

## 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

<b>Zuppa del giorno</b> .....	<b>10.00</b>
Soup of the day	
<b>Carpaccio di Manzo</b> .....	<b>16.00</b>
Sliced center cut filet, capers, arugula, parmiggiano, extra virgin olive oil & lemon	
<b>Bruschetta</b> .....	<b>8.00</b>
Toasted bread, fresh tomato, basil, garlic & extra virgin olive oil	
<b>Impepata di Cozze o Vongole</b> .....	<b>Mussels 16.00.... Clams..... 18.00</b>
Mussels or Clams sautéed in white wine, butter, garlic, lemon, parsley & chili flakes	
<b>Insalata di Carciofi</b> .....	<b>14.00</b>
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	
<b>Polenta con funghi</b> .....	<b>14.00</b>
Grilled Polenta infused with cream of gorgonzola fresh basil served whit sautéed wild mushroom chopped sun dried tomato	
<b>Calamari Fritti</b> .....	<b>15.00</b>
Fried fresh Monterey calamari	
<b>Rolattini di melanzane</b> .....	<b>14.00</b>
Roosted eggplant whit fontina cheese baked whit marinara sauce	
<b>Insalata Caprese</b> .....	<b>15.00</b>
Fior di Latte Mozzarella, fresh tomato, basil & extra virgin olive oil	
<b>Soufflé di spinaci</b> .....	<b>14.00</b>
Soufflé of organic baby spinach served over a fondue of parmiggiano whit a touch of Trafal oil	
<b>Barbabietole Veneziane</b> .....	<b>14.00</b>
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	
<b>Insalata di Cesare</b> .....	<b>12.00</b>
Classic Caesar salad	
<b>Insalata di mortadella</b> .....	<b>15.00</b>
Grilled mortadella steak with baby wild greens gorgonzola cheese extra virgin olive oil saba agro dolce balsamic vinegar	
<b>Insalata Mista</b> .....	<b>10.00</b>
Mixed baby greens, tomato, onion & cucumber, tossed in balsamic vinaigrette	

### Side Dishes – Add On

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

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>Coda all vaccinara</i> .....	26.00
Ragu of oxtail with fresh fettuccine pasta topped with pecorino and parmiggiano cheese	
<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> .....	26.00
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 mussels, 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> .....	28.00
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> .....	29.00
White veal in a classic tomato, Parmiggiano,Romano cheese and Fior di latte mozzarella served With potato and vegetable	
<i>Pollo di Parma</i> ... ..	26.00
Fresh chicken breast stuffed whit roasted peppers,arugula,fontina cheese wrapped whit prosciutto served with potato and vegetable	
<i>Guazzetto Livornese</i> .....	29.00
Wild white golf prawns, Mediterranean black mussels 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> .....	28.00
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*