

Appetizers

- ☒ **Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. 14
- ☒ **Artichoke Formaggio Flatbread Pizza** ... Artichokes, roasted red peppers and Italian cheeses on top of a toasty naan flatbread. Perfect for sharing! ... 14
- ☉☒ **Street Corn Dip** ... Street Corn Dip (corn, black beans, jalapenos, cilantro, diced tomatoes, cheddar cheese and green onions) served with house-made tortilla chips. 12
- "**Totchos**" ... Tater-tots topped with bacon, cheddar cheese and green onions. Served with our Ranch dressing. 12

Soup and Salads

- Soup of the Day** 4 cup -- 5 bowl
- Grilled Chicken Salad** ... Served on a bed of mixed greens with your choice of French fries or haystack onions, then topped with mozzarella cheese. Gluten-free if you omit the French fries. Suggested wine pairing: Pinot Grigio. .. 16
- Grilled Steak* Salad** ... Served on a bed of mixed greens with your choice of French fries or haystack onions, then topped with mozzarella cheese. Gluten-free if you omit the French fries. Suggested wine pairing: Cabernet Sauvignon. 20
- ☉☒ **Apple-Cranberry Salad** ... Mixed greens topped with apple slices, dried cranberries, candied pecans and crumbled goat cheese. Suggested wine pairing: Riesling. 16

* Available salad dressings: *Balsamic Vinaigrette, our Italian, our Sweet & Sour, our Ranch, Bleu cheese, French and Raspberry Vinaigrette.*

Chicken

- Chicken Parmesan** ... Chicken breast, breaded in-house, topped with mozzarella cheese and our house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing: Red Blend. 23
- ☉ **Chicken & Crab Imperial** ... Grilled chicken breast topped with lump crab meat, roasted red peppers and spinach in an herbed cheese sauce. Suggested wine pairing: Chardonnay. 32
- Chicken with Proscuitto, Mushrooms and Peas** ... Grilled chicken breast pieces, proscuitto, sautéed mushrooms and peas, in a creamy asiago cheese sauce. Over your choice of pasta. Suggested wine pairing: Pinot Grigio. 23

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Moena cannot guarantee the tenderness of meat ordered medium-well or well-done.

☒ **Lenten friendly option**

From the Grill

- ☉ **Coffee-Rubbed Grilled Delmonico*** ... 12 oz. Delmonico Steak*, seasoned with our coffee 45
rub. Suggested wine pairing: Merlot.
- Bleu Bayou Burger*** ... Grilled Angus burger*, Old Bay seasoning, gorgonzola cheese, 18
lettuce, tomato and spicy mayo. Served with your choice of Parmesan-Rosemary fries or
Truffle fries.

Seafood

- ☒ **Pasta Thermador** ... A Moena Classic! Shrimp, sea scallops and lump crab meat, tossed in a 40
Parmesan cream sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine
pairing: Chardonnay.
- ☉☒ **Cajun Shrimp Bowl** ... House-made coconut rice topped with house-made pineapple salsa, 25
avocado, tomatoes and cajun seasoned shrimp. Suggested wine pairing: Riesling.
- ☒ **Parmesan-Crusted Haddock** ... Haddock filet coated in-house with parmesan cheese and 25
bread crumbs, then deep-fried. Suggested wine pairing: Pinot Grigio.
- ☉☒ **Grilled Salmon* with Brown Butter, Capers & Almonds** ... Suggested wine pairing: 30
Chardonnay.
- ☒ **Seafood Mafalda** ... Scallops and shrimp with mushrooms and spinach in a tomato cream 30
sauce. Served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta.
Suggested wine pairing: Rose.

Pasta

Pasta shapes available: Angel Hair, Penne and Fettuccine

☉ *Gluten-Free Pasta available for an additional \$3. (This pasta requires extra cooking time.)*

Fresh house-made pasta (ask your server for today's shape) available for an additional \$3.

- Lasagna** ... Pasta sheets layered with ricotta cheese, Santinoceto's sausage, ground beef, 22
cheeses and our house-made marinara. Suggested wine pairing: Red Blend.
- ☒ **Pasta with our House-Made Marinara or Alfredo Sauce** ... Your choice of pasta shape. 16
Gluten-free if you upgrade to gluten-free pasta. Add Santinoceto's meatballs for \$2.00
each, steamed broccoli for \$2.00, grilled chicken breast for \$5.00 or shrimp for \$5.00.
- ☒ **Hazelnut, Lemon & Ricotta Pasta** ... Your choice of pasta in a lemon brown-butter sauce and .. 22
topped with hazelnuts and a dollop of creamy ricotta cheese. Gluten-free if you upgrade to
gluten-free pasta. Suggested wine pairing: Pinot Grigio
- ☒ **Smoked Mozzarella Ravioli** ... Pasta stuffed with smoked mozzarella cheese, then served in 22
our Vodka sauce. Suggested wine pairing: Rose.

☒ **Lenten friendly option**