

Buonarroti Ristorante

A MASTERPIECE IN ITALIAN DINING

Dinner Menu

Appetizers

Deep Fried Ravioli 11

Deep-fried ravioli in a beer batter, topped with fresh grated Parmesan cheese. Served with marinara sauce and a creamy ranch sauce.

Calamari Panko 13

Tender strips of calamari steak fried to a golden crisp. Served with a lemon basil aioli.

Baked Brie 12

Baked brie cheese stuffed with cranberries and walnuts. Served with a honey drizzle and crostini.

Steamers 18

Fresh clams steamed to perfection and bathed in our garlic butter and white wine sauce.
Served with baked garlic bread.

Bruschetta 11

Toasted sourdough garlic bread served with chopped Roma tomatoes, basil, garlic, olive oil and Parmesan.

Salads and Soups

Add Chicken \$5, Shrimp \$8 or Salmon \$8

Mediterranean Salad 5

Garden salad with mixed greens, shredded carrots, garnished and served with your choice of dressing.

Caesar Salad Full 12 Half 7

Crisp chopped Romaine lettuce tossed with our house-made Caesar dressing, topped with fresh Parmesan cheese.
Add anchovies 2.50

Insalate Caprese Full 12 Half 8

Fresh sliced tomatoes, layered with buffalo mozzarella and fresh basil. Drizzled with olive oil and balsamic reduction.

Arugula Salad Full 12 Half 8

Roasted red beets on a bed of arugula with goat cheese crumbles and candied walnuts.
Served with our Dijon mustard vinaigrette.

Spinach Salad With entree 6 Full 12 Half 8

Fresh spinach leaves, crumbled feta cheese, sweet mandarin oranges, roasted walnuts, dried cranberries, and crispy prosciutto. Served with our creamy citrus dressing.

Buonarroti Salad Full 12 Half 9

Chopped Romaine lettuce, diced tomatoes, bleu cheese crumbles and fresh avocado. Tossed in our house-made strawberry balsamic vinaigrette. Topped with chopped walnuts and crispy crumbled prosciutto.

Soup Bowl 7 Cup 5

Minestrone - Italian vegetable and pasta soup.
Zuppa di Giorno - Our chef's soup of the day

Buonarroti Pizzas

Margherita 17

Fresh buffalo mozzarella cheese, sliced tomatoes, red sauce and topped with fresh basil.

Michelangelo 18

Fresh diced tomato, garlic and basil with a creamy white sauce.
Add Chicken 5

Bella 17

90-day-old Gorgonzola cheese, light mozzarella cheese with a balsamic reduction and olive oil.
Add Prosciutto 2

Sicilian 18

Pepperoni, salami, prosciutto, Italian sausage, mozzarella cheese and red sauce.

Substitution for gluten free dough is available. Add \$3

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House Specialties

*Signature dishes prepared with magnificent flavors and attention to detail that are unique to the Buonarroti kitchen.
All of the house specialties are served with seasonal vegetables.*

Veal Piccata 25

Tender veal sautéed with capers, garlic butter and white wine with a splash of fresh lemon juice. Served with risotto.

Veal Marsala 25

Tender veal sautéed with Portobello mushrooms, garlic, Marsala wine and garlic butter. Served with risotto.

Pollo Buonarroti 20

Tender chicken breast sautéed in a cream sauce, with artichoke hearts, sun-dried tomatoes and a touch of garlic.
Served with red scalloped potatoes.

Pollo Marsala 19

Tender chicken breast sautéed with Portobello mushrooms, garlic, Marsala wine and garlic butter.
Served with red scalloped potatoes.

Pollo Piccata 19

Tender chicken breast sautéed in a garlic butter and white wine sauce with garlic, capers and a splash of fresh lemon juice. Served with red scalloped potatoes.

Lamb Chops Pomodoro 34

Two grilled 8-ounce lamb chops with fresh diced tomatoes, garlic and basil. Served with scalloped potatoes.

Eggplant Parmesan 20

Lightly breaded eggplant layered with fresh spinach, sliced tomatoes, and mozzarella cheese. Topped with red sauce and served with risotto.

Grilled Salmon 25

Grilled salmon on a bed of sautéed spinach in a garlic butter sauce. Served with risotto.

Stuffed Skirt Steak 32

Tender grilled skirt steak stuffed with ricotta cheese, prosciutto and topped with balsamic reduction.
Served with red scalloped potatoes.

Pork Chop Napolitano 25

Seared pork chop stuffed with mozzarella cheese, and prosciutto. Served with scalloped potatoes.

Cioppino 29

Fresh clams, mussels, salmon, shrimp, Mahi Mahi and crab meat in a savory tomato broth.
Served with toasted garlic bread.

Pasta

Rigatoni Capriosa 20

Tender tube pasta tossed with our homemade red sauce with fresh Portobello mushrooms and mouth-watering meatballs and topped with melted mozzarella cheese.

Spaghetti 12

Spaghetti pasta served with our famous red sauce.
Add meatballs or Italian sausage 4

Baked Macaroni and Cheese 22

Macaroni pasta in a three cheese sauce with fresh crab meat and topped with Italian bread crumbs.

Scampi Pomodoro 26

Tiger Prawns sautéed with garlic, capers, chopped tomatoes and basil. Tossed with pappardelle pasta and served in a creamy white sauce.

Butternut Squash Ravioli 19

Fresh ravioli filled with butternut squash served in our creamy gorgonzola cheese sauce and topped with candied walnuts.

Tortellini 18

Ricotta cheese filled tortellini sautéed with pancetta and Portobello mushrooms. Tossed in a creamy white sauce.

Gnocchi 18

Hand rolled potato dumplings served in our creamy Gorgonzola cheese sauce and topped with crispy prosciutto.

Substitutions for gluten free pasta are available. Add \$2

Consuming raw or undercooked meat, poultry, fish or eggs can increase your risk of food borne illness