

## Appetizers

- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. .... 14
- Fried Burrata Cheese** ... Creamy burrata cheese, breaded and deep fried. Served on a bed of arugula and balsamic marinated tomatoes. .... 12
- Crostini with Brie Cheese and Blueberry-Jalapeno Compote** ... A nice combination of savory, sweet and spicy! ..... 12
- BLT Flatbread** ... Toasted Naan flatbread topped with bacon pieces, tomatoes, spinach and mozzarella cheese. .... 14
- Charcuter-Tea Cup** ... Tea cup filled with assorted fruits, Italian meats, crackers and cheese. .... 9

## Soup and Salads

- Soup of the Day** ..... 4 cup -- 5 bowl
- Grilled Chicken Salad** ... Served on a bed of mixed greens with your choice of French fries or haystack onions, then topped with mozzarella cheese. Gluten-free if you omit the French fries. Suggested wine pairing: Pinot Grigio. .. 16
- Grilled Steak\* Salad** ... Served on a bed of mixed greens with your choice of French fries or haystack onions, then topped with mozzarella cheese. Gluten-free if you omit the French fries. Suggested wine pairing: Cabernet Sauvignon. .... 20
- BBQ Chicken Salad** ... Grilled chicken on a bed of mixed greens topped with fries, bbq sauce, cheddar, red onion and bacon. Good with a beer! .. 16
- © **Strawberry Chicken Salad** ... Mixed greens, grilled chicken, fresh strawberries, candied pecans, tomato and mozzarella cheese. Suggested wine pairing: Rosé. .... 17

\* Available salad dressings: *Balsamic Vinaigrette, our Italian, our Sweet & Sour, our Ranch, Bleu cheese, French and Raspberry Vinaigrette.*

## Chicken

- Chicken Parmesan** ... Chicken breast, breaded in-house, topped with mozzarella cheese and our house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing: Red Blend. .... 23
- © **Chicken Cordon Bleu, Italian-style** ... Grilled chicken breast topped with prosciutto ham and Swiss cheese. Suggested wine pairing: Pinot Grigio. ... 23
- Bruschetta Chicken over Pasta** ... Diced grilled chicken breast, tomatoes, basil, fresh mozzarella and Balsamic glaze served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Pinot Grigio. .... 23

\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Moena cannot guarantee the tenderness of meat ordered medium-well or well-done.

## From the Grill

- © **Grilled T-Bone Steak\*** ... 15 oz T-Bone Steak, grilled to your liking. Add our house-made garlic-cognac compound butter for no extra cost. Suggested wine pairing: Cabernet Sauvignon. .... 45
- Whiskey Burger\* (as a sandwich or a bowl)** ... Grilled Angus burger topped with our house-made whiskey glaze, caramelized onions, and mushrooms. Served with your choice of Plain, Parmesan-Rosemary, or Truffle French Fries. .... 18
- Greek Salmon Bowl** ... Cous cous topped with grilled salmon, tomatoes, artichoke hearts, cucumbers, olives, Feta cheese, pita points, red onions and cucumber-dill sauce. Suggested wine pairing: Sauvignon Blanc. .... 28
- © **Grilled Salmon\* with Dijon-Dill Sauce** ... Suggested wine pairing: Chardonnay. .... 28

## Seafood

- Parmesan-Crusted Haddock** ... Haddock filet coated in-house with parmesan cheese and bread crumbs, then deep-fried. Suggested wine pairing: Pinot Grigio. .... 25
- Pasta Thermador** ... A Moena Classic! Shrimp, sea scallops and lump crab meat, tossed in a Parmesan cream sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Chardonnay. .... 40
- © **Venetian-style Scallops** ... Sea scallops broiled in white wine and garlic scampi sauce. Topped with lemon juice and fresh parsley. Suggested wine pairing: Riesling. .... 28

## Pasta

*Pasta shapes available: Angel Hair, Penne and Fettuccine*

© *Gluten-Free Pasta available for an additional \$3. (This pasta requires extra cooking time.)*

*Fresh house-made pasta (ask your server for today's shape) available for an additional \$3.*

- Lasagna** ... Pasta sheets layered with ricotta cheese, Santinoceto's sausage, ground beef, cheeses and our house-made marinara. Suggested wine pairing: Red Blend. .... 22
- Pasta with our House-Made Marinara or Alfredo Sauce** ... Your choice of pasta shape. Gluten-free if you upgrade to gluten-free pasta. Add Santinoceto's meatballs for \$2.00 each, steamed broccoli for \$2.00, grilled chicken breast for \$5.00 or shrimp for \$5.00. .... 16
- Creamy Italian Sausage over Tortellini** ... Santinoceto's sweet sausage, spinach and oven-roasted tomatoes in alfredo sauce, over cheese-filled tortellini. Suggested wine pairing: Pinot Grigio. .... 22
- Spinach and Artichoke Pasta** ... Creamy alfredo sauce with fresh spinach and artichoke hearts. Served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Sauvignon Blanc. .... 20

\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Moena cannot guarantee the tenderness of meat ordered medium-well or well-done.