

# Buonarroti Ristorante

A Masterpiece in Italian Dining

## Dinner Menu

### Appetizers

*Deep Fried Ravioli* 11

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

*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, walnuts and topped with a honey drizzle.

*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 \$6, Shrimp \$9 or Salmon \$12*

*Homemade dressings: Ranch, creamy citrus, strawberry balsamic, balsamic vinaigrette, bleu cheese, Italian vinaigrette and dijon mustard vinaigrette.*

*Mediterranean Salad* 6

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 and topped with fresh Parmesan cheese.

*Add anchovies 2.50*

*Insalate Caprese Full* 12 *Half* 8

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

*Arugula Salad Full* 12 *Half* 8

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

*Spinach Salad Full* 12 *Half* 8

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

*Buonarroti Salad Full* 13 *Half* 10

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

*Soup Bowl* 7 *Cup* 5

Minestrone - Italian vegetable and pasta soup.

Zuppa di Giorno - Our chef's soup of the day

### Buonarroti Pizzas

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

*Margherita* 17

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

*Michelangelo* 18

Fresh diced tomatoes, garlic and basil with a creamy white sauce.

*Add Chicken 5*

*The Tuscan* 17 NEW

Pepperoni, Portobello mushrooms, and Kalamata olives, red sauce and mozzarella cheese.

*Sicilian* 18

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

18% gratuity is added for parties of 8 more

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### Pasta

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

#### 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

#### Conchiglie Pesto 25 <sup>NEW</sup>

Shell pasta in a creamy pesto sauce and topped with sautéed shrimp.

#### Scampi Pomodoro 26

Shrimp 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 19

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.

### 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 Saltimbocca 19 <sup>NEW</sup>

Sautéed chicken breast smeared with a homemade pesto and topped with prosciutto and mozzarella cheese. Then baked in the oven with a garlic butter sauce and served with scalloped potatoes.

#### Pollo Piccata 19

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

#### Rack of Lamb 36 <sup>NEW</sup>

Grilled rack of lamb prepared in chimichurri sauce with garlic and Italian herbs. Served with scalloped potatoes.

#### Eggplant Parmesan 20

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

#### Grilled Salmon 25

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

#### Grilled T-bone 38 <sup>NEW</sup>

Grilled T-bone that is topped with 90-day-old gorgonzola cheese and served red scalloped potatoes.

#### Pork Chop Napolitano 26

Grilled pork chop stuffed with mozzarella cheese, and panchetta. Served with scalloped potatoes.

#### Cioppino 31

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

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