

Appetizers

- Ⓞ **Buffalo Shrimp Tacos** ... Tortilla wraps stuffed with shrimp, spicy Buffalo sauce, celery, red onions and Gorgonzola cheese. Served cold. Our shrimp is wild-caught in the United States. 12
- Fried Burrata Cheese** ... Creamy burrata cheese, breaded and deep fried. Served on a bed of arugula and balsamic marinated tomatoes. 12
- Ⓞ **Salsiccia Diavolo** ... Santinoceto's sausage, banana peppers, mixed greens, potatoes, garlic, basil and our house-made marinara sauce. 12
- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. 12

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 exclude the French fries. Suggested wine pairing: Soave. .. 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 exclude the French fries. Suggested wine pairing: Cabernet Sauvignon. 20
- Ⓞ **Steak & Arugula Salad** ... Grilled steak* served on a bed of mixed greens with Arugula and Parmesan shavings. Suggested wine pairing: Cabernet Sauvignon. 20

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

Chicken

our chicken is sourced in the United States

- Chicken Marsala** ... Grilled chicken and mushrooms in a Marsala wine demi sauce. Suggested wine pairing: Chianti. 22
- Chicken Parmesan** ... Breaded chicken breast topped with mozzarella cheese and our house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing: Red Blend. 22
- Chicken with Artichokes & Roasted Tomatoes** ... Diced grilled chicken, artichokes and roasted tomatoes in a garlic-white wine sauce, served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Soave. 22

*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

- Pork Chop with Creamy Mushroom Sauce** ... Suggested wine pairing: Pinot Noir. 26
- ☉ **Surf and Turf*** ... Grilled 6 oz center-cut Filet Mignon with Shrimp Scampi. Our beef is sourced in the United States, and the shrimp is wild-caught in Louisiana. Suggested wine pairing: Cabernet Sauvignon. 42
- Dylan's Burger*** ... Grilled Angus burger topped with Provolone cheese, grilled onions, chipotle mayo and egg. This is great with a draft beer! 17

Seafood

- ☉ **Broiled Haddock with Citrus-Herb Beurre Blanc Sauce** ... Suggested wine pairing: Soave. 23
- ☉ **Parmesan-Pesto Baked Salmon*** ... Baked salmon topped with pesto and parmesan cheese. Suggested wine pairing: Pinot Grigio. 27
- Pasta Thermador** ... 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. Sources: Shrimp, Scallops & Crab are all wild-caught in the United States. 35
- ☉ **Venetian-style Scallops** ... Sea scallops broiled in white wine, garlic and olive oil. Topped with lemon juice and fresh parsley. This is a simple, yet elegant, recipe from Venice, Italy. Suggested wine pairing: Soave. Our scallops are wild-caught in the United States. 27

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 sweet sausage, ground beef, cheeses and our house-made marinara. Suggested wine pairing: Red Blend. 18
- Mushroom Ravioli with Demi-Cream Sauce** ... Suggested wine pairing: Pinot Noir 20
- Pasta with 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, broccoli for \$2.00, grilled chicken breast for \$5.00 or wild-caught American shrimp for \$8.00. 15
- Tortellini with Pesto-Cream Sauce** ... Cheese-stuffed tortellini served in a pesto-cream sauce. Suggested wine pairing: Soave. 20

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