

### **ANTIPASTI/ APPETIZERS**



#### **Burrata \$14.00**

Creamy burrata served with toasted crostini, marinated tomatoes, and drizzled with fragrant basil pesto

### Calamari \$14.00

Your choice of grilled calamari with sweet corn or flash fried with a duo of our house made tomato sauce and bistro sauce

#### **Mussels \$15.00**

Fresh Prince Edward Island mussels steamed in a delicate white wine sauce or rich marinara sauce

#### **Garlic Bread \$7.00**

Toasted bread topped with garlic and butter, perfect for dipping

### **Roasted Brussel Sprouts \$12.00**

Roasted to perfection and tossed in a sweet and spicy honey sriracha sauce

#### Parmesan Roasted Cauliflower \$11.00

Roasted cauliflower florets sprinkled with parmesan cheese and sea salt, drizzled with olive oil

### Mozzarella Caprese \$14.00

Fresh mozzarella layered with sliced tomatoes, extra virgin olive oil, fresh basil, and a balsamic glaze drizzle

### **INSALATE/ SALADS**

#### Mediterranean \$12.00

A refreshing blend of mixed greens, grape tomatoes, cucumbers, pistachios, feta cheese, and Kalamata olives, dressed in a red wine vinaigrette

#### **Caesar \$11.00**

Crisp romaine lettuce tossed with house-made Caesar dressing, garlic croutons, and shaved Parmigiano Reggiano

#### Gorgonzola e Pera \$12.00

Mixed greens with sliced pears, seasonal berries, candied walnuts, and gorgonzola cheese, finished with raspberry vinaigrette



#### **Arugula \$12.00**

Baby arugula, cucumber, and grape tomatoes tossed in a zesty lemon vinaigrette, topped with shaved Parmigiano Reggiano

### **SOUPS/ZUPPE**

<u>Crab Bisque \$11</u> (Rich and creamy with fresh crab meat)

#### Soup of the moment (Ask your server for today's selection)



### PASTA

### Spaghetti & Meatballs \$20.00

House-made tomato sauce over spaghetti with our signature meatballs

### Fettuccini Alfredo \$20.00

Fettuccini pasta tossed in a rich, creamu Alfredo sauce

### Baked Lasagna \$19.00

Homemade layers of pasta, ricotta, mozzarella, and parmesan cheeses with savory meat sauce

### Pappardelle Bolognese \$22.00

Pappardelle pasta served with a creamy Bolognese beef ragu

### Penne Vodka (Cristina Style) \$22.00

Penne pasta with Italian prosciutto, peas, mushrooms, and caramelized onions in a creamy vodka tomato sauce

### Ravioli di Aragosta \$28.00

Lobster and cheese-stuffed ravioli in a rosé cream sauce, topped with fresh crab meat

### **Eggplant Parmigiana \$20.00**

Breaded and baked eggplant, layered with mozzarella, tomato sauce, and parmesan cheese, served over capellini

### Penne all'Arrabbiata \$20.00

Penne pasta tossed in a spicy marinara sauce with fresh tomatoes and basil

### Truffle Gnocchi \$23.00

House-made gnocchi with black truffle in a creamy cheese fondue

### Wild Mushroom Risotto \$26.00

Arborio rice cooked with porcini mushrooms and mushroom broth, finished with white truffle oil and shaved Parmigiano Reggiano

### **Risotto con Carne \$30.00**

Italian Arborio rice slowly cooked with filet mignon tips, crispy pancetta, caramelized onions, peas, and carrots



### **Pasta Substitutions**

Pappardelle Fettuccine Linguini Spaghetti Penne Gluten free penne Capellini

### Add to all dishes

- Chicken 7oz
- Salmon 7oz \$14
- Seared Steak 7oz \$14 • Shrimp
  - \$14

\$9

### **TERRA/ FROM THE LAND**

### Classic Chicken Parmigiana \$21.00

Breaded chicken breast topped with melted mozzarella and tomato sauce, served with capellini pasta

### Chicken Marsala \$22.00

Sautéed chicken breast with wild mushrooms in a marsala wine reduction, served with capellini pasta

### **Chicken Wheaton \$28.00**

Sautéed chicken breast with roasted peppers, white wine, and mozzarella, topped with crab meat, served over capellini pasta

### Veal Piccata \$26.00

Veal cutlet sautéed in a lemon butter sauce with capers, served over capellini pasta

### Chicken Piccata \$22.00

Chicken breast sautéed in white wine lemon butter sauce with capers, served over capellini pasta

### **Classic Veal Parmigiana \$26.00**

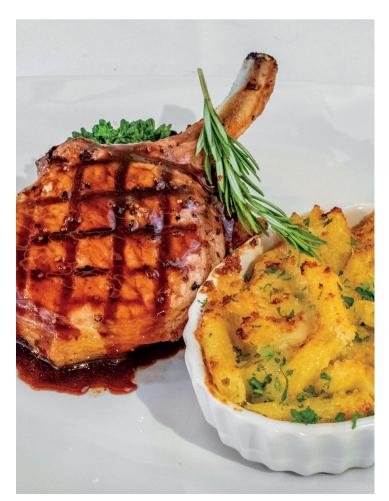
Breaded veal cutlet topped with mozzarella and tomato sauce, served with capellini pasta.

