

Appetizers

Fritto Misto

Caribbean Shrimp, Calamari, Baby Zucchini, Fried Leeks

Imported Italian Cured Meats

Prosciutto San Daniele, Bresaola, Artisan Salami, Burrata, Mixed Olives
Served on Wooden Cutting Board

Prosciutto Olives & Mozzarella

Imported Prosciutto San Daniele, Marinated Olives, Cilingine

Bruschetta

Homemade Ciabatta Bread, Fresh Chopped Roma Tomatoes, Parmigiano Reggiano, Sweet Basil

Soup & Salad

Minestrone

Assorted Garden Vegetables, Cannellini Beans, Tubetti Pasta, Organic Olive Oil

Assorted Bean Soup

Mixed Beans Soup, Tubetti Pasta, Organic Olive Oil

Mixed Salad

Baby Watercress, Bibb Lettuce, Shaved Fennel, Champignon Mushrooms
Parmigiano Reggiano, Imported Red Wine Vinegar, Sicilian Olive Oil

Cesare

Romaine Hearts, Anchovy Dressing, Focaccia Croutons, Parmigiano Reggiano

Caprese \$

Fiori Di Gioia Mozzarella, Cluster Tomatoes, Basil, Arugula
Aged Balsamic Vinegar, Organic Olive Oil

Antonello Salad

Bibb Lettuce, Truffelbert Farms Hazelnuts, Gorgonzola, Hardboiled Egg
Apple, Pancetta, Ligurian Olive Oil, Imported Red Wine Vinegar

Arugula & Artichokes

Arugula, Baby Artichokes, Sicilian Olive Oil, White Balsamic Vinegar, Parmigiano Reggiano

Beets & Burrata

Roasted Beets, Tomatoes, Aged Balsamic Vinegar, Burrata Cheese

Entrée Salad

Steak

Thinly Sliced Steak, Garlic, Sage, Rosemary, Baby Arugula

Tuna

Sushi Grade Ahi Tuna, Baby Mache, Capers, Small Diced Tomatoes, Ligurian Olive Oil

Poached Salmon

Poached Scottish Salmon, Baby Mixed Lettuce, Fresh Tomatoes, Organic Olive Oil

Chicken

Grilled 8oz Free Range Chicken Breast, Roasted Beets
Organic Hazelnuts, Candied Pecans, Feta Cheese, Mixed Beans

Pasta

Mamma Pina

Homemade Miniature Beef Ravioli, Bolognese, Parmigiano Reggiano

Spinach & Ricotta Ravioli

Homemade Ravioli Filled With Ricotta, Spinach, San Marzano tomatoes

Gnocchi

Homemade Ricotta dumpling, Fontina Val d'Aosta, San Marzano Tomatoes

Lasagna

Homemade Layers of Pasta, Meat Ragu, Béchamel, San Marzano Tomatoes

Rigatoni Musco

Garlic, Chicken, Sundried Tomatoes, Asparagus

Tagliolini with Roasted Veal & Porcini

Homemade Long Thin Pasta, Roasted Veal, Porcini Mushrooms, White Wine, Fresh Rosemary

Orecchiette Sausage & Swiss Chard

Pugliese Sausage, Swiss Chard, Pecorino Romano

Linguine Clams

Organic Olive Oil, Garlic, White Wine, Manilla Clams

Capellini Shrimp

Fresh Tomatoes, Basil, Argentina Shrimp

Pappardelle Braised Short Ribs

Long Wide Pasta, Slowly Cooked Shredded Beef Short Ribs, Red Wine, Parmigiano Reggiano

Main Course

Veal & Prosciutto

Veal Scaloppine, Prosciutto San Danielle, Sage

Free Range Chicken

Half boneless Free Range Chicken, Fresh Herbs, Aged Balsamic Vinegar

Filet Medallion

Medallions of Beef Tenderloin, Porcini, White Wine, Veal Reduction

Roasted Pork Chop

Roasted Berkshire Pork Rack, Caramelized Onions, Apples, Aged Balsamic Vinegar

Lollipop Lamb Chop

Lollipop Lamb Chop, Shallots, Grappa, Green Peppercorn

Breaded Sole

Filet of Sole Lightly Coated With Breadcrumbs and Italian Seasoning + Fresh Lemon

Swordfish Scallopini

Thinly Sliced Sword Fish, White Wine, Lemon, Capers, European Butter

Buon Appetito!

From Chefs Gino Buonanoce & Salvatore Ferrara

Passion & Tradition from my Family to Yours

Please visit our other restaurants owned by Antonio Cagnolo at South Coast Plaza