

## Appetizers

- Bruschetta** ... Toasted Italian bread topped with roasted tomatoes, basil and fresh mozzarella ..... 9  
cheese.
- Soft Pretzel Sticks with Beer-Cheese Dip** ..... 8
- Sweet & Spicy Breaded Shrimp** ... Breaded shrimp tossed in sweet & spicy sauce. Our ..... 10  
shrimp is sourced from India.
- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & .. 10  
rosemary aioli for dipping.

## 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 .. 14  
or haystack onions, then topped with mozzarella cheese. Suggested wine pairing: Soave.
- © **Grilled Steak\* Salad with Arugula & Parmesan Shavings** ... Mixed greens, arugula, grilled .... 16  
steak, and shaved parmesan cheese. Suggested wine pairing: Cabernet Sauvignon.
- © **Dried Cherry Chicken Salad** ... Mixed greens, dried cherries, candied pecans, grilled chicken ... 15  
and Gorgonzola cheese. Suggested wine pairing: Chianti Classico.
- \* Available salad dressings: *Balsamic Vinaigrette, Italian, Sweet & Sour, our Ranch, Bleu cheese, French and Raspberry Vinaigrette.*

## Chicken

*our chicken is sourced in the United States*

- Chicken & Broccoli Scampi** ... Grilled chicken breast pieces and broccoli with a garlic white .... 18  
wine sauce, served over your choice of pasta. Suggested wine pairing: Pinot Grigio
- © **Chicken & Crab Imperial** ... Grilled chicken breast topped with lump crab meat, roasted red ..... 26  
peppers and spinach in an herbed cheese sauce. Suggested wine pairing: Chardonnay.  
Crab is sourced in Indonesia.

## From the Grill

- © **Grilled Delmonico (smaller portion)\*** ... 10 ounce Delmonico steak. Add our house ..... 27  
compound butter for no extra charge. Suggested wine pairing: Cabernet Sauvignon. Our  
beef is sourced in the United States.
- © **Smoked Pork Chop** ... Tender brined and smoked pork chop. Suggested wine pairing: Red ..... 24  
Blend.

\*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.

## Seafood

- Breaded Haddock** ... Haddock filet, hand-breaded in house, and deep fried. Suggested wine ..... 20  
pairing: Pinot Grigio. Our haddock is sourced in the Scandinavian countries in Europe.
- Ⓢ **Broiled Salmon** ... Broiled Atlantic salmon broiled on a cedar plank, then topped with ..... 25  
Hawaiian BBQ sauce. Suggested wine pairing: Pinot Noir. Our salmon is raised and  
processed in Norway.
- Pasta Thermador** ... Shrimp, sea scallops and lump crab meat, tossed in a Parmesan cream ..... 28  
sauce. Suggested wine pairing: Chardonnay. Sources: Shrimp is from India, scallops are  
USA wild caught, and crab is from Indonesia.
- Ⓢ **Venetian-style Scallops** ... Sea scallops broiled in white wine, garlic and olive oil. Topped ..... 25  
with lemon juice and fresh parsley. This is a simple, yet elegant, recipe from Venice,  
Italy. Suggested wine pairing: Soave. Our scallops are wild-caught in the United States.

## 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.*

- Cheese Ravioli** ... Served with your choice of our house-made marinara, alfredo, or pesto ..... 16  
sauce.
- 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 Chicken and Roasted Red Pepper Cream** ... Diced grilled chicken and ..... 18  
mushrooms in a roasted red pepper cream sauce. Served over your choice of pasta.  
Suggested wine pairing: Chianti Classico.
- Pasta with Marinara or Alfredo Sauce** ... Your choice of pasta shape. Add Santinoceto's ..... 14  
meatballs for \$2.00 each, broccoli for \$2.00, grilled chicken breast for \$3.00 or shrimp for  
\$4.00.