

# *Benvenuti al 888 Ristorante Italiano*

*Your hosts, Vito Bellantuono and Vincenzo Maddalena would like to welcome you to their restaurant for a unique dining experience of Authentic Italian cuisine. Buon Appetito!*

## *Assagi Italiani* *Soup ~Appetizers ~Salads*

<i>Zuppa di Verdura</i> .....	<b>8.00</b>
Fresh organic vegetable soup made daily	
<i>Carpaccio di Manzo</i> .....	<b>15.00</b>
Sliced center cut filet, capers, arugula, parmiggiano, extra virgin olive oil & lemon	
<i>Bruschetta</i> .....	<b>8.00</b>
Toasted bread, fresh tomato, basil, garlic & extra virgin olive oil	
<i>Impepata di Cozze o Vongole</i> .....	<b>Mussels 16.00.... Clams..... 18.00</b>
Mussels or Clams sautéed in white wine, butter, garlic, lemon, parsley & chili flakes	
<i>Gamberoni alla Molese</i> .....	<b>17.00</b>
Sautéed wild prawns in lemon, butter, white wine, garlic, & Italian parsley served over crostini	
<i>Prosciutto di Parma e Frutta Stagionale</i> .....	<b>14.00</b>
Imported Prosciutto served with seasonal fruit	
<i>Calamari Fritti</i> .....	<b>14.00</b>
Fried fresh Monterey calamari	
<i>Antipasto Sapore Italiano (Per Due)</i> .....	<b>22.00</b>
Assorted appetizers for two	
<i>Insalata Caprese</i> .....	<b>14.00</b>
Fior di Latte Mozzarella, fresh tomato, basil & extra virgin olive oil	
<i>Insalata di Cavolo riccio</i> .....	<b>13.00</b>
Wild baby Kale leaves, roasted pine nuts, almonds, walnuts, cherry tomato in a lemon vinaigrette	
<i>Insalata Sarda</i> .....	<b>13.00</b>
Mixed baby greens, tossed with walnuts and imported goat cheese in a balsamic vinaigrette	
<i>Insalata di Cesare</i> .....	<b>11.00</b>
Classic Caesar salad	
<i>Insalata di Pere</i> .....	<b>14.00</b>
Poached bosch pears organic baby wild greens, walnuts, gorgonzola cheese tossed in a raspberry vinaigrette dressing	
<i>Barbabietole Veneziane</i> .....	<b>14.00</b>
Organic red and gold beets, sweet onion, cherry tomatoes, fresh basil toasted almonds, creamy Gorgonzola cheese, drizzled with extra virgin olive oil& Saba agro dolce balsamic vinegar	
<i>Insalata Toscana</i> .....	<b>14.00</b>
Radicchio, Gorgonzola & walnuts, tossed in extra virgin olive oil	
<i>Insalata Mista</i> .....	<b>9.00</b>
Mixed baby greens, tomato, onion & cucumber, tossed in balsamic vinaigrette	
<i>Cavoletti di Parma</i> .....	<b>13.00</b>
Brussels sprouts sautéed with pancetta, sweet onions, Tuscans pine nuts gorgonzola cheese	

*Split Charge ~ \$3.00 per person*

*Twenty percent gratuity will be added for parties of 6 or more people*

## *Primi Piatti*

<i>Capellini Pomodoro e Basilico</i> .....	15.00
Angel hair pasta tossed with fresh tomato, garlic, basil & extra virgin olive oil	
<i>Orechiette alla Barese</i> .....	19.00
Little ear pasta, broccoli di rabe, chili flakes & extra virgin olive oil	
<i>Rigatoni alla Norma</i> .....	19.00
Rigatoni pasta, eggplant, ricotta salata cheese & pine nuts in a fresh tomato basil sauce	
<i>Rigatoni alla Bolognese</i> .....	20.00
Rigatoni pasta, fresh prime ground beef, parmiggiano cheese in a ragu sauce	
<i>Fettuccine con Salsiccia</i> .....	20.00
Fettuccine pasta sautéed with fresh sausage, red & yellow bell peppers & olives in a fresh tomato sauce	
<i>Fettuccine Pollo Alfredo</i> .....	20.00
Fettuccine pasta, chicken, green & yellow squash in a creamy parmiggiano cheese sauce	
<i>Linguine Con Cozze o Vongole</i> .....	Mussels 22.00..... Clams..... 25.00
Linguine with fresh clams or mussels sautéed with garlic, white wine, chili flakes & chopped tomato	
<i>Linguine Tutto Mare</i> .....	27.00
Linguine pasta sautéed with fresh clams, mussels, calamari, and prawns in a white wine tomato sauce	
<i>Gnocchi</i> .....	20.00
Homemade potato dumplings made with 00 flour, your choice of creamy gorgonzola cheese sauce, tomato basil or pesto sauce	
<i>Coda alla Vuccinara</i> .....	28.00
Ragu of oxtail with fresh Fettuccine pasta topped with pecorino and parmiggiano cheeses	
<i>Fettuccine di Tartufo bianco D'Alba</i> ....	29.00
Fresh homemade Fettuccine tossed with cream of white Truffle mushrooms from d'Alba Italy infused with parmiggiano Reggiano cheese	
<i>Pansotti alla Salvia</i> .....	25.00
Pansotti stuffed with spinach & ricotta cheese, served in brown butter & fresh sage	
<i>Ravioli con Aragosta</i> .....	25.00
Ravioli stuffed with lobster and served in a creamy tomato sauce	
<i>Fettuccine alla Carbonara</i> .....	23.00
Fettuccine pasta sautéed with pancetta, peas, egg yolk, and cream tossed with parmiggiano & pecorino Romano cheese	

### *Pasta Integrale or Gluten free*

All our pasta dishes are available with choice of whole wheat penne or linguine  
Or gluten free spaghetti or penne pasta

## *Secondi Piatti*

### *Specialty Entrées served with potato and vegetable*

<i>Vitello Marsala or Piccata</i> .....	27.00
White veal sautéed with wild mushrooms in a Marsala wine sauce or lemon butter white wine caper sauce	
<i>Vitello Parmiggiana</i> .....	28.00
White veal in a classic tomato ,Parmiggiano,Romano cheese and Fior di latte mozzarella	
<i>Pollo di Parma</i> ... ..	23.00
Fresh chicken breast stuffed with roasted peppers, arugula, fontina cheese wrap with prosciutto	
<i>Maiale alla Veneziana</i> .....	25.00
Fresh Pork medallions sautéed with sweet onions, artichokes, capers in a cherry tomato basil sauce	
<i>Salsiccia Calabrese</i> .....	23.00
Fresh Italian sausage sautéed with broccoli di rabe Calabrese chili peppers & extra virgin olive oil	
<i>Gamberoni alla Tarantina</i> .....	27.00
Prawns sautéed with pancetta in a fresh garlic, basil & chopped tomato wine sauce	

*We offer daily specials of appetizers, risotto, meat and fish entrees*

*Split Charge ~ \$3.00 per person*

*Twenty % gratuity will be added for party of 6 or more people*