

le pizza

“VERMONT GLUTEN FREE” CRUST **\$3.25**

MARGHERITA

TOMATO SAUCE, MOZZARELLA &
FRESH BASIL **\$10.50**

SICILIANA

PEPPERONI AND SAUSAGE WITH TOMATO
SAUCE, MOZZARELLA & FRESH THYME **\$11.50**

— bambini —

CHILDREN 12 & UNDER

CHEESE PIZZA \$4.99 | PEPPERONI PIZZA \$5.99

PENNE WITH BOLOGNESE \$5.99

MAC & CHEESE \$5.99

PENNE WITH MARINARA \$4.99

— dolci —

JIMBO'S TIRAMISU

LADY FINGERS SOAKED IN ESPRESSO, LAYERED
WITH MASCARPONE CHEESE & TOPPED WITH
SHAVED CHOCOLATE **\$7.00**

DOUBLE CHOCOLATE GANACHE CAKE

CHOCOLATE FUDGE CAKE WITH TWO LAYERS
OF CHOCOLATE GANACHE **\$7.50**

BIRCHGROVE BAKING CHEESECAKE

LOCALLY MADE NEW YORK STYLE **\$6.50**
....WITH STRAWBERRIES **\$7.00**

LEMON ITALIAN CREAM CAKE

MOIST WHITE CAKE, WITH A LAYER OF
LEMON CREAM FILLING **\$7.50**

about us

BEFORE SARDUCCI'S RESTAURANT WAS
OPENED, IT'S FOUNDERS, CAROL
PAQUETTE AND HER BUSINESS PARTNER,
DOROTHY KORSHAK WERE BOTH WORKING
AND MANAGING VARIOUS RESTAURANTS IN
CENTRAL VERMONT. AFTER IT WAS
DETERMINED THE AREA NEEDED AUTHENTIC
ITALIAN FOOD, BOTH CAROL AND
DOROTHY OPENED SARDUCCI'S
RESTAURANT IN 1994. THE COMMUNITY
WARMLY EMBRACED SARDUCCI'S, MAKING
IT A POPULAR PLACE TO SATISFY ANY
ITALIAN FOOD CRAVING.

*we miss you & can't wait
to see you again soon*

chef JEFF BUTTERFIELD

sous chefs CONNOR BLOUIN

now offering bulk

8OZ DRESSINGS \$5.00

BALSAMIC VINAIGRETTE

CREAMY ITALIAN

BLUE CHEESE

HERB VINAIGRETTE

CESARE

16OZ SAUCES

MARINARA **\$6.00**

THREE CHEESE SAUCE **\$9.00**

BOLOGNESE **\$12.00**

BREAD

1/4 LOAF **\$2.00** | 1/2 LOAF **\$4.00**

FULL LOAF **\$6.00**

INTERESTED IN A GIFT CARD?

GIVE US A CALL TO ORDER ONE!

802. 223. 0229

Sarducci's
restaurant & bar

TOGO

dinner menu

3 MAIN STREET | MONTPELIER, VERMONT

802. 223. 0229

WWW.SARDUCCIS.COM

antipasti

POLENTA AL FORNO

POLENTA WITH A SUN-DRIED TOMATO & MUSHROOM CREAM SAUCE **\$9.50**

ZUPPA

MINISTRONE OR CHEF'S CHOICE OF SOUP **\$6.00**

insalate

MISTA

ASSORTED GREENS, GRAPE TOMATOES & KALAMATA OLIVES WITH A CHOICE OF BALSAMIC VINAIGRETTE, HERB VINAIGRETTE, CREAMY ITALIAN OR BLUE CHEESE DRESSING **\$6.00**

...DOUBLE MISTA **\$9.00**

CESARE

ROMAINE LETTUCE, OVEN ROASTED CROUTONS, CLASSIC CESARE DRESSING **\$9.50**

CAPRESE

FRESH MOZZARELLA, BASIL, HEIRLOOM TOMATOES, CUCUMBERS, BALSAMIC REDUCTION **\$9.25**

— *pasta* —

GLUTEN FREE PENNE AVAILABLE

CAPELLINI DI VERDURE

ANGEL HAIR PASTA WITH SPINACH, ARTICHOKES, SUN-DRIED TOMATOES, KALAMATA OLIVES, TOMATOES & GOAT CHEESE IN A WHITE WINE BASIL SAUCE **\$15.00**

