

LUNCH

MINESTRE

MINESTRE DI GIORNO

Cup \$3.95 Bowl \$5.95

MINISTRONE ALLA PRANZO

Cup \$3.95 Bowl \$5.95

ANTIPASTO MISTO	\$10.95
Chef's selection of imported Italian meats, cheeses, olives, and peppers.	
BRUSCHETTE	\$9.95
Seasoned bread crisps served with candied roasted garlic puree, basil pesto, mascarpone 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	
CALAMARI FRITTI	\$10.95
Flash-fried tubes and tentacles paired with lemon garlic aioli, and marinara <i>Diablo</i> .	
VONGOLE CON SALCICCIA	\$10.95
Baby clams in-the-shell, sauteed with Italian sausage, fresh garlic, tomato, clam broth, and olive oil	

PANINI

Paninis are Served with Insalata Mista - Add a cup of Zuppa del Giorno for \$2.00 more

PANINO SICILIANO	\$10.45
Imported Italian meats and cheeses stacked with rainbow olive relish, and lemon garlic aioli on crisp buttered herb loaf.	
PANINO CAPRESE	\$10.45
Fresh mozzarella, tomatoes, basil pesto, olive oil, salt, and black pepper.	
PANINO DI POLLO	\$10.45
Grilled chicken breast, pesto, caramelized onions, goat cheese and toasted pine nut spread	

INSALATA

Add chicken, salmon or shrimp to any salad for an additional \$4.00

INSALATA SPINACI	\$9.95
Spinach, radicchio, roasted red peppers, roasted pears, candied walnuts, gorgonzola cheese, balsamic vinaigrette	
INSALATA CAPRESE	\$8.95
Ripe red tomato, fresh basil, fresh mozzarella, with sweet basil pesto, and a balsamic reduction	
INSALATA MISTA	\$7.95
Mixed greens, toasted pine nuts, tomato, and sweet red onion, choice of dressing	
INSALATA CAESAR	\$9.95
Romaine lettuce, croutons and parmesan cheese with Caesar dressing	
INSALATA BISTECA	\$16.95
5 oz Filet Mignon, sliced and served on a bed of mixed greens with red onion, chickpeas, sliced tomatoes, gorgonzola cheese, creamy gorgonzola dressing.	
INSALATA ASTICE	\$21.95
Sauteed Lobster, mixed greens, olives, tomato, pear vinaigrette, fresh pear, gorgonzola, pine nuts	

PIZZA

PIZZA MARGHERITA	\$11.45
Marinara, sliced ripe tomato, and mozzarella, finished with julliane basil	
PIZZA SALSICCIA	\$14.45
Marinara, Italian sausage, artichoke hearts, calamata olives, roasted peppers, mozzarella	
PIZZA PEPPERONI	\$14.45
Marinara, mozzarella, and pepperoni.	
PIZZA CON FUNGHI	\$14.45
Marinara, mushrooms, sun-dried tomatoes, artichokes, mozzarella and truffle oil	
PIZZA ALLA PERA	\$15.45
Extra virgin olive oil, oven roasted pears, gorgonzola cheese, pine nuts, fresh spinach, and prosciutto	
PIZZA CON POLLO E PESTO	\$15.45
Basil pesto, grilled chicken, fresh tomatoes, calamata olives, mozzarella cheese	
PIZZA DI CARNE	\$16.45
Marinara, pepperoni, Italian sausage and prosciutto, mozzarella cheese	

