

ZUPPE

MINISTRE DI GIORNO

Cup \$4.95 Bowl \$6.95

MINISTRONE ALLA PRANZO

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ANTIPASTI

BRUSCHETTE	\$10.95
Seasoned bread crisps with candied garlic puree, basil pesto, mascarpone-caper spread, and artichoke puree	
ASPARAGI ALLA GRIGLIA	\$8.95
Grilled asparagus drizzled with orange balsamic reduction	
INSALATA DI POLIPO	\$10.95
Octopus, fennel, and tomato marinated in lemon juice, white wine and extra virgin olive oil	
CARPACCIO	\$10.95
Thinly sliced raw beef tenderloin, with saffron-Dijon aioli, capers, red onion, and shaved parmesan	
ANTIPASTO MISTO	\$11.95
Imported Italian meats and cheeses, Sicilian olive medley, cherry peppers and pepperoncini	
COZZE CON FINOCCHIO	\$10.95
Black Mediterranean mussels in a saffron-garlic broth.	
CALAMARI FRITTI	\$11.95
Flash fried tubes and tentacles paired with lemon garlic aioli and marinara <i>Diablo</i> .	
POLENTA ALLA GRIGLIA	\$9.95
Grilled polenta Milanese with Marsala mushroom sauté and a light gorgonzola crema	
VONGOLE CON SALSICCIA	\$11.95
Baby clams sautéed with Italian sausage, fresh garlic, tomato, clam broth, and olive oil	

IL GIARDINO

Add Chicken, Salmon, Shrimp, or Filet Mignon +\$6

INSALATA CAESAR	\$9.95
Romaine lettuce, parmesan cheese, croutons, house-made Caesar dressing	
INSALATA SPINACI	\$11.95
Spinach, radicchio, roasted red peppers, roasted pears, candied walnuts, gorgonzola cheese, Balsamic vinaigrette	
INSALATA MISTA	\$9.95
Mixed greens, toasted pine nuts, olives, tomato, balsamic vinaigrette	
INSALATA CAPRESE	\$9.95
Red ripe tomato, fresh basil, fresh mozzarella, with sweet basil pesto, and a subtle balsamic vinegar reduction	
INSALATA BISTECA	\$19.95
5 oz Filet Mignon sliced on a bed of mixed greens with red onion, chickpeas, sliced tomatoes, gorgonzola cheese, creamy gorgonzola dressing	
INSALATA ASTICE	\$23.95
Sautéed Lobster, mixed greens, olives, tomato, pear vinaigrette, fresh pear, gorgonzola, pine nuts	

LA PASTA

Insalata Mista or Caesar Salad \$4 Add'l.

CAPELLINI AL POMODORO**	Half \$12.95	Full \$16.95
Angel hair pasta, fresh tomatoes, garlic, organic basil, and extra virgin olive oil		
SPAGHETTI CON POLPETTE DI CARNE**	Half \$12.95	Full \$19.95
Spaghetti, meatballs and marinara sauce		
SPAGHETTI BOLOGNESE**	Half \$12.95	Full \$19.95
Spaghetti and marinara with ground beef, carrots, onion, and celery		
PENNE CON SALSICCIA**	Half \$12.95	Full \$19.95
Penne rigate, sliced Italian sausage, roasted peppers, basil and marinara		
LINGUINE CARBONARA**	Half \$12.95	Full \$19.95
Linguine, bacon, egg, parmesan, and cream		
LINGUINE CON CAPESANTE**	Half \$12.95	Full \$19.95
Linguine, bay scallops, artichoke hearts, tomatoes, basil, lemon white wine butter sauce		
FETTUCCHINE ALFREDO**	Half \$12.95	Full \$18.95
Fettuccine, cream, butter and parmesan cheese. The classic Italian indulgence!		
RAVIOLI CON SPINACI E FORMAGGIO	Half \$12.95	Full \$17.95
House-made spinach and ricotta ravioli, basil-parmesan cream sauce		
LINGUINI ALLA VONGOLE**	Half \$12.95	Full \$19.95
Linguine, garlic, clams on the 1/2 shell (Choice of white wine sauce or tomato marinara)		
LASAGNE BOLOGNESE		Full \$19.95
Fresh pasta sheets layered with ricotta cheese, fresh mozzarella, meatballs, Bolognese, and marinara		
SPAGHETTI CON GAMBERONI **	Half \$12.95	Full \$19.95
Spaghetti, shrimp, olive oil, garlic, sun-dried tomatoes, peas, chili flakes and parmesan		

**Brown Rice Spaghetti can be substituted-wheat and gluten free (\$3.50 additional)

SPECIALITÀ

Insalata Mista or Caesar Salad \$4 Add'l.

