

Appetizers

- Asiago Cheese Wedges** ... Hand-breaded wedges of Asiago cheese, deep fried, and served with our house-made marinara for dipping. .. 10
- Bruschetta** ... Toasted Italian bread topped with roasted tomatoes, basil and fresh mozzarella cheese. 10
- ☞ **Diablos** ... Sausage stuffed peppers served with sautéed mixed greens and our house-made marinara. 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
- 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 exclude the French fries. Suggested wine pairing: Cabernet Sauvignon. 19
- Gyro Salad** ... Mixed greens, tomatoes, cucumbers, red onions, lamb & beef Gyro meat, mozzarella cheese and toasted pita points. Served with cucumber-ranch dressing. 15
Suggested wine pairing: Soave.
- ☞ **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, our Strawberry Sweet & Sour and Raspberry Vinaigrette.*

Chicken

our chicken is sourced in the United States

- Chicken Marsala** ... Grilled chicken and mushrooms in a Marsala wine demi sauce. Suggested wine pairing: Chianti. 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
- ☞ **Grilled Chicken with Tomato-Caper Sauce** ... Grilled chicken breast, oven roasted tomatoes and capers in our house-made marinara sauce. Suggested wine pairing: Chianti. ... 20

*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.

Beef and Pork

- © **Grilled Delmonico*** ... 12 ounce Delmonico steak. Add our house garlic-cognac compound 31
butter for no extra charge. Suggested wine pairing: Cabernet Sauvignon. Our beef is
sourced in the United States.
- Roast Pork Shank** ... Bone-in pork shank slow-roasted until mouth-wateringly tender. 23
Suggested wine pairing: Merlot. Our pork is sourced in the United States.
- Steakhouse Burger*** ... Grilled Angus burger topped with sautéed mushrooms and onions in 15
A1 steak sauce and topped with melted Provolone cheese. Served with your choice of
Parmesan-Rosemary fries, Truffle fries or Plain fries.
- Pesto Mozzarella Burger*** ... Grilled Angus burger topped with Basil pesto, fresh mozzarella 15
and tomato. Served with your choice of Parmesan-Rosemary fries, Truffle fries or Plain
fries.

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.
- Honey-Mustard Salmon*** ... Baked Atlantic salmon topped with honey-mustard and panko 27
bread crumbs. Suggested wine pairing: Riesling. Our salmon is raised and processed in
Norway.
- 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.
- Shrimp Parmesan** ... Breaded shrimp, topped with mozzarella cheese and our house-made 22
marinara sauce, served over your choice of pasta. This shrimp is sourced in Asia.
Suggested wine pairing: Red Blend.

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 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 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.
- Cheese Ravioli** ... Served with your choice of our house-made marinara or alfredo sauce. 16
Suggested wine pairings: Red Blend (with marinara) or Chardonnay (with alfredo).
- NOT** **Pasta Diablo** ... Hot banana peppers stuffed with Italian sausage, served over your choice of 18
pasta with our house-made marinara. Because of the spiciness of the peppers, we
recommend beer or iced tea rather than wine.

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