

**PIATTO DI AFFETTATI E FORMAGGI**

(Meat & Cheese Platter for Two) 17

Chefs choice of imported meats & cheeses, honey, home-made fig marmalade, flatbread, arugula, balsamic glaze

**ZUPPA (Soup)**

**Red lentil and Italian sausage soup** 5  
**Zuppa di Giorno** 5

**PASTA** (Side Salad 4 | Cup of Soup 3)

SMALL | LARGE

**Homemade Gnocchi (V)**

Spinach and artichoke pesto, fontina cheese, homemade bread crumbs

13 | 25

Add Roasted or Breaded Chicken.....4  
Add Garlic Herb Shrimp.....6

**Risotto (V) (GF)**

Roasted red tomato, arborio rice, basil, mozzarella and parmesan cheese

13 | 25

Add Roasted or Breaded Chicken.....4  
Add Garlic Herb Shrimp.....6

**Homemade Ravioli**

Four cheese ravioli (mozzarella, ricotta, fontina, parmigiano reggiano), homemade sweet Italian sausage, broccoli rabe, light garlic and white wine sauce

14 | 27

**Homemade Fettuccine (Large only)**

Shrimp, calamari, clams, basil, garlic, red chili flakes, spicy seafood broth

29

**PIATTO PRINCIPALE (Main Dish)**

SMALL | LARGE

Side Salad 4 | Cup of Soup 3

**Moroccan Eggplant (V)**

Breaded eggplant, spiced stewed red lentils, blistered cherry tomatoes, Moroccan cream

14 | 27

**12oz Strip Steak - Large Only (GF)**

Roasted sliced potatoes, cipollini onion agrodolce, sauteed rainbow Swiss chard

34

**Blackened Colossal Shrimp - Large Only**

Crispy risotto cake, wilted rainbow swisschard, roasted corn puree

30

**Baby Back Ribs**

Fennel dry rub, pomegranate BBQ sauce, fennel and green onion slaw, corn fritters

14 | 27

**Stuffed Chicken Skewers (GF)**

Prosciutto di Parma stuffed chicken, capers, onion, grilled heirloom tomato, basil scented rice

13 | 25

**Steel Head Trout (GF)**

Citrus marinated, pan seared, roasted cauliflower and potato puree, summer squash ratatouille

14 | 27

**INSALATA (Salad)**

Add Roasted or Breaded Chicken 4 | Garlic Herb Shrimp 6

**Insalata Mista (V)**

Mixed greens, heirloom cherry tomatoes, cucumber, asiago cheese, homemade croutons, red wine vinaigrette

11

**Insalata Di Rucola (V) (GF)**

Baby arugula, crumbled gorgonzola, toasted almonds, dried figs, honey-balsamic vinaigrette

13

**Romaine Heart Ceaser with Grilled Chicken**

Homemade herb croutons, shaved parmesan, homemade Caesar dressing

14

**TRADIZIONALE (Traditional Italian)**

22

Includes small soup or small house salad | Served with Spaghetti

Add Roasted or Breaded Chicken 4 | Garlic Herb Shrimp.....6  
Upgrade Salad.....2

**Spaghetti and Meatballs**

Beef or Chicken, Marinara Sauce

**Eggplant Parmesan**

Breaded eggplant, marinara sauce, parmesan and mozzarella cheese

**Chicken Piccata**

Floured chicken, lemon, white wine, capers, garlic

**Amatriciana**

Pancetta, red pepper flakes, basil, parmesan cheese, white wine, tomato basil sauce

**BEVANDE (Beverage)**

**Italian Soda** (Sparkling Water + Monin Flavor) 2.25

Strawberry, Cherry, Raspberry, Lemon-Lime, Summeraid (Lemonade & Strawberry), Rose

**Arnold Palmer** (Iced tea + lemonade) 1.95

**Iced Tea** (Unsweetend) 1.95

**Flavored Iced Tea** Raspberry, Cherry, Strawberry, Lemon 2.45

**Coke, Diet Coke** 1.75

**Nantucket Nectars:** Apple, Orange, Cranberry 2.25

**San Pellegrino** 1.75

Flavors: Limonata, Aranciata Rosa, Aranciata

**San Pellegrino** (Sparkling Water) Small 1.50 Large 2.95

**Panna** (Natural Water) 1.50

**CONTORNI (Sides)**

All sides (V) (GF) 6 each

Sauteed Rainbow Swiss Chard

Sauteed Garlic Spinach

Stewed Red Lentils

Roasted Corn Puree

Roasted Sliced Potatoes

Roasted Cauliflower and Potato Puree

Fennel and Green Onion Slaw

Ratatouille

Garlic Bread

Basil Scented Rice

(V) Vegetarian (GF) Gluten Free

We Only Cook with Extra Virgin Olive Oil and Canola Oil

Please Notify Your Server of Any Allergies or Special Dietary Restrictions

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

\$1.50 Cake Cutting Fee

Parties of 6 or more 18% gratuity fee

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