

**SEMIFREDDO ITALIAN CUISINE
TO-GO MENU
571-379-5295**

APPETIZERS

GRILLED PORTOBELLO MUSHROOMS

Marinated with fresh herbs, served with goat cheese...10

HOMEMADE LAMBS MEATBALLS

Creamy soft polenta and tomato sauce...10

MUSSELS

Sauté tomato sauce with two crostinis...10

CHICKEN GRILLED ROMANA SALAD

Grilled Caesar salad, chicken, crostinis and Caesar dressing...12

CAPRESSE SALAD

Burrata cheese and heirloom tomato with fresh basil...12

ARUGULA FINOCCHIO SALAD

Baby arugula, shaved fennel, parmesan cheese with olive oil lemon dressing...12

CHICKEN PESTO PANINI

Chicken, fontina cheese, pesto, tomato, homemade foccacia bread,
served with Caesar salad...12

SIDE DISHES

HERBS MIXED MUSHROOMS...4

CREAMY SOFT POLENTA...3

ROASTED POTATOES...3

MIXED VEGETABLES...4

SAUTEED SPINACH...4

*CHICKEN...3

*SHRIMPS...4

*SALMON...5

PASTA...5

DESSERT

* Semifreddo...7

* Tiramisu...7

Italian Ricotta Cheesecake..7

CHEFF FRANKLIN HERNANDEZ

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. If you have a food allergy please let your server or manager know or even ask to speak with the chef about the options available to you.

ENTREES

FETTUCCINE ALFREDO CON POLLO OR *GAMBERI

Homemade thin fettuccine, shrimp, cream, parmesan cheese sauce...18

***RIGATONI LAMB MEATBALLS**

Rigatoni, homemade lamb meatballs, oregano with fresh mozzarella and tomato sauce...18

***FETTUCCINE BOLOGNESE**

Homemade thin fettuccine with veal ragu...18

ANGOLOTTI RAVIOLI

Angolotti stuffed with ricotta cheese and spinach with aurora sauce...18.00

***RAVIOLI DI MANZO**

Beef ravioli served with cherry tomato sauce...19

***LINGUINE ALLA MARE**

Linguini pasta, clams, shrimps, mussels, scallops and baby, spinach cherry tomato sauce...24

***LASSAGNA BOLOGNESE**

Served with tomato sauce...18.00

POLLO PICCATA

White wine lemon sauce, creamy polenta and sauté vegetables...20.00

***LAMB SHANK**

Served with soft polenta and mix vegetables on juice sauce...24.00

***VITELLO MARSALA**

Veal scaloppini, mix mushrooms, marsala wine soft polenta and vegetables...26

***BISTECCHINA CON FUNGHI**

NY steak with wild mushrooms sauce, soft polenta and baby spinach... 28

***GRILLED SALMON**

Served with roasted potatoes and mix vegetables with fresh orange sauce....24

***BARRAMUNDI FILET**

Pan seared asian sea bass, with white wine cappers lemon sauce served with roasted potatoes and vegetables...24

WINE SPECIAL...15

RED

Rimola Pinot noir

Rimola Merlot

Rimola Cabernet Sauvignon

WHITE

Rimola Pinot Grigio

Rimola Chardonay