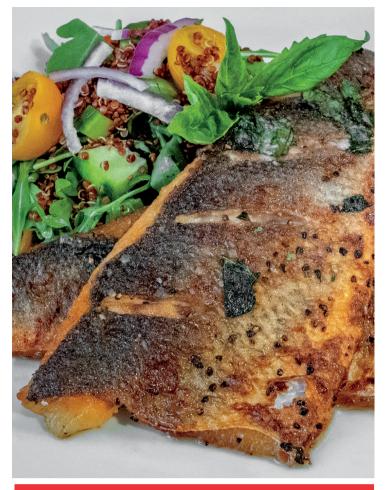
### **Pork Chop \$30.00**

Choose Milanese style with Tuscan potatoes, or Cristina style, grilled with truffle mac and cheese and broccoli

### **Beef Tenderloin \$48.00**

Grilled 8oz premium filet mignon, served with broccoli, Tuscan potatoes, and red wine Demi glacé





### MARE/ FROM THE SEA

## Pan-Seared Mediterranean Branzino \$36.00

Fresh branzino pan-seared and drizzled with lemon-infused olive oil, served with quinoa, walnuts, arugula salad, and broccoli

### Salmon Piccata \$28.00

Pan-seared salmon in a white wine lemon butter sauce with capers, served with broccoli and Tuscan potatoes

### Linguini al Vongole \$28.00

Middle-neck clams sauteed with roasted garlic in a white wine sauce, tossed with linguini

### **Fettuccine Mediterraneo \$36.00**

Shrimp, sea scallops, and crab meat with your choice of creamy parmesan or marinara sauce, tossed with fettuccini

### Shrimp Scampi \$29.00

Gulf shrimp sautéed with garlic, white wine, and lemon butter, served with linguini. (Also available Fra Diavolo Style)

### Gamberoni di Cristina \$36.00

Gulf shrimp and crab meat served over linguini in a lobster sauce



### **LIGHT & HEALTHY**

### Shrimp and Scallops (GF) \$36.00

Pan seared in white wine, extra virgin olive oil, and fresh herbs, served over sautéed garlic, spinach, and cauliflower

### Salmon Quinoa Salad \$28.00

Grilled salmon served over mixed greens, grape tomatoes, corn, sweet peppers, avocados and quinoa, tossed in a citrus dressing

### Grilled Salmon \$28.00

Grilled salmon served with broccoli and cauliflower



# CHILDREN'S MENU

Grilled salmon<br/>with Vegetables\$10.00Mac and Cheese\$8.50Spaghetti & Meatballs\$8.50Chicken Tenders\$8.50Buttered Pasta\$8.50Grilled Chicken with<br/>Broccoli and carrots\$9.50

(Served to children 10 or younger)

Gelato \$9.00 Chocolate, vanilla, pistachio, coconut

Sorbet \$9.00 Pistachio, lemon, coconut, mango

Classic Cannoli \$9.00 A crispy shell with our homemade sweetened ricotta and chocolate chip filling

**Tiramisu \$10.00** Classic sponge cake in italian espresso, layered with light and rich mascarpone cream cheese and dusted with cocoa powder

Crème Brulee (GF) \$10.00 Seasonal creation of our anglaise - vanilla custard with torched turbinado cane sugar and seasonal berries

Strawberries Zabaglione (GF) \$10.00 House made marsala custard with fresh strawberries

Affogato (GF) \$9.00 Choose your gelato "drowned" with a shot of hot espresso

Chocolate Lava Cake \$10.00 A rich chocolate cake with a molten center of belgian chocolate served with vanilla gelato and chocolate sauce

### **DOLCI / DESSERT**



### **BEVERAGES**

Soft Drinks	\$3.50	Cappuccino	\$6.00
Juices	\$4.00 Herbal Tea		\$3.95
Теа	\$3.95	Milk	\$3.95
Coffee	\$3.95	S. Pelegrino	\$4.95
Espresso	\$3.95	Acqua Panna	\$6.95

# THE **BAR**MENU

We have a selection of innovative cocktails and new selection of italian wines and beers.

Miller Lite	\$6.99	USA
Samuel Adams	\$6.99	USA
Ultra	\$6.99	USA
Heineken	\$6.99	HOLLAND
Corona	\$7.50	MEXICO
Modelo	\$7.50	MEXICO
Peroni Lager	\$7.50	ITALY
Amstel Light	\$7.50	HOLLAND
Guinness Extra Stout	\$7.50	IRELAND
Stella	\$7.50	BELGIUM



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LIANA

Sangria

Cristina's Margarita Golden Margarita with Patron & Grand Marnier Dirty Martini

Bloody Mary

Tito's Vodka with Tonic Mojito's Mango, Pineapple

We offer catering for any occasion Gift certificates available