



# molto

trattoria

## Dinner

**(239) 261-5853**

DELIVERY IN DOWNTOWN AREA AVAILABLE

**[www.moltonaples.com](http://www.moltonaples.com)** 

All recipes in this menu are from our mom's culinary experience over the years.  
Nothing from a school, but from family and hometown traditions.

They are simple, fresh and inherited from our grandma's kitchen.  
So we proudly serve homemade fresh pasta, sauces, meatballs and desserts.

**Let us share le ricette di Liliana with you.**

*Consuming raw or undercooked meats or eggs with less than well done yolks may pose an increased risk of food borne illnesses.*

*Molto proudly uses local farms as produce suppliers.  
Distance 0 between producer and consumer.*

*18% gratuity will be added to parties of six or more.  
Additional \$4 for split plate.*

<b>Caesar:</b> romaine hearts tossed with Caesar dressing, shaved Parmigiano & croutons	10
<b>Rucola Salad:</b> arugula salad, shaved Parmigiano cheese & chopped tomatoes.	11

## Salads

<b>Garden Salad:</b> mixed greens with tomatoes, cucumbers	10
<b>Gustosa Salad:</b> mixed greens, caramellized pecans, strawberries & crumbled Gorgonzola cheese.	13

<b>Burrata:</b> homemade burrata, arugula and fresh tomatoes	15
<b>Burrata:</b> homemade with Colatura of anchovies, sottolii and bruschetta	16
<b>Caprese:</b> homemade fiordilatte mozzarella with local tomatoes & fresh basil	12
<b>Bruschetta:</b> four slices of homemade bread with diced tomatoes	8
<b>Focaccia Stella:</b> tomatoes, mixed green, shaved Parmigiano, olives & fresh mozzarella (serves 2)	18
<b>Imported Cured Meats &amp; Cheese</b> Sm: 15 Lg: 24	

## Antipasti

<b>Mozzarella:</b> fiordilatte with Prosciutto di Parma	16
<b>Frittura Mista:</b> shrimp and calamari served with homemade marinara sauce	12
<b>Parmigiana di Melanzane:</b> lightly breaded eggplant with mozzarella, tomato sauce & Parmigiano	12
<b>Cozze:</b> mussels sautéed in a garlic, white wine, parsley, crushed red pepper & fresh tomato sauce, served with toasted bread	14
<b>Polpette:</b> four homemade meatballs with marinara sauce	10
<b>Soup:</b> homemade soup of the day	8

## Primi Piatti

<b>Homemade Ravioli Of The Day</b> Ask your server	
<b>Spaghetti Carbonara:</b> imported Italian spaghetti with pancetta, eggs, black pepper & Pecorino Romano	17
<b>Tagliatelle Bolognese:</b> homemade pasta with Bolognese sauce.	18
<b>Lasagna:</b> fresh homemade lasagna layered with bechamel & homemade Bolognese sauce	19
<b>Tagliolini Pescatora:</b> tagliolini pasta sautéed with shrimp, mussels, clams & calamari served in a light marinara sauce.	26
<b>Gnocchi alla Sorrentina:</b> tossed with marinara sauce & mozzarella	20
<b>Tagliolini con Polpette e Ricotta:</b> tagliolini pasta with meatballs, marinara sauce & ricotta	19
<b>Spaghetti Vongole:</b> with clams in white wine sauce	23
<b>Tagliatelle Porcini:</b> with porcini mushrooms in white wine sauce	25

## Secondi Piatti

<b>Milanese di pollo:</b> chicken parmigiana served with spaghetti and marinara sauce	23
<b>Salmone alla Griglia:</b> grilled Salmon fillet served with choice of spinach or green beans	25
<b>Scaloppina di Vitella:</b> top round hip veal piccata tossed in lemon-capers sauce served with choice of spinach or green beans	29
<b>Baccala alla Livornese:</b> cod fillet sautéed with capers, black olives & tomato sauce served with spaghetti	24
<b>Whole Branzino:</b> Mediterranean sea bass served with choice of spinach or salad	35
<b>Veal Marsala:</b> top round hip veal cooked in Marsala wine with mushrooms. Served with spaghetti in white wine sauce	30

🌿 *Gluten free pasta - add \$3*

## Brick Oven: 12-inch individual pizzas

<b>Queen Margherita:</b> tomato sauce, mozzarella, fresh basil & EVOO	15
<b>Parma:</b> mozzarella, Prosciutto di Parma, arugula, Parmigiano flakes & fresh basil	18
<b>Primavera:</b> tomato sauce, mozzarella, mushroom, roasted green peppers, eggplant, fresh basil & EVOO	17
<b>Porcini:</b> mozzarella, porcini mushrooms and truffle sauce	22
<b>Colto &amp; Funghi:</b> mozzarella, mushrooms, ham, tomato sauce & fresh basil	17
<b>Diavola:</b> tomato sauce, mozzarella, spicy Neapolitan salami & fresh basil	16
<b>Bufala:</b> tomato sauce, buffalo mozzarella, fresh basil & EVOO	17

<b>4 Formaggi:</b> mozzarella, ricotta, gongonzola, Parmigiano flakes and fresh basil	16
<b>Capricciosa:</b> tomato sauce, mozzarella, ham, mushrooms, artichokes, black olives & fresh basil	17
<b>Molto:</b> 1/3 Queen Margherita, 1/3 ricotta & mozzarella, 1/3 Parma	18
<b>Calzone al Forno:</b> mozzarella, ham, tomato sauce, ricotta & fresh basil	17
<b>Burrata:</b> mozzarella, homemade burrata, anchovies and Prosciutto di Parma	22

🌿 *Additional toppings: anchovies, mushrooms, artichoke, spinach, peppers, extra Mozzarella - add \$2 ham, & spicy salami - add \$3 Speck, Prosciutto di Parma, or meatballs - add \$4*

🌿 *Gluten free pizza - add \$3*

## Kids menu

<b>Small cheese pizza</b>	10
<b>Chicken fingers with fries</b>	10
<b>Spaghetti or penne marinara sauce</b>	10

## Water & Soda

<b>Still or Sparkling Water</b> 1Lt	4
<b>Soda Can (Coke, Diet Coke, Sprite, Lemonade)</b>	3

## Dessert

<b>Cannolo Siciliano</b>	8
<b>Tiramisu</b>	8
<b>Gelato</b>	8
<b>Pizza alla Nutella</b>	15
<b>Pannacotta</b>	7
<b>Chocolate Souffle:</b> served with vanilla gelato	12
<b>Italian Artisanal Creme Liqueurs:</b> Limoncello, Pistacchio, White Chocolate, Dark Chocolate, Peach, Melon	9