

RISTORANTE ITALIANO



Ristorante Italiano

ANTIPASTI FREDDI – COLD APPETIZERS	US\$
BRUSCHETTA DI PROMODORO <i>Toasted Italian bread with fresh tomato, basil, garlic, and virgin olive oil.</i>	12.00
MELANZANA ALLA VINAGRETTA <i>Eggplant cut in strips with vinaigrette, garlic, and oregano served over a bed of lettuce.</i>	16.00
CEASAR SALAD <i>Romaine hearts, croutons, parmesan cheese, and Chef's home-made Caesar dressing.</i>	13.00
INSALATA CAPRESE <i>Tomatoes with Mozzarella cheese, oregano, basil, and vinaigrette dressing.</i>	16.00
INSALATA ALLA VINAGRETTA <i>Typical Italian salad, different types of lettuce, tomatoes, onions, green & black olives with Chef's home-made touch of seasoning.</i>	15.00
INSALATA DI SALMONE <i>Salmon, onion, fresh tomato, capers, olive oil and Parmesan cheese. When available</i>	19.00
INSALATA DI TONNO <i>Fresh tuna salad, served over a bed of lettuce, with onions, tomatoes, lemon, and olive oil.</i>	20.00
BURRATA <i>Soft Italian cheese, with lettuce, arugula, tomatoes, prosciutto, olives, and parmesan cheese. When available</i>	23.00

ANTIPASTI CALDI – HOT APPETIZERS

US\$

GAMBERI ALLA FARFALLA TARTARA

19.00

Butterfly cut shrimps, fried, served with Chef's home-made special tartar sauce.

CUORE DI CARCIOFI CON FUNGO PORTOBELLO

16.00

Heart of fresh artichoke with portobello mushroom in garlic & virgin olive oil sauce.

CALAMARI FRITTI

19.00

Fresh fried squids accompanied with home-made tartar sauce.

CRISPELLI DI RICOTTA E SPINACI

17.00

Stuffed crepe with ricotta cheese & fresh spinach showered with fresh bechamel and tomato sauce.

PARMIGIANA ALLA MELANZANA

18.00

*Eggplant with fresh tomato sauce, Mozzarella and Parmesan cheese.
When available*

ZUPPE – SOUPS

ZUPPA DI PESCE

17.00

Fresh fish soup.

ZUPPA DI MARE

20.00

Fresh seafood soup.

ZUPPA DI ZUCCA

15.00

Cream of pumpkin.

ZUPPA DI POLLO

16.00

Our favorite home-made chicken soup.

ZUPPA DI MANZO

17.00

Meat soup.

PIATO PRINCIPALE – MAIN COURSE

PASTE	US\$
SPAGHETTI ALLA BOLOGNESE <i>Spaghetti with fresh Bolognese sauce.</i>	30.00
SPAGHETTI ALLA CARBONARA <i>Spaghetti with bacon strips, ham, eggs, and parmesan cheese.</i>	28.00
SPAGHETTI ALLA PUTTANESCA <i>Spaghetti with anchovies, garlic, virgin olive oil, tomatoes, black olives, capers, and oregano.</i>	28.00
SPAGHETTI COI GAMBERI AL AGLIO E OLIO <i>Spaghetti with fresh shrimps in garlic, olive oil and with a touch of fresh parsley and basil.</i>	40.00
LINGUINE ALLE VONGOLE <i>Linguine with clams in garlic, extra virgin olive oil, fresh parsley and with a touch of fresh basil.</i>	38.00
LINGUINE AL FRUTTI DI MARE <i>Linguine with treasures of the ocean and with a touch of fresh basil.</i>	48.00
LINGUINE AL PESTO DI BASILICO <i>Linguine with basil cream and pine nut kernels, garlic, and olive oil.</i>	26.00
LINGUINE AL AGLIO E OLIO <i>Linguine in garlic, olive oil, and basil leaves.</i>	20.00
FETTUCCINE ALL' ALFREDO <i>Fettuccine with cream, small pieces of ham, and grated Parmesan cheese.</i> <i>Add chicken \$13.00</i> <i>Add shrimp \$19.00</i>	24.00

