

Appetizers

- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. 12
- NEW Grilled Peach and Burrata Flatbread** ... Toasted flatbread topped with pesto, grilled peaches, burrata cheese and arugula. .. 15
- Italian Egg Rolls** ... Our house-made chicken and sun-dried tomato egg rolls served with red pepper dip. 12
- Crostini with Brie Cheese and Blueberry-Jalapeno Compote** ... A nice combination of savory, sweet and spicy! 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
- © **Strawberry Chicken Salad** ... Mixed greens, grilled chicken, fresh strawberries, candied pecans, tomato and mozzarella cheese. Suggested wine pairing: Rosé. 17
- © **Blueberry Peach Salad** ... Mixed greens topped with arugula, blueberries, grilled peaches, crispy prosciutto and crumbled goat cheese. Suggested wine pairing: Sauvignon Blanc. 17

* 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 & Broccoli Scampi** ... Grilled chicken breast pieces and broccoli with a garlic white wine sauce, served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Pinot Grigio. 22
- © **Chicken Cacciatore** ... Grilled chicken breast topped with peppers, onions, mushrooms and tomatoes. Suggested wine pairing: Chianti Classico 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

- ☉ **Southwest Burger* Bowl** ... Grilled Angus burger served over mixed greens lettuce with black .. 17
beans, grilled corn relish, candied jalapenos, tomato slices, sautéed red onions and
peppers. Served with chipotle-lime ranch dressing. Great with a draft beer!
- Caprese Burger*** ... Grilled Angus burger topped with tomato slices, fresh mozzarella, basil 17
and drizzled with balsamic glaze. Served with your choice of Parmesan-Rosemary fries,
Truffle fries or Plain fries.
- ☉ **Grilled Salmon* with Cotija Corn Salsa** ... Grilled 8 oz piece of salmon topped with our 28
roasted corn salsa and cotija cheese. Suggested wine pairing: Riesling.
- ☉ **Grilled Filet Mignon*** ... 8 ounce center-cut filet. Medallioned if ordered medium-well or 42
well-done. Suggested wine pairing: Cabernet Sauvignon.

Seafood

- Breaded Haddock** ... Haddock filet, hand-breaded in house, and deep fried. Suggested wine 24
pairing: Pinot Grigio.
- Pasta Thermador** ... Shrimp, sea scallops and lump crab meat, tossed in a Parmesan 37
cream sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing:
Chardonnay.
- ☉ **Buffalo Shrimp Bowl** ... Sautéed shrimp tossed in buffalo sauce and served over rice. Along 17
side Gorgonzola cheese, celery sticks, tomato slices, avocado, and lime ranch dressing.
- Seafood Lasagna** ... Pasta sheets layered with shrimp, scallops, ricotta cheese and tomato 28
cream sauce. 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, Santinoceto's sausage, ground beef, 20
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 16
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.
- Pasta in Roasted Beet Sauce** ... Your choice of pasta topped with a roasted beet sauce and 22
goat cheese crumbles. Gluten-free if you upgrade to gluten-free pasta. Suggested wine
pairing: Merlot.
- Gnocchi with Grilled Chicken and Vodka Sauce** ... Gnocchi served in a tomato cream sauce ... 22
topped with grilled chicken. Suggested wine pairing: Chianti.

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