

Festa della Mamma

Happy Mother's Day

Sunday, May 12, 2019

STARTERS

INSALATA MISTA 9.5	fresh organic green salad in a vinaigrette dressing
CEASAR SALAD 11.0	romaine lettuce in a classic Caesar dressing (contains raw egg)
ZUPPA MINISTRONE 11.0	homemade Italian vegetable soup
INSALATA CAPRESE 14.5	sliced tomatoes, fresh mozzarella and evoo
SALMONE AFFUMICATO 16.0	thin slices of smoked salmon served with capers, lemon and fresh dill
CALAMARI FRITTI 17.5	fried calamari served with a side of tartar sauce
PROSCIUTTO CON FORMAGIO 15.5	imported Italian Parma ham thinly sliced, served with assorted artisan cheeses
POLPETTE AL POMODORO 15.5	homemade meatballs served in a marinara sauce

PIZZA

MARGHERITA 17.0	tomato, mozzarella, oregano and fresh basil
PEPPERONI 18.0	mozzarella, tomato and sliced pepperoni
DELLA NONNA 18.0	fresh seasonal vegetables with tomato and mozzarella cheese
TARTUFATA 19.0	fontina cheese, truffle pesto, wild arugula and prosciutto

PASTA (*pasta made in-house)

GNOCCHI AL GORGONZOLA 21.5	potato dumplings* served with a gorgonzola cheese sauce
RAVIOLI DI CARCIOFI 23.5	ravioli* stuffed with local Giusti Farm artichokes, in a prosciutto, pine nuts and light cream sauce
LINGUINI DEL BAIA 24.5	clams, calamari, scallops and shrimp in a light tomato & white wine sauce
CANNELLONI DI VITELLO 22.5	pasta sheets* stuffed with meat, spinach and ricotta in tomato and béchamel sauce
SPAGHETTI ALLA FRANCESCA 23.5	shrimp and zucchini in a light tomato white wine sauce
ZITI ALLA BOLOGNESE 20.5	tube shaped pasta served with meat (ground top sirloin) and tomato sauce

PESCE e CARNE

CALAMARI DORE PICCATA 27.5	tender calamari steak sautéed with lemon, capers and white wine
GAMBERI ALLA ROBERTO 29.5	prawns sautéed with garlic, white wine and capers in spicy tomato sauce
SALMONE DOLORES 29.5	fresh salmon served with green peppercorns in a light cream, brandy sauce
POLLO PARMIGIANA 24.5	breaded breast of chicken topped with ham, mozzarella cheese in a tomato sauce
BISTECCA ALLA GRIGLIA 34.0	grilled NY steak in a marinated Italian herb sauce
VITELLO PICCATA 29.5	veal scaloppini sautéed with lemon, capers and white wine sauce
ARROSTO DI MAIALE 24.5	pork tenderloin stuffed with giusti farm artichokes, prosciutto in a sage white wine sauce
FISH OF THE DAY A.Q.	fresh catch of the day at market price

MENU PER BIMBI (kids menu)

ZITTI or LINGUINE 13.0	pasta served with choice of sauce: alfredo, butter, tomato or meat sauce
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MEZZA LUNA RESTAURANT

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www.mezzalunabythesea.com
Reservations call 650) 728-8108