PENNE ALLA VODKA 24.00
Penne pasta in a creamy pink sauce with mushrooms.
Add chicken \$13.00
Add shrimp \$19.00

PARMIGIANA ALLA MELANZANA 28.00
Eggplant with fresh tomato sauce, Mozzarella and Parmesan cheese.
When available

FUSILI ALLA GIARDINERA 32.00
Mix vegetables; heart of artichoke, onion, asparagus, green peas, and olive oil.
When available

LASAGNA 30.00
Prepared in a Bolognese sauce with mozzarella, sweet peas, slices of mushrooms, sliced of boiled eggs, little pieces of ham with Parmesan cheese.

GNOCCHI CON SUGGO AL POMODORO 26.00
Potato dumplings prepared with fresh tomato sauce.

PENNE CON SUGGO AL POMODORO 24.00
Penne pasta prepared with fresh tomato sauce.

CRISPELLI DI RICOTTA E SPINACI 32.00
Stuffed crepes with ricotta cheese & fresh spinach showered with fresh béchamel and tomato sauce.

MANZO PESCE AGNELLO E POLLO

POLPETTA COI RIGATONI ALLA NAPOLI 30.00
Meatballs in fresh tomato sauce with tube shaped pasta.

FILETTO DI PESCE BIANCO AL LIMONE E VINO BLANCO 34.00
Grouper fillet baked delicately with butter, garlic, lemon, and white wine served with linguini aglio e olio

ARAGOSTA FRA DIAVOLO ALLA FUNGHI	Market Price
<i>Spicy Caribbean lobster meat with mushroom on a bed of fettuccine.</i>	
<i>When available</i>	
FILETTO DI POLLO ALLA NAPOLITANA	32.00
<i>Breaded chicken breast fillet with mozzarella cheese, tomato sauce and Parmesan cheese.</i>	
SPAGHETTI COI ASPARAGI NAPOLI	44.00
<i>Shrimps accompanied with garlic, fresh Italian parsley, with freshly cut asparagus in Chef's home-made special sauce.</i>	
PEZZI DI PESCE ALLA CARRETERA	38.00
<i>Chunks of grouper prepared in garlic, lemon, and white wine.</i>	
<i>This will be mixed with separate preparation of fresh raw garlic with olive oil, and fresh tomatoes.</i>	
CARRE DI AGNELLO	67.00
<i>Three lamb chops extra thick, prepared delicately to keep their natural flavor with crust pistachio and tenderness accompanied with fresh asparagus.</i>	
SALMONE	40.00
<i>Freshly caught Chilean salmon.</i>	
<i>Served over a bed of spinach and asparagus with virgin olive oil, garlic and with caramelized onions on the top.</i>	

SIDE ORDERS

<i>Side Meatballs (4pcs)</i>	12.00
<i>Pan con aglio e oglio</i>	4.00
<i>Mix vegetables</i>	6.50

KIDS MENU

SPAGHETTI ALLA BOLOGNESE	16.00
FETTUCINNE ALL'ALFREDO	15.00
PENNE ALLA VODKA	16.00
FUSSILI CON SUGGO AL POMODORO	15.00
POLPETTA COI RIGATONI NAPOLI	17.00
FRIED CHICKEN STRIPS (3 PCS) <i>Served with French fries.</i>	18.00

DOLCE

US\$

SALSICCIA INGLESE CON GELATO	15.00
CANOLLO SICILIANO	13.00
TIRAMISU	15.00
CRÈME BRULEE	13.00
COPPA DI GELATO	12.00
PROFITEROLE <i>Filled with vanilla cream or vanilla ice cream.</i>	13.00
VOLCANO DI CHOCOLATO <i>Lava cake served with vanilla ice cream.</i>	15.00

CAPPUCCINO & ESPRESSO

COFFEE	4.50
DECAF COFFEE	4.50
ESPRESSO	4.00
CAPPUCCINO	5.00
AGRIGENTO'S SPECIAL CAPPUCCINO	6.00
TEA	4.00

- A service charge of 20% will be apply for groups of 8 persons or more

