

Antipasto

- Calamari Fritti** \$11.
Tender Crispy Fried Calamari, Served with Spicy Tomato Sauce
- Mozzarella in Carrozza** \$9.
Original Italian Mozzarella Cheese Lightly Breaded & Fried Served with Fresh Tomato Sauce

Zuppa

- Minestrone di Verdure con Pasta** \$7.
Assorted Garden Vegetables, Beans, & Tubetti Pasta Soup, Drizzled with Extra Virgin Olive Oil
- Pastina in Brodo** \$7.
Delicate Consommé of Spring Chicken with Small Pastina

Insalata

- Capricciosa** \$9.
Mixed Greens, White Mushrooms, Tomatoes, & Hearts of Palms with our Italian Herb Dressing
- Pere e Gorgonzola** \$10.
Mixed Greens with Slices of Pear, Gorgonzola Cheese & Walnuts Tossed with Raspberry Vinaigrette
- Cesare** \$9.
Antonello Original Caesar Salad Recipe Tossed with Croutons & Shaved Parmigiano cheese
- With Grilled Chicken** \$15.
- Mozzarella di Bufala alla Caprese** \$14.
Slices of Fresh Tomato, Basil Imported Buffalo Mozzarella Sprinkled with Oregano Drizzled with Extra Virgin Olive Oil

Pasta Fresca Fatta in Casa

- Raviolini di Mamma Pina** \$18.
Homemade Miniature Ravioli with Veal Bolognese Sauce
- Ravioli di Magro** \$16.
Homemade Ricotta & Spinach Ravioli in a Fresh Tomato Sauce with Basil
- Gnocchetti Filanti** \$16.
Homemade Potato Dumplings in a Fontina Cheese and Tomato Sauce
- Tagliolini alla Bolognese** \$17.
Thin Homemade Pasta in a delicate Veal Bolognese Sauce
- Rotelle di Pasta** \$19.
Thin Sheets of Pasta Rolled with Prosciutto Cotto, Mozzarella, & Béchamel,
Baked & Served with a Vodka Tomato Cream Sauce

Pasta

- Rigatoni alla Musco** \$18.
Large Tubes of Pasta with Julienne Asparagus Sautéed with Grilled Chicken, Garlic & Sun Dried Tomatoes
- Capellini alla Checca con Gamberi** \$24.
Angel Hair Pasta Sautéed with Garlic, Basil Freshly Diced Tomatoes & Large Shrimp
- Linguine alle Vongole** \$18.
Linguine Sautéed with Fresh Clams in Garlic, Olive Oil, and Red or White Sauce
- Risotto del Giorno**
Risotto of the Day Your Server Will Advise

Vitello

- Scaloppine alla Milanese** \$24.
Pan Seared Thinly Pounded Veal Scaloppini Coated in Toasted Bread Crumbs
Seasoned with Parmesan Cheese & Finely Chopped Parsley
- Saltimbocca alla Romana** \$24.
Veal Scaloppini Topped with Parma Prosciutto & Sage in White Wine Veal Reduction
- Vitellina alla Parmigiana** \$24.
Baked Veal Scaloppini Topped with Tomato sauce, mozzarella, and Parmigiano cheese

Pollo

- Petto di Pollo alla Parmigiana** \$19.
Baked Boneless Breast of Chicken Topped with Fontina, Parmesan Cheese & Tomato sauce
- Petto di Pollo alla Milanese** \$19.
Pan Seared Thinly Pounded Breast of Chicken Coated in Toasted Bread Crumbs Seasoned with
Parmesan Cheese & Finely Chopped Parsley

Speciali del Giorno

Zuppa del Giorno

Chefs daily special soup

\$8

Carpaccio di Polipo

Cooked thin slices of Octopus drizzled with Orange infused Olive Oil topped with Baby Mache and Arugula

\$13

Fusilli del Bosco

Corkscrew pasta sautéed with Extra Virgin Olive Oil, Onion, Sausage, Mushrooms and light tomato sauce

\$19

Risotto del Giorno

Chefs daily special risotto

Branzino Agli Agrumi

Grilled filet of Chilean Sea Bass topped with Oranges, Lemon, and Grapefruit sauce and Fresh Mint served over sautéed Asparagus

\$24

Salmone al Nero

Grilled filet of Tasmanian Salmon Blackened with Spices served over Sautéed Spinach and Fresh Lemon

\$23

Manzo alla Pizzaiola

Grilled Top Sirloin cap thinly sliced topped with Fresh Tomato, Capers, and Basil served with Sautéed Asparagus and Potato Puree

\$24

***Buon Appetito From Chef's
Gino Buonanoce & Salvatore Ferrara***

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

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

Antonio
Nello
CUCINA

Antonello
Espresso Caffè

QUATTRO  CAFFÈ