

Murano's

ITALIAN CAFÉ

Antipasto

(Appetizers)

Bruschetta Pomodoro \$9

Crisp Italian Bread Topped with Basil Pesto, Olive Oil, Garlic & Roma Tomatoes

Formaggio Fritto \$9

Aged Reggiano, Fried and Served with Balsamic Glaze

Calamari e Zucchini \$9

Crispy Fried with Chunky Pomodoro Sauce & Lemon

Mussels Pomodoro \$9

Pan Steamed with Garlic and Oregano in a White Wine Tomato Broth

Clams al Vino Blanco \$11

Clams Steamed with White Wine, Garlic, Fresh Herbs, Whole Butter

Pancetta Wrapped Shrimp \$15

Pan Seared with Mixed Greens, Roasted Tomatoes, Aged Balsamic

Zuppe e Insalata

(Soup and Salad)

Stracciatella \$5

Italian Egg Drop Soup with Spinach & Reggiano Cheese

Pappa al Pomodoro \$6

Peasant-style Tomato Bread Soup with Extra Virgin Olive Oil

Insalata Mista \$6

Greens with Tomatoes, Olives, Pine Nuts & Gorgonzola Cheese in a Chianti Vinaigrette

Caesar Salad \$6

Hearts of Romaine, Caesar Dressing, Croutons, Reggiano Parmesan

Mozzarella Caprese \$10

Imported Mozzarella, Roma Tomatoes, Basil, Extra Virgin Olive Oil

Primi Piatti

(Pasta)

Angel Hair Aglio e Olio \$15

Capellini Pasta Finished with Fresh Garlic & Olive Oil

Penne al Pomodoro \$15

Tube Shaped Pasta with Tomato-Basil Sauce

Spaghetti Bolognese \$18

A Spicy Combination of Ground Beef, Veal and Pork in a Tomato Sauce with Parmesan Cheese

Fettuccine Carbonara \$16

Pasta Sautéed with Pancetta, Roasted Garlic, Cream & Reggiano Cheese

Cannelloni \$18

Thin Sheets of Pasta Filled with Ground Meat, Baked in a Cream Sauce, with Mozzarella & Tomato Sauce

Lasagna \$20

Pasta Layered with Ground Meat, Sausage & Ricotta, Baked with Mozzarella Cheese

Eggplant Parmigiana \$18

Lightly Breaded and Fried, Layered with Mozzarella & Reggiano Cheeses, & Pomodoro Sauce

Linguine alle Vongole \$22

Pan Steamed Clams, Served with Red or White Sauce

Capellini ai Gamberi \$30

Gulf Shrimp Sautéed in a Garlic White Wine Lemon Sauce

Lobster Fra Diavolo \$42

Twin Cold Water Lobster Tails in a Spicy Tomato Sauce over Fettucine

Secondi di Pesce

(Seafood)

Shrimp Parmigiana \$26

Hand Breaded, Pan Fried, Baked with Tomatoes & Mozzarella, Angel Hair Pasta

Cioppino \$30

Clams, Shrimp, Squid, Snapper & Lobster with Garlic, Olive Oil, Tomato & Parsley

Snapper Putanesca \$28

Sautéed with Olives, Capers & Tomatoes, Angel Hair Pasta

Secondi di Pollo

(Chicken)

Chicken Florentina \$20

Stuffed with Spinach & Mozzarella Cheese, Served in White Cream Sauce, Angel Hair Pasta

Chicken Marsala \$20

Scaloppini Cut Finished with Crimini Mushrooms, Marsala Wine & Demi-glace, Rosemary New Potatoes

Chicken Parmigiana \$20

Boneless Breast Breaded, Pan Fried, Baked with Mozzarella & Pomodoro Sauce, Angel Hair Pasta

Secondi di Carne

(Veal, Beef, Lamb)

Veal Marsala \$26

Scaloppini Sautéed in Marsala Wine with Crimini Mushrooms & Rosemary New Potatoes

Veal Picatta \$26

Sautéed with Lemon, White Wine & Capers, Angel Hair Pasta

Veal Parmigiana \$26

Scaloppini, Breaded & Fried, Baked with Mozzarella & Pomodoro Sauce, Angel Hair Pasta

Veal Chop Saltimboca \$34

Stuffed with Proscuitto, Sage and Mozzarella, Served with Rosemary New Potatoes

Veal Milanese \$34

Bone in Veal, Breaded, Pan Fried, with Arugula Salad & Pomodoro Sauce

Filet Mignon \$36

10oz Filet Mignon, Grilled with Gorgonzola Red Wine Sauce, Rosemary New Potatoes

Ribeye Pizzaiola \$32

Pan Seared 12oz Ribeye, with Chunky Pomodoro, Sautéed Sweet Peppers & Mozzarella Cheese, Rosemary New Potatoes

Costolette di Agnello \$34

Broiled Domestic Lamb Rack with Garlic & Rosemary, Mint Demi-glace, Rosemary New Potatoes

Contorni

(Sides)

Wilted Spinach \$4
Broccoli \$5
Fried Artichoke Hearts \$6

Fried Polenta \$6
Meatballs (3) \$4
Fried Portobello \$5
Angel Hair Pasta \$4

A five dollar plate charge will apply for all split entrées

Desserts

Chocolate Mousse \$9

Milk Chocolate, Mocha & Dark Chocolate Mousses, Served in a Florentine Cup

Hazel Nut Torte \$6

Served with Berries & Raspberry Sauce

Gelato \$6

Your Choice of Pistachio, Chocolate or Strawberry Italian Ice Cream, Italian Cookies

Tiramisu \$7

A Delicate Cream Layered with Ladyfingers, Mascarpone Mocha Chocolate

Italian Trio \$7

Italian Favorites Include Cassata Siciliana, Panacotta, Canollis

Berries Sabayon \$7

Served with Marsala Cream & Shaved Chocolate

Crème Brûlée \$6

Traditional Caramelized Italian Custard with Fresh Berries

Vino da Dessert, Madeira, il Porto

Bonny Doon Muscat “Vin de Glaciere” NV \$5

Broadbent Madeira, Colheita 1995 \$7

Broadbent “Auction Reserve” (Half-Bottle) \$5

Broadbent 2003 Vintage Porto \$9

Elderton Botrytis Semillon, Riverina, Australia 2005 \$8

Fonseca “Bin 27” \$5

Graham’s Six Grapes \$5

Louis Guntrum “Penguin” Eiswien, Rheinhessen 2004 \$21

Livio Felluga Picolit, Colli Orientali del Friuli, Italia 2001 \$24

Nieport 10yr Tawny Port \$7