

Ventuno Dinner Menu

5pm to 11pm Daily

Antipasti Caldi

Calamari Fritti \$9.00

Tender squid dusted with cornmeal, served with tomato basil sauce

Carciofi e Spinaci in Casseruola \$8.00

Creamy artichoke and spinach casserole with fontina, bel paese and parmigiana cheeses, served with Lavash Crackers and crostini

Guazzetto di Cozze \$9.00

Fresh mussels steamed with garlic, fresh basil, white wine and tomato sauce served with crostini

Arancini di Riso \$7.00

Rice cakes stuffed with prosciutto, beef and peas, fried, served with marinara sauce

Antipasti Freddi

Served with freshly grilled crostini with herbs and garlic infused olive oil

Bruschetta con Pomodori, Arugula e Formaggio di Capra \$7.50

Chopped ripe roma tomatoes with garlic, a touch of oregano, extra virgin olive oil, arugula and goat cheese

Antipasto All'Italiana \$15.00

Imported prosciutto, sopressata, mortadella, dried Italian sausage, provolone and mozzarella cheese, grana padano, peperoncini, cherry peppers, grilled marinated vegetables and assorted olives

Mozzarella di Buffalo \$11.00

Buffalo mozzarella, roasted red bell peppers, basil and basil oil

Pomodoro Casareccia \$8.50

Thick beefsteak tomatoes, red onions, grilled eggplant, anchovies, fresh basil, kalamata olives and extra virgin olive oil dressing

With Gorgonzola Crumble \$9.50

Caprese \$10.00

Fresh buffalo mozzarella, ripe tomatoes, basil, extra virgin olive oil and balsamic reduction

Prosciutto con Melone \$10.50

Imported prosciutto thinly sliced with cantaloupe melon and watercress

Insalate

Insalata al Gorgonzola \$8.50

Watercress, arugula, radicchio, fresh pears, caramelized walnuts and gorgonzola cheese. tossed with extra virgin olive oil and balsamic vinegar

Insalata Della Casa \$6.00

Mixed greens with garden fresh vegetables and lemon mustard vinaigrette

Spinaci Teneri \$7.50

Baby spinach tossed with warm pancetta bacon vinaigrette, topped with sun dried tomatoes and pine nuts

Insalata alla Cesare \$7.50

Crisp romaine, tangy Caesar dressing, garlic croutons and parmigiana romano cheese

Zuppe

Zuppa di Pomodoro con Crostini \$6.00

A rich tomato soup with fresh croutons

Minestrone \$6.50

Traditional vegetable bean soup with a touch of pesto

Primi Piatti

Spaghetti alla Carbonara \$14.00

Pancetta bacon, parmigiana and fresh egg yolk

Rigatoni con Spezzatino alla Bolognese \$16.00

*Short tube pasta with an aromatic simmering of vegetables,
fresh beef, veal and pork tenderloin*

Campanelle con Pollo \$15.00

Shell pasta with grilled chicken, sun dried tomatoes and fresh basil pesto

Linguine alle Vongole \$18.00

*Fresh manila clams simmered with garlic and white wine over linguine,
or if you prefer, in a light tomato sauce*

Capellini al Pomodoro \$11.50

Angel hair pasta with fresh tomatoes, garlic and basil

Fettuccine con Prosciutto \$17.00

*Prosciutto, roasted bell peppers, spinach, garlic and artichoke hearts,
simmered in a light sauce*

Spaghetti con Polpette \$14.50

Tomato sauce, meatballs and parmigiana

Linguine con Gamberi \$22.00

*Jumbo shrimp, mushrooms, zucchini, fresh tomatoes and garlic,
sautéed in olive oil and butter*

Fettuccine Alfredo \$14.00

*Rich cream and parmigiana sauce
With Grilled Chicken Breast add \$5.95*

Ravioli al Prosciutto \$11.50

With tomato cream sauce and fresh basil

Lasagna \$15.00

*Fresh egg noodles with layers of bolognese cream sauce,
ricotta and mozzarella cheese*

Pasta Primavera \$12.50

*Snow peas, sun dried tomatoes, broccoli, mushrooms, asparagus and zucchini
with your choice of linguine or risotto*

Secondi

Vitello al Marsala \$19.00

Tender veal scaloppini sautéed and served with a rich mushroom marsala sauce and roasted potatoes

Pollo Piccata \$16.00

Fresh chicken breast sautéed and served with lemon butter caper sauce and roasted potatoes

Osso Buco Milanese \$28.00

Braised veal shank that is cooked until tender, served with saffron risotto and gremolata

Costoletta di Agnello \$36.00

Grilled lamb chops with soft polenta and rosemary demi glace

Fileto di manzo \$17.50

Cod fish, seared and baked, topped with walnuts and herbed bread crumbs, served on tossed Sonoma mixed greens and roasted potatoes

Medaglione Grigliato \$30.00

Twin medallions of beef, grilled, served with gorgonzola cabernet butter and roasted potatoes

Bistecca \$27.00

Topped with sautéed mushrooms with a touch of garlic, served with roasted potatoes

Salsicce e Polenta \$16.00

Homemade Italian sausage, grilled with onions, bell peppers and tomatoes, served with soft polenta

Pollo alla Parmigiana \$17.00

Breaded chicken breast topped with tomato sauce and buffalo mozzarella cheese, served with roasted potatoes

Saltimbocca alla Romana \$22.00

Veal scaloppini, prosciutto and sage lightly sautéed with a marsala sauce, served with roasted potatoes

Grigliata di Pesce \$22.50

Salmon, cod, jumbo shrimp and grilled sea scallops, served with mixed greens and lemon mustard vinaigrette

Cioppino \$25.00

Clams, mussels, calamari, cod fish, scallops, shrimp and a 1/2 lb Maine lobster in a light tomato broth, served with fresh crostini

Contorni

Side orders

Scarole Saltate \$ 3.50

With toasted pine nuts, raisins and garlic

Spinaci in Padella \$3.50

Polenta Soffice \$3.50

Risotto \$5.00

Menu' per Bambini

(7 and under)

**Zuppa di Minestrone o
di Pomodoro**

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Spaghetti con Polpette

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Gelato

\$10.95