

LUNCH

ZUPPA DEL GIORNO
Cup \$4.95 Bowl \$6.95

MINISTRONE ALLA PRANZO
Cup \$4.95 Bowl \$6.95

ANTIPASTO MISTO	\$10.95
Imported Italian meats and cheeses, Sicilian olive medley, cherry peppers, and pepperoncini	
BRUSCHETTE	\$9.95
Bread crisps with candied garlic puree, basil pesto, mascarpone-caper spread, and artichoke puree	
INSALATA DI POLIPO	\$9.95
Octopus, fennel, and tomato marinated in lemon juice, white wine, and extra virgin olive oil	
CARPACCIO	\$9.95
Thinly sliced raw beef tenderloin with saffron-Dijon aioli, capers, red onion, and shaved parmesan	
CALAMARI FRITTI	\$10.95
Flash-fried tubes and tentacles paired with lemon garlic aioli, and marinara <i>Diablo</i> .	

PANINI

Served with Insalata Mista - Add a cup of Zuppa del Giorno for \$2.00 more

PANINO SICILIANO	\$10.45
Imported Italian meats and cheeses stacked with rainbow olive relish, and lemon garlic aioli on crisp buttered herb loaf.	
PANINO CAPRESE	\$10.45
Fresh mozzarella, tomatoes, basil, olive oil, salt, and black pepper.	
PANINO DI POLLO	\$10.45
Grilled chicken breast, pesto, caramelized onions, goat cheese and toasted pine nut spread	

INSALATA

Add chicken, salmon, shrimp or filet +\$6

INSALATA SPINACI	\$9.95
Spinach, radicchio, roasted red peppers, roasted pears, candied walnuts, gorgonzola cheese, balsamic vinaigrette	
INSALATA CAPRESE	\$8.95
Ripe red tomato, fresh basil, fresh mozzarella, with sweet basil pesto, with a subtle balsamic vinegar reduction	
INSALATA MISTA	\$9.95
Mixed greens, toasted pine nuts, tomato, and sweet red onion, choice of dressing	
INSALATA CAESAR	\$9.95
Romaine lettuce, croutons and parmesan cheese with Caesar dressing	
INSALATA BISTECA	\$16.95
5 oz grilled Filet Mignon sliced and served on a bed of mixed greens with red onion, chickpeas, sliced tomatoes, gorgonzola cheese, and creamy gorgonzola dressing.	
INSALATA ASTICE	\$21.95
Sautéed lobster, mixed greens, olives, tomato, pear vinaigrette, fresh pear, gorgonzola, Pine nuts	

PIZZA

PIZZA MARGHERITA	\$11.45
Marinara, sliced ripe tomato, and mozzarella, finished with juliane of fresh basil	
PIZZA SALSICCIA	\$14.45
Marinara, Italian sausage, artichoke hearts, Kalamata olives, roasted peppers, mozzarella	
PIZZA CON FUNGHI	\$14.45
Marinara, mushrooms, sun-dried tomatoes, artichokes, mozzarella and truffle oil	
PIZZA ALLA PERA	\$15.45
Extra virgin olive oil, oven roasted pears, gorgonzola cheese, pine nuts, spinach, and prosciutto	
PIZZA CON POLLO E PESTO	\$14.95
Basil pesto, grilled chicken, fresh tomatoes, Kalamata olives, mozzarella cheese	
PIZZA DI CARNE	\$16.45

Pepperoni, Italian sausage and prosciutto, marinara, mozzarella cheese	
PIZZA PEPPERONI Marinara, mozzarella, pepperoni	\$14.45
PIZZA DI FORMAGGIO DELLA CAPRA E D'AGNELLO	\$15.95
Ground lamb, goat cheese, and caramelized onion	

PASTA

SPAGHETTI CON GAMBERONI **	\$11.95 Half	\$19.95 Full
Spaghetti, shrimp, olive oil, garlic, sun-dried tomatoes, peas, chili flakes and parmesan		
CAPELLINI POMODORO**	\$11.95 Half	\$14.95 Full
Angel hair pasta, fresh tomatoes, organic basil, garlic, and extra virgin olive oil.		
SPAGHETTI CON POLPETTE DI CARNE**	\$11.95 Half	\$17.95 Full
House made pasta, meatballs, marinara sauce		
RAVIOLI CON SPINACI E FORMAGGIO	\$11.95 Half	\$16.95 Full
House-made spinach and ricotta ravioli, basil-parmesan cream sauce		
SPAGHETTI BOLOGNESE	\$11.95 Half	\$17.95 Full
Spaghetti and marinara with NM grass-fed ground beef, carrots, onion, and celery		
PENNE RIGATE E SALSICCIA**	\$11.95 Half	\$16.95 Full
Penne Rigate, sliced Italian sausage, roasted peppers, basil and marinara		
LINGUINE CARBONARA**	\$11.95 Half	\$17.95 Full
Linguine, bacon, egg, parmesan cheese and cream		
LASAGNE ALLA BOLOGNESE		\$17.95 Full
Fresh pasta sheets layered with ricotta cheese, fresh mozzarella, Bolognese, meatballs, and marinara.		
LINGUINE CON CAPESANTE**	\$11.95 Half	\$17.95 Full
Linguine, bay scallops, artichoke hearts, tomatoes, basil, lemon white wine butter sauce		
FETTUCCINE ALFREDO**	\$11.95 Half	\$13.95 Full
Fettuccine, cream, butter and parmesan cheese. The classic Italian indulgence!		
**Brown Rice Pasta can be substituted –Wheat, and gluten free! (\$3.50 additional)		

SPECIALITÀ

CIOPPINO	\$16.95
Classic fisherman's stew with mozzarella bruschetta	
MELANZANA PARMAGIANA Crispy breaded eggplant, mozzarella, and marinara	\$16.95
RISOTTO PRIMAVERA	\$13.95
Mascarpone risotto with Shitake mushrooms, asparagus, and cherry tomatoes	
POLLO SALTIMBOCA	\$18.95
Chicken breast stuffed with Provolone and Prosciutto, Marsala Cream sauce	
POLLO PUTTANESCA	\$18.95
Oven braised chicken, tomatoes, red and green peppers, capers, black olives served over spaghetti	
SALMONE ALLA GRIGLIA	\$18.95
Grilled salmon, roasted tomato, balsamic reduction, white beans, tomato risotto, and vegetable	
PICCATA DI TACCHINO	\$18.95
Pan-seared turkey, lemon caper butter sauce, mashed potatoes and seasonal vegetable	
FILETTO DI MANZO CON GORGONZOLA	\$26.95
6 oz. Filet Mignon topped with gorgonzola-garlic butter, mashed potatoes, seasonal vegetable	

PRANZO DINNER SPECIALS

MANGIA MONDAY	BUONA SERA TUESDAY	VINO SUNDAY
Choice of 4 Entrees \$12.95	Any <i>Specialità</i> \$18.95*	Any Bottle ½ Price
<i>*Filet Mignon or Fettuccine with Lobster \$23.95</i>		

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

Four entrées from our Kids Menu, 9 years old and under, 1 child free with each adult entrée. Includes crayons, and kids beverage. Noon till 9:00pm!

Award of Excellence 2006 2007 2008 2009 2010 2011 Wine Spectator

COFFEE, DECAF, HERBAL TEA \$3.00 CAPPUCINO \$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.
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