

# *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 di Verdura</i> .....	8.00
Fresh organic vegetable soup made daily	
<i>Carpaccio di Manzo</i> .....	14.00
Sliced center cut filet, capers, arugola, parmiggiano, extra virgin olive oil & lemon	
<i>Bruschetta</i> .....	8.00
Toasted bread, fresh tomato, basil, garlic & extra virgin olive oil	
<i>Impepata di Cozze o Vongole</i> .....	<i>Mussels 13.00.... Clams.....15.00</i>
Mussels or Clams sautéed in white wine, butter, garlic, lemon, parsley & chili flakes	
<i>Gamberoni alla Molese</i> .....	13.00
Sautéed wild prawns in lemon, butter, white wine, garlic, & Italian parsley served over crostini	
<i>Prosciutto di Parma e Frutta Stagionale</i> .....	13.00
Imported Prosciutto served with seasonal fruit	
<i>Calamari Fritti</i> .....	13.00
Fried fresh Monterey calamari	
<i>Antipasto Sapore Italiano (Per Due)</i> .....	20.00
Assorted appetizers for two	
<i>Insalata Caprese</i> .....	13.00
Fior di Late Mozzarella, fresh tomato, basil & extra virgin olive oil	
<i>Insalata Italiana</i> .....	10.00
Radicchio, Belgian endive, arugola tossed in balsamic vinaigrette topped with ricotta salata cheese	
<i>Insalata Sarda</i> .....	10.00
Mixed baby greens, tossed with walnuts and imported goat cheese in a balsamic vinaigrette	
<i>Insalata di Cesare</i> .....	9.00
Classic Caesar salad	
<i>Insalata Amore</i> .....	10.00
Asparagus, Belgian endive, shaved fennel topped with Prosciutto di Parma, drizzled with balsamic vinegar and extra virgin olive oil	
<i>Barbabietole Veneziane</i> .....	14.00
Organic red and gold beets, sweet onion, cherry tomatoes, fresh basil toasted almonds, creamy Gorgonzola cheese, drizzled with extra virgin olive oil and twenty year-old balsamic vinegar	
<i>Insalata Toscana</i> .....	10.00
Radicchio, Gorgonzola & walnuts, tossed in extra virgin olive oil	
<i>Insalata Mista</i> .....	8.00
Mixed baby greens, tomato, onion & cucumber, tossed in balsamic vinaigrette	
<i>Insalata 888</i> .....	9.00
Mixture of fresh olives, whole almonds, fennel, basil, rosemary & oregano, marinated in extra virgin olive oil	

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

## *Primi Piatti*

<i>Capellini Pomodoro e Basilico</i> .....	14.00	
Angel hair pasta tossed with fresh tomato, garlic, basil & extra virgin olive oil		
<i>Orecchiette alla Barese</i> .....	18.00	
Little ear pasta, broccoli di rabe, chili flakes & extra virgin olive oil		
<i>Rigatoni alla Norma</i> .....	17.00	
Rigatoni pasta, eggplant, ricotta salata cheese & pine nuts in a fresh tomato basil sauce		
<i>Rigatoni alla Bolognese</i> .....	17.00	
Rigatoni pasta, fresh ground filet, parmigiano cheese in a ragu sauce		
<i>Fettuccine con Salsiccia</i> .....	18.00	
Fettuccine pasta sautéed with fresh sausage, red & yellow bell peppers & olives in a fresh tomato sauce		
<i>Fettuccine Pollo Alfredo</i> .....	19.00	
Fettuccine pasta, chicken, green & yellow squash in a creamy parmigiano sauce		
<i>Linguine Con Cozze o Vongole</i> .....	<i>Mussels 19.00</i> ..... <i>Clams</i> .....	21.00
Linguine with fresh clams or mussels sautéed with garlic, white wine, chili flakes & chopped tomato		
<i>Linguine Tutto Mare</i> .....	25.00	
Linguine pasta sautéed with fresh clams, mussels, calamari, and prawns in a white wine tomato sauce		
<i>Gnocchi</i> .....	18.00	
Home made potato dumplings with your choice of creamy gorgonzola cheese sauce, tomato basil or pesto sauce		
<i>Coda alla Vaccinara</i> .....	26.00	
Ragu of oxtail with papardelle pasta topped with pecorino and parmigiano cheeses		
<i>Tortelloni Toscani</i> .....	23.00	
Fresh pasta stuffed with braised white veal served with tomato basil sauce and fresh ricotta salata cheese		
<i>Pansotti alla Salvia</i> .....	19.00	
Pansotti stuffed with spinach & ricotta cheese, served in brown butter & fresh sage		
<i>Ravioli con Aragosta</i> .....	22.00	
Ravioli stuffed with lobster and served in a creamy tomato sauce		
<i>Mare Nero</i> .....	26.00	
Fresh black tagliolini pasta with Mediterranean sweet lobster meat and Calabrese peperoncino peppers in a light marinara sauce		

### *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 served with potato and vegetable*

<i>Vitello al Marsala</i> .....	25.00
White veal sautéed with wild mushrooms in a Marsala wine sauce	
<i>Vitello Quattro Stagioni</i> .....	27.00
White veal sautéed with artichokes, mushrooms, arugula & prosciutto in a white wine butter sauce	
<i>Pollo Pazzo</i> .....	19.00
Farm fresh chicken breast sautéed with sun dried tomatoes, arugula & artichokes in a vegetable broth	
<i>Maiiale alla Pizzaiola</i> .....	22.00
Pork Scaloppini sautéed with fresh red & yellow bell peppers & olives in a light tomato sauce	
<i>Salsiccia Calabrese</i> .....	19.00
Fresh Italian sausage sautéed with broccoli di rabe, chili flakes & extra virgin olive oil	
<i>Gamberoni alla Tarantina</i> .....	23.00
Prawns sautéed with pancetta in a fresh garlic, basil & chopped tomato wine sauce	

*We offer daily specials of appetizers, risotto, meat and fish entrees*

*Split Charge ~ \$3.00 per person*

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