

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 del giorno</i>	<i>10.00</i>
Soup of the day	
<i>Carpaccio di Manzo</i>	<i>15.00</i>
Sliced center cut filet, capers, arugula, parmiggiano, extra virgin olive oil & lemon	
<i>Bruschetta</i>	<i>8.00</i>
Toasted bread, fresh tomato, basil, garlic & extra virgin olive oil	
<i>Impepata di Cozze o Vongole</i>	<i>Mussels 16.00.... Clams.....18.00</i>
Mussels or Clams sautéed in white wine, butter, garlic, lemon, parsley & chili flakes	
<i>Insalata di Carciofi</i>	<i>13.00</i>
Pan seared wedges of artichoke hearts served over baby wild arucola cherry tomato whit extra virgin olive oil, fresh lemon with a touch of fresh mint	
<i>Polenta con funghi</i>	<i>14.00</i>
Grilled Polenta infused with cream of gorgonzola fresh basil served whit sautéed wild mushroom chopped sun dried tomato	
<i>Calamari Fritti</i>	<i>14.00</i>
Fried fresh Monterey calamari	
<i>Tortino di melanzane con gamberoni</i>	<i>15.00</i>
Soufflé of fresh eggplant served whit sautéed wild prawns in a brandy fresh cherry tomato sauce	
<i>Insalata Caprese</i>	<i>15.00</i>
Fior di Latte Mozzarella, fresh tomato, basil & extra virgin olive oil	
<i>Soufflé di spinaci</i>	<i>13.00</i>
Soufflé of organic baby spinach served over a fondue of parmiggiano whit a touch of Traful oil	
<i>Barbabietole Veneziane</i>	<i>14.00</i>
Organic red and gold beets, sweet onions, cherry tomato, fresh basil toasted almonds, creamy gorgonzola cheese drizzled whit extra virgin olive oil & saba agro dolce balsamic vinegar	
<i>Insalata di Cesare</i>	<i>11.00</i>
Classic Caesar salad	
<i>Ostriche del Giorno</i>	<i>18.00</i>
Six oysters on the half shell served with fresh lemon and house made prosecco, raspberry vinegar, fresh chives, shallots mignonette.	
<i>Insalata Mista</i>	<i>9.00</i>
Mixed baby greens, tomato, onion & cucumber, tossed in balsamic vinaigrette	
<i>Cialleda di Aragosta</i>	<i>20.00</i>
Maine lobster served over Bermuda red onions, new potato, cucumber, cherry tomato, homemade croutons, extra virgin olive oil, white wine vinegar, Caesar dressing	

Side Dishes – Add On

<i>Grilled Chicken Breast</i>	<i>8.00</i>
<i>Grilled Prawns (3)</i>	<i>10.00</i>
<i>Grilled Salmon</i>	<i>10.00</i>
<i>Sautéed Daly Vegetable</i>	<i>8.00</i>
<i>Meat boll (2)</i>	<i>8.00</i>
<i>Side Bolognese sauce</i>	<i>8.00</i>

Split Charge ~ \$3.00 per person
Twenty percent gratuity will be added for parties of 6 or more people

Primi Piatti

<i>Spaghetti di Gallura</i>	25.00
Spaghetti pasta with garlic, extra virgin olive oil, Italian parsley, topped with grated Bottarga di Muggine. (Mullet Caviar)	
<i>Spaghetti Alla Molese</i>	24.00
Spaghetti pasta with broccoli di rabe, Manila clams, anchovy filet topped with toasted homemade breadcrumbs in an extra virgin olive oil and garlic sauce	
<i>Capellini Pomodoro e Basilico</i>	16.00
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 Bolognese</i>	20.00
Rigatoni pasta, fresh prime ground beef, parmiggiano cheese in a ragu sauce	
<i>Linguine Pollo Alfredo</i>	20.00
Linguine 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 Nere Tutto Mare</i>	29.00
Fresh homemade black ink calamari linguine with Manila clams, Mediterranean black mussels, Monterey calamari and wild 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>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>Risotto Ortolano</i>	26.00
Cannaroli rice with artichoke hearts, fava beans, peas, sweet onion, cherry tomato, parmiggiano and pecorino ramano cheese, slowly cooked in a vegetable stock.	
<i>Risotto Mare</i>	28.00
Cannaroli rice with fresh Mediterranean black muscles, Manila clams, wild prawns, baby wild arucola, cherry tomato, slowly cooked in a seafood stock.	

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*

<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 sause served with potato and vegetable	
<i>Vitello Parmiggiana</i>	28.00
White veal in a classic tomato ,Parmiggiano,Romano cheese and Fior di latte mozzarella served With potato and vegetable	
<i>Pollo di Parma</i>	25.00
Fresh chicken breast stuffed whit roasted peppers,arugula,fontina cheese wrapped whit prosciutto served with potato and vegetable	
<i>Guazzetto Livornese</i>	29.00
Maine lobster tail, Mediterranean black muscles, Manila clams and Monterey calamari in a light tomato shell fish bouillabaisse	
<i>Salmone Siciliano</i>	28.00
Pan seared salmon with caper berry, Kalamata olives, extra virgin olive oil, garlic in a white wine tomato sauce served with potato and vegetable	
<i>Gamberoni alla Tarantina</i>	27.00
Prawns sautéed with pancetta in a fresh garlic, basil & chopped tomato wine sauce served with potato and vegetable	

We offer daily specials of appetizers, meat and fish entrees