

Appetizers

- Brie, Cranberry & Arugula Flatbread** ... Drizzled with truffle oil 10
- Fried Burrata Cheese** ... Creamy burrata cheese, breaded and deep fried. Served with toasted ... 10
crostini.
- Ⓞ **Sausage-Stuffed Mushrooms** ... Mushrooms stuffed with Santinoceto's Italian sausage and 10
cheese.
- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & .. 10
rosemary aioli for dipping.

Soup and Salads

- Soup of the Day** 4 cup -- 5 bowl
- Ⓞ **Cobb Salad** ... Mixed greens, grilled chicken, bacon, hard cooked eggs, tomatoes, avocado and .. 15
mozzarella cheese. Suggested wine pairing: Sauvignon Blanc.
- Ⓞ **Dried Cherry Chicken Salad** ... Mixed greens, dried cherries, candied pecans, grilled chicken ... 15
and Gorgonzola cheese. Suggested wine pairing: Chianti Classico.
- Grilled Chicken Salad** ... Served on a bed of mixed greens with your choice of French fries .. 15
or haystack onions, then topped with mozzarella cheese. Gluten-free if you exclude the
French fries. Suggested wine pairing: Soave.
- ★ 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

- Bruschetta Chicken over Pasta** ... Diced grilled chicken breast, tomatoes, basil, black olives 20
and Balsamic glaze served over your choice of pasta. Suggested wine pairing: Pinot
Grigio.
- Chicken Marsala** ... Grilled chicken and mushrooms in a Marsala wine demi sauce. 20
Suggested wine pairing: Chianti Classico
- Chicken Parmesan** ... Breaded chicken breast topped with mozzarella cheese and our 20
house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing:
Red Blend.

Beef & Pork

- Ⓞ **Grilled Delmonico*** ... 10 ounce Delmonico steak. Add our house garlic-cognac compound 30
butter for no extra charge. Suggested wine pairing: Cabernet Sauvignon. Our beef is
sourced in the United States.
- Pork Shank** ... Juicy, slow-roasted bone-in pork shank, topped with a balsamic demi-glaze. 24
Suggested wine pairing: Red Blend. Our pork is sourced in the United States.

*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.

Seafood

- Breaded Haddock** ... Haddock filet, hand-breaded in house, and deep fried. Suggested wine 22
pairing: Pinot Grigio. Our haddock is sourced in the Scandinavian countries in Europe.
- ☉ **Grilled Salmon** ... Atlantic salmon topped with brown butter, almonds and capers. Suggested 26
wine pairing: Chardonnay. Our salmon is raised and processed in Norway.
- Pasta Thermador** ... Shrimp, sea scallops and lump crab meat, tossed in a Parmesan cream 34
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.
- Shrimp, Asparagus & Lemon Pasta** ... Sautéed shrimp and asparagus in a lemon-butter sauce. . 24
Served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta.
Suggested wine pairing: Soave. Our shrimp is wild-caught in the United States.

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.

- Cheese Ravioli with Pesto Cream Sauce** ... Suggested wine pairing: Sauvignon Blanc. 16
- Creamy Tomato & Italian Sausage Pasta** ... Italian sausage, spinach, peppers & onions in a 18
tomato cream sauce over your choice of pasta. Suggested wine pairing: Merlot
- Lasagna** ... Pasta sheets layered with ricotta cheese, Santinoceto's sweet sausage, ground beef, ... 18
cheeses and our house-made marinara. Suggested wine pairing: Red Blend
- Pasta with Marinara or Alfredo Sauce** ... Your choice of pasta shape. Gluten-free if you 14
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.