

pasta

--- GLUTEN FREE PENNE AVAILABLE ---

- CAPELLINI DI VERDURE -

ANGEL HAIR WITH SPINACH, ARTICHOKE, SUN-DRIED TOMATOES, KALAMATA OLIVES, TOMATOES, GOAT CHEESE IN A WHITE WINE BASIL SAUCE \$16.50

- ANGELO -

ANGEL HAIR, FRESH TOMATOES, BASIL AND GARLIC IN A SWEET VERMOUTH TOMATO SAUCE \$16.50

- PENNE PUGLIESE -

PENNE, MUSHROOMS, SPINACH, KALAMATA OLIVES, ROASTED EGGPLANT, SUN-DRIED TOMATOES, RED WINE AND GARLIC REDUCTION \$16.50

- LOCAL "PT FARM" BOLOGNESE -

PENNE WITH RED WINE MEAT SAUCE, PARMESAN AND PARSLEY \$18.25 ...PENNE MARINARA \$11.25

- FETTUCCINE AL POLLO -

SMOKED CHICKEN BREAST, BROCCOLI, MUSHROOMS, SUN-DRIED TOMATOES, LIGHT CREAM SAUCE \$16.75

- TUSCAN COD -

COD, OLIVES, CAPERS, TOMATOES, VODKA TOMATO CREAM SAUCE, BASIL, LINGUINE \$18.00

- PESTO SALMON -

SEARED SALMON, TOMATOES, SPINACH, ARTICHOKE HEARTS, WHITE WINE PESTO SAUCE, LINGUINE \$18.00

more pasta >

- CAP DEL MARE -

ANGEL HAIR, SHRIMP, FRESH TOMATOES, BASIL AND GARLIC, SWEET VERMOUTH TOMATO SAUCE \$18.00

- FETTUCCINE ALFREDO DEL MARE -

SHRIMP AND COD IN A LIGHT CREAM SAUCE WITH PARMESAN \$18.00 ...FETTUCCINE ALFREDO \$14.25

- LINGUINE AL PESCATORE -

COD, MUSSELS AND SHRIMP IN A WHITE WINE TOMATO SAUCE, BASIL \$18.00

- LOBSTER RAVIOLI WITH SHRIMP -

SHRIMP, LOBSTER RAVIOLI, SPINACH, VODKA TOMATO CREAM SAUCE \$18.75

baked in our wood burning oven

MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA AND FONTINA CHEESE SAUCE \$15.25

RAVIOLI DI SPINACI

SPINACH RAVIOLI BAKED IN A MUSHROOM GARLIC CREAM SAUCE WITH SPINACH TOPPED WITH MOZZARELLA AND PARMESAN \$15.75

PULLED PORK MAC & CHEESE

BAKED PENNE, SMOKED GOUDA AND FONTINA CHEESE SAUCE WITH PULLED PORK \$16.25

BAKED SAUSAGE

BAKED PENNE, ITALIAN SAUSAGE, SPICY MARINARA, RED WINE, RED PEPPERS, RED ONION, MUSHROOMS, MOZZARELLA \$16.75

Sarducci's
restaurant & bar

togo dinner menu

antipasti

MUSSELS GAUZETTO

STEAMED MUSSELS, WHITE WINE GARLIC TOMATO BROTH \$12.75

SHRIMP COCKTAIL (PER 1/4 POUND)

POACHED SHRIMP, LEMON, COCKTAIL SAUCE \$8.00

POLENTA AL FORNO

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

FRIED OYSTERS

BLUE CORN CRUSTED FRIED OYSTERS, SPINACH, RED PEPPERS, LEMON AIOLI \$14.25

bambini

CHILDREN 12 & UNDER

CHEESE PIZZA \$5.25 | PEPPERONI PIZZA \$6.25

MAC & CHEESE \$6.75

PENNE WITH BOLOGNESE \$7.25

PENNE WITH MARINARA \$5.25

insalate

MISTA

ASSORTED GREENS, GRAPE TOMATOES, KALAMATA OLIVES WITH A CHOICE OF BALSAMIC VINAIGRETTE, HERB VINAIGRETTE, CREAMY ITALIAN OR BLUE CHEESE DRESSING \$6.00 ...**LARGE MISTA** \$9.00

