

## Appetizers

- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. .... 12
- Bruschetta** ... Toasted Italian bread topped with roasted tomatoes, basil and fresh mozzarella cheese and balsamic glaze. .... 12
- Baked Brie** ... Creamy brie cheese baked in puff pastry, and topped with a berry compote. Great for sharing! ..... 15
- Spinach-Artichoke Dip** ... Creamy spinach-artichoke dip served with fresh tortilla chips. .... 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
- 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
- © **Apple-Cranberry Salad** ... Mixed greens topped with apple slices, bacon pieces, dried cranberries, candied pecans and Gorgonzola cheese. Suggested wine pairing: Riesling. .... 16

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

## Chicken

- 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 Marsala** ... Grilled chicken and mushrooms in a Marsala wine demi sauce. Suggested wine pairing: Chianti. .... 22
- Gorgonzola Chicken Pasta** ... Diced grilled chicken in a gorgonzola cream sauce with spinach, mushrooms, and tomatoes. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Chardonnay ..... 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

- ☉ **Coffee-Rubbed Grilled New York Strip\*** ... 12 oz. New York Strip Steak, seasoned with our coffee rub. Suggested wine pairing: Merlot. ... 38
- Honey-Soy Burger\* Bowl** ... Grilled Angus burger served over mixed greens lettuce with fries, tomato, grilled pineapple, red onion, and cashews. Served with a honey-soy sauce. Great with a draft beer! ..... 17
- Bleu Bayou Burger\*** ... Grilled Angus burger, Old Bay seasoning, gorgonzola cheese, lettuce, tomato and spicy mayo. Served with your choice of Parmesan-Rosemary fries or Truffle fries. ... 17
- Blackened Shrimp Tacos** ... Blackened shrimp, avocado, red cabbage and peach salsa, wrapped in flour tortillas. We suggest a beer with these! ..... 22

## Seafood

- ☉ **Grilled Salmon\* with Brown Butter, Capers & Almonds** ... Suggested wine pairing: Chardonnay. .... 28
- Parmesan-Crusted Haddock** ... Haddock filet coated with parmesan cheese and bread crumbs, then deep-fried. Suggested wine pairing: Pinot Grigio. .... 24
- 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. .... 37
- Shrimp with Roasted Red Peppers & Goat Cheese** ... Shrimp, roasted red peppers and goat cheese. Served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Pragal Red Blend. .... 24

## 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. .... 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, steamed broccoli for \$2.00, grilled chicken breast for \$5.00 or shrimp for \$5.00. .... 16
- Pasta with Roasted Tomatoes, Pine Nuts and Spinach** ... A delicious lighter pasta dish tossed in olive oil and garlic and a touch of tomato sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Pinot Grigio or Red Blend. .... 22
- Veal Parmesan** ... Thin-sliced hand-breaded veal, topped with our house-made marinara and cheese. Served over your choice of pasta. Suggested wine pairing: Chianti. .... 28

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