

# MOLTO

## ANTIPASTI

- POLPO AL CARBONE** 23  
*Charred Spanish Octopus, Garbanzo Bean Puree, Tomato Confit, Citronette*
- FRITTO DI MARE** 19  
*Shrimp, Fried Squid, Cuttle Fish & Zucchini*
- PORTOBELLO** 18  
*Served With A Creamy Mascarpone Gorgonzola Spinach Sauce, Sprinkled With Crumbled Walnuts*
- MOZZARELLA CAPRESE** 18  
*Beef Steak Tomatoes, Bufala Mozzarella, Roasted Pepper Cream, Basil Pesto, Pinenuts, Balsamic Glaze, Arugula*
- COCKTAIL DI MARE** 24  
*U-10 Shrimp Served With Blue Colossal Crab Meat & Our Homemade Cocktail Sauce*
- IMPEPATA DI COZZE** 16  
*Mussels In White Wine And Garlic, Or Alla Diavola*
- BURRATA E CAPONATINA** 18  
*Panko Breaded Burrata, Flash Fried, Served Over Sicilian Vegetables*
- ANTIPASTO DELLA CASA PER DUE 19 PER QUATTRO 29**  
*Seasonal Assorted Hors d'oeuvre Platter*

## INSALATA

ADD:

CHX 6 || SHRIMP 8 || STEAK 9 || SALMON 7

- MISTICANZA DI MARE** 19  
*Colossal Blue Crab, Steamed Shrimp, Baby Greens, Cucumber, Bermuda Onion, Tomato And Balsamic*
- RUCOLA PARMIGIANO** 18  
*Arugula, Mushroom Trio, Cherry Tomatoes, Shaved Parmigiana, Tossed In Citronette*
- INSALATA DI PERE** 18  
*Baby Greens, Seasonal Pears, Walnuts, Goat Cheese, Tossed In Raspberry Vinaigrette*

## NEAPOLITAN PIZZA

- MARGHERITA** 18  
*San Marzano Tomato Sauce, Fresh Mozzarella, Fresh Basil, EVOO*
- MARINA** 18  
*San Marzano Tomato Sauce, EVOO, Oregano, Anchovies*
- CAPRICCIOSA** 24  
*San Marzano Tomato Sauce, Fresh Mozzarella, Parmacotto Ham, Mushrooms, & Salami*
- QUATTRO STAGIONI** 24  
*San Marzano Tomato Sauce, Fresh Mozzarella, Artichoke Hearts, Mushrooms, Parmacotto Ham, & Olives*
- VESUVIO** 22  
*San Marzano Tomato Sauce, Fresh Mozzarella, Pomodorini, Sausage, & Eggplant*
- STELLA BELLA** 22  
*Star Shaped, Fresh Ricotta, Fresh Mozzarella, Arugula, & Shaved Parmigiana*
- ANTHONY'S SPECIAL** 36  
*Fresh Mozzarella, Burrata, Shaved Truffle, & Prosciutto Di Parma*
- RIPIENO AL FORGO** 22  
*Calzone Shaped, San Marzano Tomato Sauce, Ricotta, Provolone, Salami, & Ham*
- ORTOLANA** 24  
*San Marzano Tomato Sauce, Fresh Mozzarella, Zucchini, Eggplant, & Red Peppers*
- IL DEMONIO** 26  
*San Marzano Tomato Sauce, Fresh Mozzarella, Hot Soppresata, With A Red Pepperroncino Tapenade*
- BUFFALINA** 22  
*San Marzano Tomato Sauce, Bufala Mozzarella, Basil*

Please let your server know of any dietary restrictions or food allergies

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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# MOLTO

## PASTA

### FETTUCCINE BOLOGNESE 29

*Beef, Veal, Pork In Slow Cooked Ragu, Tomato, Parmigiano*

### RIGATONI ALLA NORMA 27

*Eggplant, Tomato, Ricotta Salata, Basil*

### SPAGHETTI VONGOLE 29

*Evoo, Garlic, Clams, White Wine, Parsley, Chili*

### PENNE 26

*Fresh Shrimp Sautéed In Lobster Pink Cream Sauce*

### FETTUCCINE MARE & MONTI 29

*Fresh Shrimp, Clams, Mussels, Wild Porcini Mushrooms, Touch Of Chili Flakes, Guanciale & Cherry Tomatoes*

### TONNARELLI 28

*Pistacchio Pesto With Pecorino Romano Cheese & Speck*

### FUSILLI E "MAMMA" 29

*Butternut Squash Purée, With Crumbled Sausage, Guanciale, Topped With Pine Nuts, & Sicilian Bread Crumbs*

### PACCHERI GRASSADONIA 30

*Blue Colossal Crab Meat, Tomato Confit, Topped Fresh Basil*

### OG CARBONARA 28

*Guanciale, Pecorino Romano, Black Pepper, Egg Yolk*

### RIGATONI POMODORO 26

*Homemade Mozzarella Infused With Pomodoro Sauce*

## RISOTTO

### SCOGLIO DI MARE 38

*U-10 Shrimp, Calamari, Clams, Mussels, 4Oz Canadian Lobster Tail, Fresh Tomato Broth*

### TRE FUNGHI 26

*Cremini, Oyster, & White Beach Mushrooms*

## PESCE & CARNE

### 16 Oz Branzino 44

*Butterflied, Deboned Whole Fish, Grilled Skin Side, Fresh Herbs, White Wine, Spinach, Roasted Potatoes*

### ARCTIC CHAR 32

*Skin On Pan Seared Arctic Char, Lemon Pure, Capers, Spinach*

### BERSHIRE PORK CHOP 36

*16 oz, Maitre'd Hotel Butter, Red Wine Reduction, Mashed Potatoes, Haricot Verts*

### COSTOLETTE DI AGNELLO 38

*Rack Of Lamb Encrusted In Dijon Mustard, Breadcrumbs, With Mashed Potatoes, & Haricot Verts*

### 12 Oz FILLETO 46

*Haricot Verts, Mashed Potato, Wine Reduction, Porcini Mushroom sauce*

### SALTIMBOCCA ALLA ROMANA 39

*Veal Medallions With Prosciutto, Mozzarella, Sage Wine Sauce, Escarole, Roasted Potatoes*

## CONTORNI

### Broccoli Rabe 9

*Evoo, Garlic, Lemon*

### Spinach 8

*Sautéed With Butter*

### Truffle Fries 13

*Black Truffle, Parmigiano, Salt*

### Friggitelli 8

*Sweet Long Pepper, Sweet & Sour Sauce*

### Escarole 8

*Evoo, Salt*

### Fried Polenta 8

*Palenta Fries*

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