

Appetizers

- Baked Ricotta Dip** ... served with toasted crostini 10
- BLT Flatbread** ... Bacon pieces, diced tomatoes and Italian cheeses on top of a toasty flatbread, and then topped with crisp romaine lettuce. 10
- Cheese Steak Egg Rolls** ... House-made egg rolls filled with sliced steak, American cheese, caramelized onions and peppers. 10
- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. ... 11

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. 15
- ☉ **Strawberry Chicken Salad** ... Mixed greens, grilled chicken, fresh strawberries, candied pecans, tomato and mozzarella cheese. Suggested wine pairing: Rosé 15
- * 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 con Lampone** ... Grilled chicken breast topped with raspberry preserves and Brie cheese. Suggested wine pairing: Pinot Noir 20
- 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. 20
- Creamy Rosemary Chicken** ... Grilled Chicken in a creamy rosemary sauce with roasted tomatoes and spinach over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Soave 20

Beef & Pork

- ☉ **Grilled T-Bone Steak*** ... 12 oz T-Bone Steak. Add compound-butter for no additional charge. Suggested wine pairing: Cabernet Sauvignon. Our beef is sourced in the United States. 30
- ☉ **Grilled Tuna Steak*** ... 8 ounce tuna steak, grilled then topped with a butter, lemon, caper and red-pepper flake sauce (not overly spicy). Suggested wine pairing: Soave. Our tuna is wild-caught in Indonesia. 25

*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

- Honey-Mustard Salmon** ... Baked Atlantic salmon topped with honey-mustard and panko 27
bread crumbs. Suggested wine pairing: Chardonnay. Our salmon is raised and processed in Norway.
- ☞ **Lafayette Haddock** ... Broiled Haddock topped with artichoke hearts, mushrooms, tomatoes 23
and asparagus in a garlic-white wine sauce. Suggested wine pairing: Sauvignon Blanc.
Our haddock is sourced from the Scandinavian countries in Europe.
- Pasta Thermador** ... Shrimp, sea scallops and lump crab meat, tossed in a Parmesan cream 35
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.
- ☞ **Venetian-style Scallops** ... Sea scallops broiled in white wine, garlic and olive oil. Topped 25
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.

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.

- Gnocchi with Crispy Proscuitto & Wild Mushroom Cream Sauce** ... Gluten-free if you 20
upgrade to gluten-free pasta. Suggested wine pairing: Gavi.
- 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
- Manicotti** ... Cheese-filled pasta tubes topped with our house-made marinara sauce. Suggested .. 16
wine pairing: Red Blend.
- Pasta with Marinara or Alfredo Sauce** ... Your choice of pasta shape. Gluten-free if you 15
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.