

# 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*

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

*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 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 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, chopped walnuts, crispy crumbled prosciutto and fresh avocado. Tossed in 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

*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*

*Bella* 17

90-day-old Gorgonzola cheese, light mozzarella cheese with a balsamic reduction and olive oil.  
*Add Prosciutto 3*

*Sicilian* 18

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

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

18% gratuity is added for parties of 8 more

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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 with garlic, capers and a splash of lemon juice in a garlic butter and white wine sauce.  
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

Grilled pork chop stuffed with mozzarella cheese, and pancetta. 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