



# molto

## Salads

- Caesar Salad:** romaine hearts tossed with Caesar dressing, shaved Parmigiano & croutons 11
- Rucola Salad:** arugula salad, shaved Parmigiano cheese & chopped tomatoes. 12

- Garden Salad:** mixed greens with tomatoes, cucumbers, carrots, basil, parsley and ricotta salata 12
- Gustosa Salad:** mixed greens, caramelized pecans, strawberries & crumbled Gorgonzola cheese. 13

## Antipasti

- Frittura Mista:** fried shrimp, calamari and jumbo shrimp served with homemade marinara sauce 14
- Burrata:** fresh burrata, arugula and tomatoes 16
- Caprese:** homemade fior di latte mozzarella with local tomatoes & fresh basil 13
- Bruschetta:** four slices of homemade bread with tomato, garlic and fresh basil 8
- Focaccia Stella:** tomatoes, arugula, parmiggiano, Kalamata olives & fresh mozzarella (serves 2) 20
- Imported Cured Meats & Cheeses** Sm: 16 Lg: 24
- Soup:** homemade soup of the day 8
- Buffalo Mozzarella:** with Prosciutto di Parma 17

- Parmigiana di Melanzane:** lightly breaded eggplants layered with mozzarella, tomato sauce & Parmigiano 15
- Cozze:** mussels sautéed in a garlic, white wine, parsley, crushed red pepper & fresh tomato sauce, served with toasted bread 15
- Vongole:** clams sautéed in a garlic, white wine, parsley, crushed red pepper served with toasted bread 15

## Homemade Polpette

- Marinara sauce** 10
- Amatriciana sauce** 11
- Porcini mushrooms** 13

## Primi Piatti

- Homemade Ravioli of The Day** Ask your server
- Spaghetti Carbonara:** imported Italian spaghetti with pancetta, eggs, black pepper & Pecorino Romano 17
- Tagliatelle Bolognese:** homemade pasta with Bolognese sauce 20
- Lasagna:** fresh homemade lasagna layered with bechamel & homemade Bolognese sauce 20
- Tagliolini Pescatora:** tagliolini pasta sautéed with shrimp, mussels, clams & calamari served in a light marinara sauce 29
- Gnocchi alla Sorrentina:** tossed with marinara sauce & mozzarella 19
- Rigatoni Amatriciana:** with guanciale, tomato sauce and pecorino romano 17
- Tagliolini con Polpette e Ricotta:** tagliolini pasta with 2 meatballs, marinara sauce & ricotta 19
- Spaghetti Vongole:** with clams in white wine sauce 24
- Tagliatelle Porcini:** homemade pasta with porcini mushrooms in white wine sauce 25
- Tagliolini with Truffle and Mushrooms:** homemade pasta with mushrooms and truffles 27

## Pizza

- Queen Margherita:** tomato sauce, mozzarella, fresh basil & EVOO 15
- Parma:** mozzarella, Prosciutto di Parma, arugula, Parmigiano flakes & fresh basil 18
- Cotto e Funghi:** mozzarella, mushrooms, ham, tomato sauce and fresh basil 18
- Primavera:** tomato sauce, mozzarella, mushroom, roasted green peppers, eggplant, fresh basil & EVOO 17
- Porcini:** mozzarella, porcini mushrooms 22
- Diavola:** tomato sauce, mozzarella, spicy Neapolitan salami & fresh basil 18
- Bufala:** tomato sauce, buffalo mozzarella, fresh basil & EVOO 17
- 4 Formaggi:** mozzarella, ricotta, gorgonzola, Parmigiano flakes and fresh basil 16
- Capricciosa:** tomato sauce, mozzarella, ham, mushrooms, artichokes, black olives & fresh basil 17
- Molto:** 1/3 Queen Margherita, 1/3 ricotta & mozzarella, 1/3 Parma 18
- Calzone al Forno:** mozzarella, ham, tomato sauce, ricotta & fresh basil 18
- Salsiccia and funghi:** mozzarella, sausage and mushrooms 18

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

## Secondi Piatti

- Pollo Parmigiana:** served with spaghetti and marinara sauce 24
- Salmone alla Griglia:** grilled Salmon fillet served with sautéed spinach 27
- Scaloppina di Vitella:** top round hip veal piccata tossed in lemon-capers sauce served with side of sautéed spinach 30
- Baccalà alla Livornese:** cod fillet sautéed with capers, black olives & tomato sauce served with spaghetti 27
- Whole Branzino:** Mediterranean sea bass served with of spinach or salad 36
- Veal Marsala:** top round hip veal cooked in Marsala wine with mushrooms served with spaghetti in white wine sauce 30
- Salsiccia and Potatoes:** sausages pan seared in white wine with baked potatoes 24

## Gluten-free options add - \$3

- Pasta**
- Homemade Pizza dough**

## Sides

- Sautéed Spinach** 6 • **Baked Potatoes** 6 • **French Fries** 5 • **Pasta with Marinara or Garlic & Olive Oil** 10
- Add Bolognese sauce** 3

*Consuming raw or undercooked meats or eggs with less than well done yolks may pose an increased risk of food borne illnesses. 18% gratuity will be added to parties of six or more. Molto proudly uses local farms as produce suppliers. Distance 0 between producer and consumer.*