

## Appetizers

- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. .... 14
- Artichoke Formaggio Flatbread Pizza** ... Artichokes, roasted red peppers and Italian cheeses on top of a toasty naan flatbread. Perfect for sharing! ... 12
- Sweet & Spicy Breaded Shrimp** ... Breaded shrimp tossed in sweet & spicy sauce. .... 14
- Bruschetta** ... Toasted Italian bread topped with roasted tomatoes, fresh basil and mozzarella cheese and balsamic glaze. .... 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 omit the French fries. Suggested wine pairing: Pinot Grigio. .. 16
- NEW Black Diamond Steak\* Salad** ... Mixed greens, teriyaki marinated grilled sirloin steak, your choice of French fries or Haystack onions, tomato, and mozzarella cheese. .... 20
- Mandarin Chicken Salad** ... Mixed greens and cabbage, grilled chicken, mandarin oranges, toasted almonds, crispy wonton strips and raisins. Served with a mandarin sesame dressing. Suggested wine pairing: Pinot Grigio ..... 16

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

## Chicken

- Chicken Parmesan** ... Chicken breast, your choice of grilled or breaded, topped with mozzarella cheese and our house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing: Chianti. .... 23
- Chicken Lafayette** ... Your choice of pasta topped with diced grilled chicken, artichokes, asparagus, mushrooms and tomatoes in a white-wine sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Sauvignon Blanc. .... 23
- © **Chicken with Raspberry & Brie** ... Grilled chicken breast topped with raspberry preserves and Brie cheese. Suggested wine pairing: Pinot Noir ..... 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 Salmon\* with Firecracker Butter** ... Suggested wine pairing: Riesling. .... 30
- ☞ **Grilled Delmonico\*** ... 12 ounce Delmonico steak grilled to order. Add our house-made ..... 45  
garlic-cognac compound butter for no additional charge. Suggested wine pairing:  
Cabernet Sauvignon.
- ☞ **Coffee-Rubbed Grilled Delmonico\*** ... 12 oz. Delmonico Steak\*, seasoned with our coffee ..... 45  
rub. Suggested wine pairing: Merlot.
- ☞ **Grilled Halibut** ... Served with a lemon herb butter. Suggested wine pairing: Riesling ..... 28
- Mushroom-Swiss Burger** ... \*Your choice on a roll or as a bowl!\* Grilled Angus burger ..... 17  
topped with sautéed mushrooms and Swiss cheese. Served with your choice of Truffle or  
plain fries.

## Seafood

- Pasta Thermador** ... A Moena Classic! Shrimp, sea scallops and lump crab meat, tossed in a .... 40  
Parmesan cream sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine  
pairing: Chardonnay.
- NEW ☞ Cajun Shrimp Bowl** ... House-made coconut rice topped with house-made pineapple salsa, ..... 25  
avocado, tomatoes and cajun seasoned shrimp. Suggested wine pairing: Riesling.
- Parmesan-Crusted Haddock** ... Haddock filet coated in-house with parmesan cheese and ..... 25  
bread crumbs, then deep-fried. Suggested wine pairing: Pinot Grigio.
- Seafood Mafalda** ... Scallops and shrimp with mushrooms and spinach in a tomato cream ..... 30  
sauce. Served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta.  
Suggested wine pairing: Rose.

## 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, sausage, ground beef, cheeses and our ..... 22  
house-made marinara. Suggested wine pairing: Red Blend.
- Pasta with our House-Made Marinara or Alfredo Sauce** ... Your choice of pasta shape. .... 16  
Gluten-free if you upgrade to gluten-free pasta. Add meatballs for \$2.00 each, steamed  
broccoli for \$2.00, grilled chicken breast for \$5.00 or shrimp for \$5.00.
- Tortellini Lafayette** ... Cheese tortellini topped with artichoke hearts, mushrooms, tomatoes ..... 22  
and asparagus in a garlic-white wine sauce. Suggested wine pairing: Sauvignon Blanc
- Pasta with Bolognese Meat Sauce** ... Your choice of pasta topped with our house-made ..... 22  
Bolognese meat sauce. Made with ground pork and ground beef, slow-simmered with  
carrots, onions, celery, tomatoes, and Pinot Grigio wine. Suggested wine pairing: Chianti  
Classico

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