

“MONDELLO RISTORANTE”

“Se mentre mangi con gusto non hai allato a tia una pirsona che mangia con pari gusto allora il piaciri del mangiare e' come offuscato, diminuito” A. Camilleri

- GLI ANTIPASTI -

ANTIPASTO MISTO

Selection of cured Italian meats, cheeses & olives. 16

BRESAOLA

Cured painted hills beef with EVO, arugula & Parmigiano cheese. 14

BRUSCHETTA CLASSICA

Tomatoes, garlic, basil & EVO on toasted bread. 9

LA CAPRESE

Fresh mozzarella, tomatoes, basil with EVO & balsamic reduction. 11

POLPO AFFOGATO

Braised octopus in spicy tomato sauce on arugula. 13

COZZE E VONGOLE (depending on season)

Manila clams, mussels sautéed in white wine & garlic. 13

- LE ZUPPE E LE INSALATE -

INSALATA TRICOLORE

Arugula, mozzarella, cherry tomatoes tossed with EVO & Balsamic reduction. 10

INSALATA DI SPINACI

Spinach, crispy pancetta & hard-boiled egg & balsamic reduction. 11

INSALATA CESARE

Crispy romaine, croutons, homemade Caesar dressing, grated Parmigiano cheese & anchovy on crostino. 9

INSALATA MISTA

Mixed green & cherry tomatoes tossed in EVO & balsamic reduction. 8

INSALATA DI BARBABIETOLE

Roasted beets, mixed green, gorgonzola cheese and toasted walnuts tossed in a sherry vinaigrette. 11

MINISTRONE

Classic Italian Vegetarian veggie soup. 11

ZUPPA DI LENTICCHIE

Lentils, home-made sausage, cannellini beans & veggie. 12

NONNA VITA

Chicken broth with veal meatballs and thinly cut pasta. 12

VELLUTATA DEL GIORNO

Velvety soup of the day. 12

- PRIMI E SECONDI PIATTI -

RAVIOLI AL MARSALA

Three cheeses homemade ravioli in a rich Porcini mushroom Marsala sauce. 18

LA PUTTANESCA

Homemade pasta, Kalamata olives, capers, anchovy & roasted garlic in a spicy tomato basil sauce. 18

GNOCCHI AL GORGONZOLA

Homemade ricotta gnocchi, tossed in a creamy gorgonzola cheese sauce, Parmigiano & walnuts. 18

LINGUINE ALLE VONGOLE

Manila clams steamed in white wine & garlic. 19

LASAGNA

Homemade pasta sheets, layered with black angus

SPAGHETTI ALLA CARBONARA

Pancetta, grated Parmigiano, black pepper & egg yolk. 18

SPAGHETTI AI GAMBERONI

5 jumbo tiger prawns sautéed with garlic, white wine, tomatoes and Chili flakes. 24

POLLO AL FORNO

Oven baked free range dark meat chicken served with roasted potatoes, onions, carrots, celery and rosemary. 18

CARTOCCIO

Chicken breast topped with Italian ham, mozzarella, Parmigiano in a white wine butter sauce. 21

VITELLO SALTIMBOCCA

meat tomato sauce, béchamel & Parmigiano. 16

FETTUCCINE CON SALSICCIA

Homemade Italian sausage braised in tomato sauce, topped with ricotta cheese. 18

FETTUCCINE CON POLPETTE

Homemade veal meatballs with tomato sauce, Parmigiano cheese & basil. 18

SPAGHETTI ALLA BOLOGNESE

Beef ragu, sweet peas and grated Parmigiano cheese. 16

Veal scaloppine topped with Prosciutto crudo, sage & black pepper in white wine sauce served with sautéed carrots and potatoes. 22

BRACIOLA DI VITELLO

Boneless leg of veal rolled with prosciutto, pancetta, salame, egg and provolone cheese braised in tomato sauce; served with homemade pasta & roasted veggie. 25

PESCE DEL GIORNO

Ask your server for our "fish of the day". (market price)

- CONTORNI -

PATATE AL FORNO

Oven roasted potatoes & carrots, tossed with EVO. 8

SPINACI AL BURRO

Fresh spinach sautéed with butter. 8

VERDURE MISTE

Fresh vegetables sautéed in EVO. 8

- MENU DEI BAMBINI -

KID CAESAR. 4

MAC & CHEESE. 8

TAGLIATELLE CON
POLPETTE. 8

LASAGNA. 8

* add prawns \$3 *add meatball 2\$ *add chicken breast 5\$

*gluten free pasta 4\$ *extra bread table for two 2\$

*Friday and Saturdays we are unable to make substitutions

*Parties of six or more: 20% gratuity included

Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition