

## ZUPPE

### MINESTRE DI GIORNO

Cup \$3.95 Bowl \$5.95

### MINISTRONE ALLA PRANZO

Cup \$3.95 Bowl \$5.95

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## ANTIPASTI

### BRUSCHETTE \$9.95

Seasoned bread crisps served with candied roasted garlic puree, basil pesto, mascarpone & caper spread, and artichoke puree.

### INSALATA DI POLIPO \$9.95

Octopus, fennel, and tomato marinated in lemon juice, white wine and extra virgin olive oil

### CARPACCIO \$9.95

Thinly sliced raw beef tenderloin, with saffron-Dijon aioli, capers, red onion, and shaved parmesan

### ANTIPASTO MISTO \$10.95

Imported Italian meats and cheeses, Sicilian olive medley, and pepperoncini

### COZZE CON FINOCCHIO \$10.95

Black Mediterranean mussels in a saffron-garlic broth.

### CALAMARI FRITTI \$10.95

Flash fried tubes and tentacles paired with lemon garlic aioli and marinara *Diablo*.

### POLENTA ALLA GRIGLIA \$9.95

Grilled polenta Milanese with Marsala mushroom sauté and a light gorgonzola crema

### VONGOLE CON SALSICCIA \$10.95

Baby clams sauteed with Italian sausage, fresh garlic, tomato, clam broth, and olive oil

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## IL GIARDINO

### INSALATA CAESAR \$9.95..... WITH GRILLED CHICKEN..... \$13.95

Romaine lettuce, parmesan cheese, croutons, house-made Caesar dressing

### INSALATA SPINACI \$10.95

Spinach, radicchio, roasted red peppers, roasted pears, candied walnuts, gorgonzola cheese, Balsamic vinaigrette

### INSALATA DI SALMONE ALLA GRIGLIA \$14.45

Grilled salmon, mixed greens, Calamata olives, capers, egg, green beans, tomato vinaigrette

### INSALATA BISTECA \$18.45

5 oz Filet Mignon sliced on a bed of mixed greens with red onion, chickpeas, sliced tomatoes, gorgonzola cheese, creamy gorgonzola dressing

### INSALATA CAPRESE \$8.95

Red ripe tomato, fresh basil, fresh mozzarella, with sweet basil pesto, and a subtle balsamic vinegar reduction

### INSALATA MISTA \$8.45

Mixed greens, toasted pine nuts, olives, tomato, balsamic vinaigrette

### INSALATA ASTICE Sautéed Lobster, mixed greens, olives, tomato, pear vinaigrette, fresh pear, gorgonzola, pine nuts \$22.45

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## LA PASTA

Insalata Mista or Caesar Salad \$3 Add'l.

### CAPELLINI AL POMODORO\*\* Half \$11.45 Full \$13.45

Angel hair pasta, tomatoes, garlic, extra virgin olive oil, fresh basil

### SPAGHETTI CON POLPETTE DI CARNE\*\* Half \$11.45 Full \$16.45

Spaghetti, meatballs and marinara sauce

### SPAGHETTI BOLOGNESE\*\* Half \$11.45 Full \$16.45

Spaghetti and marinara with ground beef, carrots, onion, and celery.

### PENNE CON SALSICCIA\*\* Half \$11.45 Full \$17.45

Penne rigate, sliced Italian sausage, roasted peppers, basil and marinara sauce

### LINGUINE ALLA CARBONARA\*\* Half \$11.45 Full \$17.45

Linguine, bacon, garlic, egg, parmesan cheese and cream

### LINGUINE CON CAPESANTE\*\* Half \$11.45 Full \$18.45

Linguine, bay scallops, artichoke hearts, tomatoes, basil, lemon white wine butter sauce

### FETTUCCHINE ALFREDO\*\* Half \$11.45 Full \$16.45

Fettuccine, cream, butter and parmesan cheese. The classic Italian indulgence!

### RAVIOLI CON SPINACI E FORMAGGIO Half \$11.45 Full \$16.45

House-made spinach and ricotta ravioli, basil-parmesan cream sauce

### LINGUINI ALLA VONGOLE\*\* Half \$11.45 Full \$17.45

Linguine, garlic, clams on the 1/2 shell (Choice of white wine sauce or tomato marinara)

### FARFALLE CON POLLO\*\* Half \$11.45 Full \$17.45

Bow-tie pasta, chicken breast, bell peppers, peas, with a roasted garlic cream sauce

### LASAGNE BOLOGNESE Full \$16.45

Fresh pasta sheets layered with ricotta cheese, fresh mozzarella, meatballs, Bolognese, and marinara

### SPAGHETTI AL NERO DI SEPPIA CON GAMBERONI E CAPESANTE Full \$21.45

Imported squid ink spaghetti, bay scallops, shrimp, artichoke hearts, garlic, white wine, lemon, fresh basil and chile flakes

### SPAGHETTI CON GAMBERONI \*\* Half \$11.45 Full \$19.45

Spaghetti, shrimp, olive oil, garlic, sun-dried tomatoes, peas, chili flakes and parmesan

\*\*Brown Rice Spaghetti can be substituted-wheat and gluten free (\$3.00 additional)

## SPECIALITÀ

Insalata Mista or Caesar Salad \$3 Add'l.

<b>RISOTTO PRIMAVERA</b>	<b>\$16.45</b>
Mascarpone risotto with Shitake mushrooms, asparagus, and cherry tomatoes.	
<b>MELANZANA ALLA PARMIGIANA</b>	<b>\$16.45</b>
Crispy breaded eggplant, mozzarella, parmesan cheese, marinara sauce	
<b>CIOPPINO</b>	<b>\$19.45</b>
Classic fisherman's stew with mozzarella bruschetta	
<b>PETTO DI POLLO</b>	<b>\$18.45</b>
Grilled marinated chicken breast, green olive lemon sauce, sun-dried tomato risotto	
<b>PICCATA DI TACHINO</b>	<b>\$20.45</b>
Pan-seared turkey, lemon caper butter sauce, mashed potatoes and vegetable	
<b>SALMONE ALLA GRIGLIA</b>	<b>\$22.45</b>
Grilled salmon, roasted tomato, balsamic reduction, white beans, tomato risotto, vegetable	
<b>OSSO BUCO D'AGNELLO</b>	<b>\$25.45</b>
Long cooked lamb shank with soft polenta, red wine reduction, white beans, and veggie	
<b>VITELLO CON FUNGHI</b>	<b>\$23.45</b>
6 oz grilled Veal Chop with mushroom ragu over mashed potatoes with sautéed seasonal vegetables	
<b>MEZZALUNA CON ANATRA</b>	<b>\$20.45</b>
House-made red chile pasta filled with goat cheese and pine nuts, served with duck confit and fresh thyme in a lightly roasted shallot-truffle cream	
<b>GNOCCHI ASTICE</b>	<b>\$25.45</b>
Lobster and house-made gnocchi with bacon, chile flakes, garlic and peas, Saffron cream	
<b>PESCE TROPICALE</b>	<b>\$22.45</b>
Seasonal fish, artichoke hearts, sun-dried tomato, caramelized onion on a bed of orzo pasta.	
<b>POLLO ALLA PARMIGIANA</b>	<b>\$19.45</b>
Chicken breast breaded and fried over spaghetti with marinara sauce and a touch of pesto, with mozzarella and parmesan cheeses, served with seasonal sautéed vegetables	
<b>FILETTO DI MANZO CON GORGONZOLA</b>	<b>\$23.45</b>
6 oz Filet Mignon topped with gorgonzola, garlic butter served with mashed potatoes and seasonal sautéed vegetables	

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## PIZZA

Insalata Mista or Caesar Salad \$3 Add'l.

<b>PIZZA MARGHERITA</b>	<b>\$11.45</b>
Marinara, sliced fresh tomato, mozzarella, topped with julienne of fresh basil	
<b>PIZZA SALSICCIA</b>	<b>\$14.45</b>
Marinara, Italian sausage, artichoke hearts, calamata olives, roasted peppers, mozzarella	
<b>PIZZA CON FUNGHI</b>	<b>\$14.45</b>
Marinara, mushrooms, sun-dried tomatoes, artichokes, mozzarella and truffle oil	
<b>PIZZA ALLA PERA</b>	<b>\$15.45</b>
Extra virgin olive oil, oven roasted pears, gorgonzola, pine nuts, fresh spinach, and Prosciutto	
<b>PIZZA CON POLLO E PESTO</b>	<b>\$15.45</b>
Basil pesto, grilled chicken, fresh tomatoes, calamata olives, mozzarella cheese	
<b>PIZZA CON QUATRO FORMAGGI</b>	<b>\$14.45</b>
Candied garlic spread topped with fresh mozzarella, gorgonzola, goat cheese, and shaved parmesan, finished with toasted fennel	
<b>PIZZA PEPPERONI</b>	<b>\$14.45</b>
Marinara, mozzarella, and pepperoni.	
<b>PIZZA DI CARNE</b>	<b>\$16.45</b>
Pepperoni, Italian sausage and prosciutto, marinara, mozzarella cheese	

Kate Campbell, General Manager

Michael O'Reilly, Proprietor

Antonio Mendoza, Executive Chef

Awards of Excellence 2006 2007 2008 2009 Wine Spectator

Best of Santa Fe 2007 Santa Fe Reporter

COFFEE, DECAF, HERBAL TEA \$2.50 CAPPUCCINO \$4.00 ESPRESSO \$2.75 LATTE \$3.25  
DOUBLE ESPRESSO \$4.25 MOCHACCINO \$4.25 SANTA FE ORGANIC SPARKLING CIDER \$5.50  
PANNA, SAN PELLEGRINO Liter \$7.00, Half Liter \$3.50

Water served and refilled upon request Add-ons & substitutions subject to a \$2.00 service fee

20% Service added to check of parties six and larger

We do not accept personal checks.

Visit our website [www.pranzosantafe.com](http://www.pranzosantafe.com)