

Antipasto

CALAMARI FRITTI <i>Tender Crispy Fried Calamari, Served with Spicy Tomato Sauce</i>	\$12.
MOZZARELLA IN CARROZZA <i>Original Italian Mozzarella Cheese Lightly Breaded & Fried Served with Fresh Tomato Sauce</i>	\$10.
SCAMPI AL LIMONE <i>Three Large Shrimp Sautéed with Garlic, White Wine & Lemon Butter Sauce</i>	\$18.
FUNGHI TRIFOLATI <i>Assorted Mushrooms Sautéed with Garlic, White Wine, & Parsley</i>	\$13.
PROSCIUTTO E BURRATA <i>Thin Slices of Parma Prosciutto with Fresh Soft Burrata Cheese</i>	\$15.

Zuppa

MINISTRONE DI VERDURE CON PASTA <i>Assorted Garden Vegetables, Beans, & Tubetti Pasta Soup, Drizzled with Olive Oil</i>	\$ 8.
PASTINA IN BRODO <i>Delicate Consommé of Spring Chicken with Small Pastina</i>	\$ 8.

Insalata

CAPRICCIOSA <i>Mixed Green, White Mushrooms, Tomatoes, & Hearts of Palms with our Italian Herb Dressing</i>	\$ 9.
PERA E GORGONZOLA <i>Mixed Greens with Slices of Pear, Gorgonzola Cheese & Walnuts Tossed with Raspberry Vinaigrette</i>	\$10.
ARUGULA PARMIGIANO <i>Arugula, Shaved Parmigiano Cheese, Drizzled with Extra Virgin Olive Oil & Fresh Lemon</i>	\$10.
CESARE <i>Antonello's Original Caesar Salad Recipe Tossed with Croutons and Shaved Parmigiano Cheese</i>	\$ 9.
MOZZARELLA DI BUFALA ALLA CAPRESE <i>Slices of Fresh Tomato, Basil Imported Buffalo Mozzarella Sprinkled with Oregano Drizzled with Extra Virgin Olive Oil</i>	\$14.

Pasta Fresca Fatta In Casa

RAVIOLINI DI MAMMA PINA <i>Homemade Miniature Ravioli with Veal Bolognese Sauce</i>	\$20.
RAVIOLI DI RICOTTA E SPINACI <i>Homemade Ricotta & Spinach Ravioli in a fresh Tomato Sauce with Basil</i>	\$18.
GNOCCHETTI FILANTI <i>Homemade Potato Dumplings in a Fontina Cheese and Tomatoe S auce</i>	\$18.
ROTELLE DI PASTA <i>Thin Sheets of Pasta Rolled with Prosciutto Cotto, Mozzarella, & Béchamel, Baked & Served with a Vodka Tomato Cream Sauce</i>	\$20.

Pasta

LINGUINE ALLA PESCATORA <i>Linguine Pasta ,Mussels, Clams, Shrimp, & Crab Meat, Sautéed with Garlic, White Wine and Tomato Sauce</i>	\$29.
LINGUINE ALLE VONGOLE <i>Linguine Fresh Clams, Sautéed with Garlic and Olive Oil, prepared with Red or White Sauce</i>	\$19.
LINGUINE ALLA GENOVESE <i>Linguine pasta with Crab Meat, Large Scallops, Sun Dried Tomatoes & Pesto Sauce</i>	\$26.
SPAGHETTI ALLA CARBONARA <i>Spaghetti Cooked with Diced Pancetta, Onions, Light Cream & Finish with Egg Yolk</i>	\$19.
RIGATONI ALLA MUSCO <i>Large Tubes of Pasta, Julienne Asparagus with Grilled Chicken, Garlic & Sun Dried Tomatoes</i>	\$19.
CAPELLINI ALLA DIAVOLA <i>Angel Hair Pasta with Large Shrimps, Sea Scallops, Garlic & Mushrooms in a Spicy Tomato Sauce</i>	\$29.
ZUPPA DI PESCE – CIOPPINO <i>Assorted Fish, Crab Meat, Large Prawns, Mussel's, Clams, and Scallops in a Tomato, Garlic, Basil, Capers, & White Wine Broth</i>	\$30
RISOTTO DEL GIORNO <i>Risotto of the day your server will advice</i>	

Scaloppine di Vitello

SCALOPPINE ALLA MILANESE <i>Pan Seared Thinly Pounded Veal Scaloppine Coated in Toasted Bread Crumbs Seasoned with Parmesan Cheese</i>	\$26.
SALTIMBOCCA ALLA ROMANA <i>Veal Scaloppine Topped with Parma Prosciutto & Sage in White Wine Veal Reduction</i>	\$26.
VITELLINA AL MARSALA <i>Veal scaloppine Sautéed with Shallots, Garlic in a Mushroom Marsala Wine Sauce</i>	\$26.
VITELLINA ALLA PARMIGIANA <i>Baked Veal Scaloppine Topped with Tomato Sauce, Mozzarella, and Parmigiano Cheese</i>	\$26.

Pollo

POLLO AL LIMONE <i>Boneless Breast of Chicken Cooked in a Shallots, Garlic, and White Wine & Lemon Caper Sauce</i>	\$22.
PETTO DI POLLO ALLA PARMIGIANA <i>Baked Boneless Breast of Chicken Topped with Fontina, Parmesan Cheese & Tomato sauce</i>	\$22.
PETTO DI POLLO ALLA MILANESE <i>Pan Seared Thinly Pounded Breast of Chicken Coated in Toasted Bread Crumbs Seasoned with Parmesan cheese</i>	\$22.

Carne

FILETTO DI MANZO ALLA GARIBALDI <i>Grilled 8 oz Filet of Prime Beef Tenderloin Served with Shallots, Brandy & Fresh Rosemary Mustard Sauce</i>	\$39.
BISTECCA DI MANZO ALLA FIORENTINA <i>Grilled Bone Less 12oz Prime Cut Rib Eye with, Rosemary, Sage, garlic & Extra Virgin Olive Oil, Served with Fresh Lemon</i>	\$37.

*Special Three Course menu
for \$35.95 Changes Daily
Your server will advise*

*Antonello Gift Cards
Are always the perfect gift
for the person who has Everything!
We can make it for any Denomination you like*

*If you would like to learn more about our events
join our email club-Just fill out a card and
receive special offering for being a member*

*Please visit our other restaurants owned by
Antonio Cagnolo at South Coast Plaza*

Antonello
CUCINA

Antonello
Espresso-Caffe

QUATTRO  CAFFÈ