

Appetizers

- Blackberry & Goat Cheese Crostini** ... Toasted bread slices topped with a blend of goat and 8
cream cheeses, blackberries, basil, rosemary, lime and honey.
- Ⓞ **Shrimp Cocktail** ... Chilled shrimp served with cocktail sauce. 8
- Soft Pretzel Sticks with Beer-Cheese Dip** 8
- 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.
- Ⓞ **Strawberry Chicken Salad** ... Mixed greens, grilled chicken, fresh strawberries, candied 15
pecans, tomato and mozzarella cheese. Suggested wine pairing: Rosé
- Caesar Grilled Chicken Salad** ... Romaine lettuce, Caesar dressing, diced grilled chicken, 14
croutons and parmesan cheese. Suggested wine pairing: Pinot Grigio
- ★ 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, grilled then topped with 24
rosemary demi sauce. Suggested wine pairing: Red 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

- ☞ **Broiled Salmon, Piccata-style** ... Broiled Atlantic salmon topped with lemon, capers and a 25
garlic-white wine sauce. Suggested wine pairing: Chardonnay. Our salmon is raised and processed in Norway.
- ☞ **Haddock in Parchment** ... Haddock, lemon slices and fresh parsley sealed in parchment paper ... 20
and baked. Suggested wine pairing: Pinot Grigio. Our haddock is sourced from the Scandinavian countries in Europe.
- 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.
- Scallops Sambuca** ... Scallops and spinach in a Sambuca cream sauce, served over your choice .. 25
of pasta. 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.

- 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 Bolognese Meat Sauce** ... Your choice of pasta topped with our house-made 18
Bolognese meat sauce, made with pork (sourced from Hidden Star Farm) and Angus beef (sourced from Kerr Cattle Co.). 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.
- Verdure Fritte (Vegetable Sauté)** ... Mushrooms, tomatoes, roasted red peppers and spinach 16
sautéed in an olive oil and garlic sauce, served atop your choice of pasta. Add chicken for an additional \$3 or shrimp for an additional \$4.