PASTA

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 \$15.45
Spaghetti, meatballs, and marinara sauce		
SPAGHETTI BOLOGNESE**	Half \$11.45	Full \$15.45
Spaghetti and marinara with ground beef, carrots, onion, and celery.		
RAVIOLI CON SPINACI E FORMAGGIO	Half \$11.45	Full \$15.45
House-made spinach and ricotta ravioli, basil-parmesan cream sauce		
PENNE RIGATE E SALSICCIA**	Half \$11.45	Full \$15.45
Penne Rigate, sliced Italian sausage, roasted peppers, basil, and marinara.		
FARFALLE CON POLLO**	Half \$11.45	Full \$16.45
Bow tie pasta, chicken, bell peppers, peas, in a roasted garlic cream sauce		
LINGUINE CARBONARA**	Half \$11.45	Full \$15.45
Linguine, bacon, garlic, egg, parmesan cheese and cream		
LINGUINE CON CAPESANTE**	Half \$11.45	Full \$16.45
Linguine, bay scallops, artichoke hearts, diced tomatoes, basil, lemon white wine butter sauce		
SPAGHETTI CON GAMBERONI **	Half \$11.45	Full \$18.45
Spaghetti, shrimp, olive oil, garlic, sun-dried tomatoes, peas, chili flakes and parmesan		
LINGUINI ALLA VONGOLE**	Half \$11.45	Full \$17.45
Linguine, garlic, clams on the ½ shell (Choice of white wine sauce or tomato marinara)		
FETTUCCHINE ALFREDO**	Half \$11.45	Full \$15.45
Fettuccine, cream, butter and parmesan cheese. The classic Italian indulgence!		
LASAGNA BOLOGNESE		Full \$16.45
Pasta sheets, ricotta cheese, fresh mozzarella, bolognese, meatballs, and sweet basil marinara.		
SPAGHETTI AL NERO DI SEPIA CON GAMBERONI E CAPESANTE		Full \$21.45
Squid ink spaghetti, bay scallops, shrimp, artichoke hearts, garlic, white wine, lemon, basil and chile flakes		
PASTA Y FORMAGGIO		\$8.95
The ultimate comfort food, mac & cheese Italian style! Elbow macaroni, four cheeses, and a sausage link.		

****Brown Rice Pasta can be substituted – wheat and gluten free! \$3.00 additional**

SPECIALITÀ

POLLO ALLA PARMIGIANA	\$17.45
Chicken breast breaded and fried, over spaghetti with marinara, mozzarella, and parmesan	
CIOPPINO Traditional Italian fish stew with mozzarella bruschetta	\$16.45
RISOTTO PRIMAVERA	\$13.45
Mascarpone risotto with Shitake mushrooms, asparagus, and cherry tomatoes.	
PETTO DI POLLO	\$16.45
Grilled marinated chicken breast, green olive lemon sauce, sun-dried tomato risotto, seasonal vegetable	
SALMONE ALLA GRIGLIA	\$18.45
Grilled salmon, roasted tomato, balsamic vinegar reduction, white beans, tomato risotto, and vegetable	
PICCATA DI TACCHINO	\$18.45
Pan-seared turkey, lemon caper butter sauce, mashed potatoes and vegetable	
VITELLO CON FUNGHI 6 oz Veal Chop topped with mushroom ragu, served with mashed potatoes, and seasonal vegetable.	\$23.45
FILETTO DI MANZO CON GORGONZOLA	
6 oz Filet Mignon topped with gorgonzola, garlic butter, served with mashed potatoes and seasonal sautéed vegetables	\$23.45

Awards of Excellence 2006 2007 2008 2009 Wine Spectator

No. 1 Best Wines by the Glass 2007 Santa Fe Reporter

MANGIA MONDAY	BUONA SERA TUESDAY	VINO SUNDAY
Choice of 4 Entrees \$11.45	Any <i>Specialita</i> * \$16.45	Any Bottle ½ Price
Early Bird Family Style: Lasagna, Spaghetti & Meatballs, Petto di Pollo, Linguine Carbonara or Capellini con Pomodoro		
\$11.45* per person (*2 person Minimum) 5-5:45 p.m. Wednesday-Saturday; All day Sunday 12-9:30 p.m.		
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		
Kate Campbell, General Manager	Michael O'Reilly, Proprietor	Antonio Mendoza, Executive Chef

20% gratuity will be added to parties of 6 or more

Substitutions and add-ons are subject to a service charge of \$2

Visit our website www.pranzosantafel.com