

Antipasti

Frittura Mista \$13

Fried Caribbean Shrimp, Calamari and Baby Zucchini

Seppie \$11

Imported European Cuttlefish Sautéed with Shallots, White Wine, Peas and Tomato broth

Prosciutto \$14

Thin slices of Imported Parma Prosciutto with Parmigiano Reggiano and Cerignola Olives

Bruschetta \$12

Toasted Rustic Ciabatta bread topped with Burrigotta Vine Ripe Tomatoes, Basil, Organic Extra Virgin Olive

Zuppe & Insalate

Minestrone \$7

Assorted Garden Vegetables, Cannellini Beans, Tubetti pasta, drizzled with Organic Extra Virgin Olive Oil

Raviolini in Brodo \$9 (Antonio's New Discovery)

Mama Pina miniature Beef Ravioli in a Consommé

Capricciosa \$9

Mixed Greens, Mushrooms, Tomatoes, and Hearts of Palms with Antonello Italian Herb Dressing

Insalata Antonello \$12 (Thad's Favorite Salad)

Bibb lettuce, toasted organic Hazelnut, Gorgonzola, Hardboiled Egg, Apple, and Crispy Pancetta tossed with Organic Extra Virgin Olive Oil and Imported Red Wine Vinegar

Cesare \$9 Add Chicken \$6.00 or Add Frittura Mista \$7.00

Romaine Hearts, Antonello's Ceaser dressing, Croutons and shaved Parmigiano Reggiano

Mozzarella di Bufala \$14

Slices of Fresh Tomato, Basil Imported Buffalo Mozzarella Sprinkled with Oregano drizzled with Organic Extra Virgin Olive Oil

Rucola \$10

Arugula, Baby Artichokes, Organic Extra Virgin Olive Oil, and White Balsamic Vinegar topped with shaved Parmigiano Reggiano

Primi

Mamma Pina \$18

Antonio's Mother's Homemade miniature Beef Ravioli with a Bolognese Sauce

Magro \$16

Homemade Ravioli filled with Ricotta Cheese, Spinach and Imported San Marzano Tomatoes

Gnocchi \$16

Homemade Ricotta dumpling in a light Tomato Sauce with Val d'Aosta Fontina Cheese

Lasagna \$19

Layers of pasta, Béchamel, and Beef Ragu topped with San Marzano Tomato Sauce

Rigatoni \$18

Sautéed with Garlic, Organic Olive Oil, Sun Dried Tomatoes, Asparagus and Chicken

Orecchiette \$17

Sautéed with Pugliese Sausage, Swiss Chard and topped with Pecorino Romano

Linguine \$18

Sautéed with Organic Extra Virgin Olive Oil, Garlic and Manilla Clams

Capellini \$24

Sautéed with Organic Extra Virgin Olive Oil, Basil Garlic, Shrimp and chopped Vine Ripe Tomato

Spaghetti \$15 (Old Time Favorite)

Sautéed with Extra Virgin Olive Oil, Garlic and Pecorino Romano

Fettuccine \$22 (Antonio's Fathers Favorite Pasta)

Sautéed with Shallots, Porcini Mushroom, White Wine and fresh Tomato

Secondi

Saltimbocca \$25

Veal Scaloppine topped with Imported Parma Prosciutto, Sage in a White Wine Veal Reduction

Al Mattone \$22

Grilled Half boneless, Free Range Chicken, marinated with Fresh Herbs and Balsamic Vinegar

Medaglioni di Manzo \$26

Medallions of Beef tenderloin topped with Organic Extra Virgin Olive Oil, Shallots, Porcini Mushrooms and San Marzano tomatoes

Speciali del Giorno

Zuppa del Giorno \$8

Chef's daily Special Soup

Capesante \$15

Grilled Scallops served with Baby Arugula, Mache, Sliced Fennel, and Citrus segments tossed with Extra Virgin Olive Oil

Spaghetti Chitarra \$19

Squared fresh homemade Spaghetti Sautéed with Garlic, Caribbean Shrimps, Zucchini and Cherry Tomatoes

Risotto del Giorno MP

Chef's daily Special Risotto

Rombo \$26

Halibut cooked in a Fish and Tomato Broth with Mussels and Clams drizzled with Organic Extra Virgin Olive Oil

Tonno \$25

Ahi Tuna seared medium rare coated with Cajun spices served over Grilled Eggplant, Onion, Red and Green Bell Peppers

Involtino di Pollo \$22

Chicken Breast stuffed with Prosciutto Cotto, and Fontina lightly breaded

Buon Appetito From Chef's

Gino Buonanoce & Salvatore Ferrara

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