RISOTTO PRIMAVERA	\$18.95
Mascarpone risotto with Shitake mushrooms, asparagus, and cherry tomatoes.	
MELANZANA PARMAGIANA	\$18.95
Crispy breaded eggplant, marinara, mozzarella	
CIOPPINO	\$21.95
Classic fisherman's stew with mozzarella bruschetta	
POLLO SALTIMBOCA	\$22.95
Chicken Breast stuffed with prosciutto and provolone, Marsala Cream Sauce	
PICCATA DI TACHINO	\$22.95
Pan-seared turkey, lemon caper butter sauce, mashed potatoes and vegetable	
SALMONE ALLA GRIGLIA	\$23.95
Grilled salmon, roasted tomato, balsamic reduction, white beans, tomato risotto, vegetable	
MEZZALUNA CON ANATRA	\$22.95
House-made red chili pasta filled with goat cheese and pine nuts, served with duck confit and fresh thyme in a lightly roasted shallot-truffle cream	
MAIALE DI ANTONIO	\$19.95
Oven braised pork shank over creamy polenta, with herb cream sauce and vegetable	
PESCE TROPICALE	\$23.95
Seasonal fish, artichoke hearts, sun-dried tomato, caramelized onion on a bed of orzo pasta	
SPINACI FETTUCCHINI CON ASTICE ANNERITA Y PARMESAN	\$27.95
Spinach fettuccini with lobster meat with a paprika cream sauce, topped with melted parmesan cheese	
FILETTO DI MANZO CON GORGONZOLA	\$28.95
8 oz Grilled Filet Mignon topped with gorgonzola-garlic butter served with mashed potatoes and seasonal sautéed vegetables	
COSTOLETTA DI VITELLO CON SPINACI	\$36.95
10 oz. grilled Colorado Veal Chop with wilted spinach and provolone a la Lidia Bastianich (Think Cabernet Sauvignon)	
OSSO BUCO D'AGNELLO	\$36.95
Molto Gigante (22 oz.) slow cooked Lamb Shank (falling off bone) with soft polenta, red wine reduction, Tuscan white beans, and veggies (Think Pinot Noir)	

PIZZA

Insalata Mista or Caesar Salad \$4 Add'l.

PIZZA MARGHERITA	\$12.95
Marinara, sliced fresh tomato, mozzarella, topped with julienne of fresh basil	
PIZZA SALSICCIA	\$14.95
Marinara, Italian sausage, artichoke hearts, Kalamata olives, roasted peppers, mozzarella	
PIZZA CON FUNGHI	\$14.95
Marinara, mushrooms, sun-dried tomatoes, artichokes, mozzarella and truffle oil	
PIZZA ALLA PERA	\$15.95
Extra virgin olive oil, oven roasted pears, gorgonzola, pine nuts, fresh spinach, and prosciutto	
PIZZA CON POLLO E PESTO	\$16.95
Basil pesto, grilled chicken, fresh tomatoes, Kalamata olives, mozzarella cheese	
PIZZA DI FORMAGGIO DELLA CAPRA E D'AGNELLO	\$15.95
Ground lamb, goat cheese, and caramelized onions	
PIZZA PEPPERONI	\$15.95
Marinara, mozzarella, and pepperoni	
PIZZA DI CARNE	\$17.95
Pepperoni, Italian sausage and prosciutto, marinara, mozzarella cheese	

PRANZO DINNER SPECIALS

MANGIA MONDAY	BUONA SERA TUESDAY	VINO SUNDAY (All day!)
Choice of 4 Entrées \$12.95	<i>Specialità Items</i> \$18.95*	<i>Any Bottle ½ Price!</i>

*Filet Mignon or Fettuccine with Lobster \$23.95; Osso Buco or Veal Chop \$28.95

***** All Day Sunday, Kids Eat Free! *****

Noon till 9:00pm!

Four entrées from our Kids Menu, 9 years old and under

1 child free with each adult entrée

Includes crayons, and kids beverage: Coke, Diet Coke, Sprite, Ginger Ale or Milk

And take home....Pranzo Aprons \$30, T Shirts \$20, Polo Shirts \$30, Baseball Caps \$20, and F.X. O'Reilly Ice Cream Pints \$6 (now available also at Kaune Food Town)

COFFEE, DECAF, HERBAL TEA \$3.00 CAPPUCCINO \$4.75 ESPRESSO \$3.50 LATTE \$4.00

DOUBLE ESPRESSO \$5.00 MOCHACCINO \$5.00 VANILLA LATTE \$4.75

PANNA, SAN PELLEGRINO Liter \$7.00, Half Liter \$3.50 LIMONATA & ARANCIATA \$3.00

Water served and refilled upon request Add-ons & substitutions subject to a \$2.00 service fee

20% Service added to check of parties six and larger. We do not accept personal checks.

Visit our website www.pranzosantafe.com