PENNE PUGLIESE

MUSHROOMS, SPINACH, KALAMATA OLIVES, ROASTED EGGPLANT, SUN-DRIED TOMATOES, RED WINE & GARLIC REDUCTION WITH PENNE **\$15.00**

LOCAL "PT FARM" BOLOGNESE

TRADITIONAL MEAT SAUCE WITH RED WINE & PENNE TOPPED WITH PARMESAN & PARSLEY **\$17.25**
...PENNE MARINARA **\$11.25**

FETTUCCINE AL POLLO

SMOKED CHICKEN BREAST, BROCCOLI, MUSHROOMS & SUN-DRIED TOMATOES IN A LIGHT CREAM SAUCE **\$15.75**

MEDITERRANEAN CHICKEN

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO, KALE, RED ONIONS, SHERRY BUTTER SAUCE, FETA, ALMONDS, PENNE **\$15.75**

CRAB RAVIOLI WITH SHRIMP

SHRIMP, CRAB RAVIOLI, SPINACH, VODKA TOMATO CREAM SAUCE **\$17.75**

— *& more pasta* —

PESTO SALMON

SEARED SALMON, TOMATOES, SPINACH, ARTICHOKE HEARTS, WHITE WINE PESTO SAUCE, LINGUINE **\$17.75**

FETTUCCINE ALFREDO DEL MARE

SHRIMP & COD IN A LIGHT CREAM SAUCE WITH PARMESAN CHEESE **\$17.75**
...FETTUCCINE ALFREDO **\$14.25**

TUSCAN COD

COD, OLIVES, CAPERS, TOMATOES, VODKA TOMATO CREAM SAUCE, BASIL, LINGUINE **\$17.75**

baked in our wood burning oven

PENNE WITH SHRIMP & COD

BAKED SHRIMP & COD WITH PENNE IN A SMOKED GOUDA & FONTINA CHEESE SAUCE **\$14.75**

BAKED SAUSAGE

BAKED PENNE WITH ITALIAN SAUSAGE, SPICY MARINARA, RED WINE, RED PEPPERS, RED ONIONS MUSHROOMS & MOZZARELLA **\$15.75**

MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA & FONTINA CHEESE SAUCE **\$13.25**

RAVIOLI DI SPINACI

SPINACH RAVIOLI BAKED IN A GARLIC & MUSHROOM CREAM SAUCE WITH SPINACH TOPPED WITH MOZZARELLA & PARMESAN **\$13.25**

— *specialita* —

SERVED WITH A MISTA SALAD

MELANZANE ALLA PARMIGIANA

BREADED EGGPLANT CUTLETS LAYERED WITH MARINARA, MOZZARELLA, & PARMESAN CHEESE SERVED WITH PENNE MARINARA **\$16.75**

POLLO ALLA PARMIGIANA

SEASONED BREAST OF CHICKEN WITH MARINARA SAUCE, MOZZARELLA & PARMESAN CHEESE SERVED WITH PENNE MARINARA **\$18.75**

POLLO AL MARSALA

SAUTÉED SLICES OF CHICKEN IN A MUSHROOM & MARSALA WINE SAUCE SERVED WITH RISOTTO **\$19.25**

POLLO AL PICCATA

SAUTÉED CHICKEN BREAST, LEMON SAGE BUTTER SAUCE, ARTICHOKES & SPINACH SERVED WITH GARLIC MASHED POTATOES **\$19.25**

SALMONE ALLA GRIGLIA

GRILLED SALMON SERVED WITH GARLIC MASHED POTATOES & A FRESH VEGETABLE **\$21.25**

SALMONE CUCINA

WOOD ROASTED SALMON WITH ARTICHOKES, RED PEPPERS, LEMON AND CAPERS IN A WHITE WINE SAUCE SERVED WITH RISOTTO **\$21.25**

VITELLO ALLA PARMIGIANA

SEASONED SLICES OF VEAL BAKED WITH MARINARA SAUCE & MOZZARELLA SERVED WITH PENNE **\$21.25**

VITELLO ALLA MARSALA

SAUTÉED SLICES OF VEAL IN A MUSHROOM & MARSALA WINE SAUCE SERVED WITH RISOTTO **\$21.75**

— *salad additions* —

GRILLED OR FRIED CHICKEN \$4.50

GRILLED SHRIMP \$6.75

GRILLED STEAK OR SALMON \$7.75

— *sides* —

GARLIC MASHED POTATOES \$5.00

RISOTTO \$5.00 | SAUTÉED SPINACH \$6.00

VEGETABLE OF THE DAY \$6.00