

Buona Pasqua

Sunday, April 1, 2018

APPETIZERS

ZUPPA	C. 8.0/B.11.0	Minestrone
INSALATA MISTA	8.5	Fresh organic green salad in a balsamic vinaigrette dressing
CEASAR SALAD	11.0	Heart of romaine lettuce in a classic Caesar dressing (contains raw egg)
PROSCIUTTO E FRUTTA	14.5	Thin slices of imported Italian Parma ham served with fruit
CALAMARI FRITTI	15.5	Deep fried calamari served with a side of tartar sauce
SALMONE AFFUMICATO	15.5	Thin slices of smoked salmon with capers, lemon, fresh dill and EVOO
PANE ALL'AGLIO	7.0	Homemade garlic bread

PIZZA

MARGHERITA	17.5	Tomato, mozzarella, oregano and fresh basil
PEPPERONI	19.0	Tomato, mozzarella, sliced pepperoni
CALABRESE	19.0	Tomato, mozzarella, homemade pork sausage and fresh mushrooms
TARTUFATA	19.5	Fontina cheese, arugula, prosciutto and truffle pesto

PASTA PER BAMBINI (kids small portion)

PENNE PASTA	12.0	Choice of sauce: Alfredo, tomato, butter or meat sauce
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PASTA

GNOCCHI AL GORGONZOLA	19.5	Homemade potato dumplings served in an imported gorgonzola cheese sauce
LASAGNA DI CARFIOFI	21.5	Homemade lasagna layered with artichokes, pesto and béchamel sauce
SPAGHETTI e POLPETTE	20.5	Spaghetti with homemade meatballs in a tomato sauce
CANNELLONI DI CARNE	20.5	Homemade pasta filled with meat, spinach, ricotta cheese in a light tomato and béchamel sauce
LINGUINE DELLA BAIÀ	23.5	Linguine sautéed with clams, calamari, scallops and shrimp in a light tomato and white wine sauce
ZITTI alla GENOVESE	19.5	Zitti pasta served lukewarm with our homemade pesto sauce (fresh basil, cheese, and pine nuts)

CARNE E PESCE served with sides of starch and fresh vegetables

GAMBERI ALLA ROBERTO	29.5	Wild Mexican prawns sautéed with garlic, white wine and capers in a spicy tomato sauce
SALMONE DOLORES	29.5	Organic Loch Duart Scottish salmon sautéed with green peppercorns in a light cream brandy sauce
BISTECCA Ai FERRI	33.5	Grilled Black Angus Prime NY steak served in an Italian herb sauce
SCALLOPINI Di MAIALE	27.0	Pork loin stuffed with prosciutto, smoked mozzarella in wild mushrooms white wine sauce
PICCATINA DI VITELLO	29.5	Veal scaloppine sautéed with lemon, capers and white wine sauce
POLLO SALTIMBOCCA	24.5	Chicken breast topped with mozzarella cheese and prosciutto, served in a white wine and sage sauce
PESCE DEL GIORNO	A.Q.	Fresh Fish of the Day
CAPRETTO PASQUALE	A.Q.	Baby goat baked with white wine, rosemary, light tomato, garlic and potatoes

WE ARE NOT A GLUTEN FREE FACILITY

M E Z Z A L U N A
ITALIAN RESTAURANT

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