

Buona Pasqua

Sunday, April 16, 2017

APPETIZERS

ZUPPA DI CARCIOFI	C. 7.0/B.11.0	Homemade soup from local Giusti Farms artichokes
INSALATA MISTA	8.5	Fresh organic green salad in a balsamic vinaigrette dressing
CEASAR SALAD	10.5	Heart of romaine lettuce in a classic Caesar dressing (contains raw egg)
RUCOLA CON BIETOLE	14.5	Warm beets served over wild arugula and topped with goat cheese
PROSCIUTTO E FORMAGGIO	14.5	Thin slices of imported Italian Parma ham served with imported cheese
CALAMARI FRITTI	14.5	Deep fried calamari served with a side of tartar sauce
POLPETTE DELLA CASA	14.5	Homemade meatballs served with tomato sauce
SALMONE AFFUMICATO	15.5	Thin slices of smoked salmon with capers, lemon, fresh dill and EVOO
PANE ALL'AGLIO	7.0	Homemade garlic bread

PIZZA

MARGHERITA	16.0	Tomato, mozzarella, oregano and fresh basil
PEPPERONI	17.5	Tomato, mozzarella, sliced pepperoni
CALABRESE	17.5	Tomato, mozzarella, homemade pork sausage and fresh mushrooms
TARTUFATA	18.5	Fontina cheese, arugula, prosciutto and truffle pesto

PASTA PER BAMBINI (kids small portion)

PENNE PASTA	12.0	Choice of sauce: Alfredo, tomato, butter or meat sauce
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PASTA

GNOCCHI AL GORGONZOLA	19.5	Homemade potato dumplings served in an imported gorgonzola cheese sauce
LASAGNA DI CARFIOFI	21.5	Homemade lasagna layered with artichokes, pesto and béchamel sauce
RAVIOLI DI SALSICCIA	20.5	Homemade ravioli stuffed with homemade pork sausage, served in a pureed bell pepper cream sauce
CANNELLONI DI CARNE	20.5	Homemade pasta filled with meat, spinach, ricotta cheese in a light tomato and béchamel sauce
LINGUINE DELLA BAIÀ	23.5	Linguine sautéed with clams, calamari, scallops and shrimp in a light tomato and white wine sauce

CARNE E PESCE served with sides of starch and fresh vegetables

GAMBERI ALLA ROBERTO	29.5	Wild Mexican prawns sautéed with garlic, white wine and capers in a spicy tomato sauce
SALMONE DOLORES	29.5	Organic Loch Duart Scottish salmon sautéed with green peppercorns in a light cream brandy sauce
COSTATA DI MANZO	33.5	Grilled Black Angus NY steak served in an Italian herb sauce
MAIALE AI FUNGHI	28.5	Baked pork chop in a mushroom sauce
COSCIOTTO DI AGNELLO	29.5	Baked lamb shank served in a vegetable sauce
PICCATINA DI VITELLO	29.5	Veal scaloppine sautéed with lemon, capers and white wine sauce
POLLO SALTIMBOCCA	24.5	Chicken breast topped with mozzarella cheese and prosciutto, served in a white wine and sage sauce
PESCE DEL GIORNO	A.Q.	Fresh Fish of the Day
CAPRETTO PASQUALE	A.Q.	Baby goat baked with white wine, rosemary, light tomato, garlic and potatoes

M E Z Z A L U N A
ITALIAN RESTAURANT

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