CESARE

ROMAINE LETTUCE, OVEN ROASTED CROUTONS, CESARE DRESSING \$6.00 ...**LARGE CESARE** \$9.50

RUSTICA

BABY SPINACH, SALAMI, FRESH MOZZARELLA, TOMATOES, ROASTED RED PEPPERS, CUCUMBERS, KALAMATA OLIVES, BANANA PEPPERS, GRILLED BREAD, RED WINE VINAIGRETTE \$13.00

CAPRESE

FRESH MOZZARELLA, BASIL, HEIRLOOM TOMATOES, CUCUMBERS, BALSAMIC REDUCTION \$11.50

SHRIMP & LOCAL BEETS

CHILLED LEMON HERB SHRIMP, LOCAL BEETS, FETA, ORANGES, MIXED GREENS, PISTACHIOS, CITRUS MINT VINAIGRETTE \$14.00

APPLE SALAD

APPLES, DRIED CRANBERRIES, SPICED HAZELNUTS, BAYLEY HAZEN BLUE CHEESE, MIXED GREENS, CIDER VINAIGRETTE \$13.00

salad additions

GRILLED OR FRIED CHICKEN \$4.50

GRILLED OR LEMON POACHED SHRIMP \$6.75

GRILLED SALMON \$7.95

specialita

----- SERVED WITH A MISTA SALAD -----

- MELANZANE ALLA PARMIGIANA -

BREADED EGGPLANT CUTLETS LAYERED WITH MARINARA, MOZZARELLA AND PARMESAN SERVED WITH PENNE MARINARA \$18.75

- POLLO ALLA PARMIGIANA -

SEASONED CHICKEN BREAST WITH MARINARA SAUCE, MOZZARELLA AND PARMESAN SERVED WITH PENNE MARINARA \$20.75

- POLLO AL MARSALA -

SAUTÉED SLICES OF CHICKEN IN A MUSHROOM AND MARSALA WINE SAUCE SERVED WITH RISOTTO \$21.50

- POLLO AL PICCATA -

SAUTÉED CHICKEN BREAST, ARTICHOKES, SPINACH, LEMON SAGE BUTTER SAUCE, SERVED WITH GARLIC MASHED POTATOES \$21.50

- MEDITERRANEAN CHICKEN -

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO, KALE, RED ONIONS, SHERRY BUTTER SAUCE, FETA, ALMONDS, PENNE \$21.50

- SALMONE ALLA GRIGLIA -

GRILLED SALMON WITH GARLIC MASHED POTATOES AND A FRESH VEGETABLE \$22.50

- SALMONE CUCINA -

WOOD ROASTED SALMON WITH ARTICHOKES, RED PEPPERS, LEMON AND CAPERS IN A WHITE WINE SAUCE SERVED WITH RISOTTO \$22.50

- VITELLO ALLA PARMIGIANA -

SEASONED SLICES OF VEAL BAKED WITH MARINARA AND MOZZARELLA SERVED WITH PENNE MARINARA \$22.75

- VITELLO ALLA MARSALA -

SAUTÉED SLICES OF VEAL IN A MUSHROOM AND MARSALA WINE SAUCE SERVED WITH RISOTTO \$22.75

- BISTECCA ALLA GRIGLIA -

GRILLED HANGER STEAK WITH A RED WINE BALSAMIC SAUCE SERVED WITH GARLIC MASHED POTATOES \$28.00

sides

GARLIC MASHED POTATOES \$5.50

RISOTTO \$5.50 | **SAUTÉED SPINACH** \$6.00

VEGETABLE OF THE DAY \$6.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS