

## Sardegna Dinner Menu

### ZUPPE (soups)

<b>MINISTRONE</b>	mixed vegetable soup	7
<b>STRACCIATELLA</b>	egg and spinach in a chicken broth soup	7
<b>LENTIL SOUP</b>	lentils with chicken broth	8
<b>SA-FREGULA</b>	a typical Sardinian soup with bran, carrots, garlic & onions *	8

### INSALATE (salads)

<b>INSALATA VERDE</b>	mixed green salad	8
<b>ARUGULA WITH GORGONZOLA</b>	baby arugula with crumbled gorgonzola cheese	9
<b>INSALATA CESARE</b>	classic Caesar topped with shaved parmesan cheese	9
<b>TRI-COLORE</b>	arugula, radicchio and Belgian endive	9
<b>GIARDINO</b>	mixed greens with walnuts, dried cranberries, apples & gorgonzola cheese	10

### PIZZA (*personal size 10"*)

<b>MARGHERITA</b>	tomato, mozzarella and basil	10.00
<b>FUNGHI</b>	mushrooms, tomato and mozzarella	11.50
<b>SALSICCIA</b>	tomato, mozzarella, onions, sweet Italian sausage	12.50
<b>PEPPERONI</b>	pepperoni, tomato and mozzarella	12.50
<b>QUATTRO STAGIONI</b>	tomato, mozzarella, mushrooms, peppers, prosciutto & olives	14.50

## Sardegna Dinner Menu

### ANTIPASTI (appetizers)

<b>PANE CARASAU</b> - flat, crispy Sardinian bread, melted mozzarella, olive oil & rosemary	*	8
<b>FRIED ZUCCHINI</b> with hot sauce		8
<b>INVOLTINI di MELANZANE</b> rolled eggplant with ricotta cheese and tomato sauce		9
<b>FRIED CALAMARI</b> fried squid with marinara sauce		10
<b>CAPRESE</b> fresh tomato, mozzarella & basil		10
<b>GRILLED VEGETABLES</b> seasonal vegetables		10
<b>BOMBAS ALLA SARDA</b> meatballs Sardinian style	*	10
<b>COZZE</b> mussels – white wine and garlic sauce OR in a marinara sauce		11
<b>BOCCONCINI &amp; PROSCIUTTO</b> prosciutto with mozzarella cheese & roasted peppers		11
<b>ASPARAGI AL FORNO</b> breaded baked asparagus wrapped with prosciutto & provolone cheese		11
<b>VONGOLE OREGANATO</b> breaded baked clams in white wine and lemon sauce		11
<b>SCAMPI ALLA SARDA</b> scampi Sardinian style with garlic, white wine & paprika	*	12
<b>ANTIPASTO FREDDO</b> assorted cheeses, salami, prosciutto, olives & peppers		12

\*Minimum Credit Card is \$25.00\*

**\*\*Red highlights specify Sardinian dishes\*\***

## Sardegna Dinner Menu

### PASTA

<b>SPAGHETTI AGLIO OLIO</b>	garlic, olive oil & pepperoncini		12
<b>CAPELLINI POMODORO</b>	tomato and basil		13
<b>LINGIUNE PRIMAVERAS</b>	linguine with seasonal vegetables		15
<b>TORTELLINI CON PANNA</b>	tortellini in a cream sauce with prosciutto, mushrooms & onions		16
<b>PENNE ALLA VODKA</b>	prosciutto & onion in a vodka tomato cream sauce		16
<b>PENNE SICILIANA</b>	eggplant & olives in a tomato sauce		16
<b>PENNE AMATRICIANA</b>	pancetta, onions, tomato & basil		16
<b>LINGUINI MARE-SARDO</b>	white wine, garlic sauce with shrimp & sun-dried tomatoes	*	17
<b>SPAGHETTI VONGOLE</b>	white or red clam sauce		17
<b>MALLOREDDUS</b>	Sardinian shell shaped pasta with spicy sausage, onions and tomato	*	17
<b>CULINGIONES</b>	ravioli stuffed with ricotta & pecorino Sardo cheese with garlic, basil & tomato sauce	*	17
<b>CAVATELLI PUGLIA</b>	broccoli rabe, sausage, sun-dried tomatoes & shrimp		18
<b>FETTUCINE BOLOGNESE</b>	ground beef and tomato sauce		18
<b>SPAGHETTI BOTTARIGA</b>	garlic and olive oil with Sardinian dried mullet roe	*	18
<b>SPAGHETTI AI GRANCHI</b>	with crabmeat, tomato, garlic and white wine	*	19
<b>LINGUINE COSTA SMERALDA</b>	assorted fresh seafood (clams, mussels & shrimp) in marinara sauce	*	21

## Sardegna Dinner Menu

### POLLO (chicken dishes)

*-Entrees served with vegetables*

ALLA GRIGLIA	grilled breast of chicken over braised broccoli rabe	18
SORRENTINO	chicken breast topped with eggplant, tomato & mozzarella	18
POLLO FRANCESE	egg-battered chicken breast in a lemon & white wine sauce	18
MILANESE	breaded cutlet with chopped arugula salad, mozzarella, tomato & onions	19
PARMIGIANA	breaded chicken breast with tomato sauce & topped with melted mozzarella	19
SALTIMBOCCA	chicken breast topped with spinach, prosciutto & melted mozzarella	19
ROSMARINO	sun-dried tomatoes, shitake mushrooms in a white wine & rosemary sauce	21
SASSARI	shitake, portobello & white mushrooms in a red wine reduction	* 21
SARDEGNA	with shrimp & portobello mushrooms in a white wine, garlic cream sauce	* 22
SCARPARIELLO	hot & sweet cherry peppers with hot & sweet sausages, garlic & white wine	22
<u>VITELLO (veal)</u>		
PICCATA	lemon, white wine and capers	21
PIZZAIOLA	peppers, onions & mushrooms in a light tomato sauce	22
ORISTANO	sherry wine sauce with sun-dried tomatoes and artichokes	* 22
PEPPERONCINI	hot cherry peppers in a spicy garlic, white wine reduction	23
CAMPIDANO	white wine, butter sage sauce with toasted pinoli nuts & cherry tomatoes	* 23
FUNGHI MISTI	white wine sauce with shitake, porcini and portobello mushrooms	24