

Antipasti

Prosciutto E Melone In Stagione

Melon in Season, served with
Prosciutto di San Daniele7.5

Mozzarella Caprese

Slices of freshly made buffalo mozzarella served
with vine ripe tomatoes and sliced
Bermuda onions 6

Carpaccio Di Manzo

Thinly sliced filet mignon, traditionally served
with slices of Parmesan cheese, lemon juice,
virgin olive oil and capers 9



Zuppa y Insalate

Pasta E Fagioli4.5

Classic Italian bean soup 4.5

Insalata Capricciosa

A gourmet selection of seasonal baby
mixed greens with light, house raspberry
vinaigrette 7

Insalata Mista Alla Romana

The world famous Caesar salad with Christini's
own dressing. 8

Insalata Con Funghi

Mixed baby greens with honey mustard vinaigrette topped with sautéed crimini and shiitake mushrooms8.5



Specialita' Della Casa

Bistecca Al Barolo

Filet Mignon or aged New York strip steak in a
Barolo wine, caramelized pearl onions and
mushroom sauce 21

Costata Di Vitello

The famous veal chop, broiled and seasoned
with fresh sage served with Calvados apple
sauce. 17

Costata D'Agnello

Oven roasted rack of lamb seasoned with fine-
herbs and a Sardinia sauce 18

Farinacei

Linguine Con Vongole Alla Napoletana

Fresh Little neck clams, served over linguine,
with red or white clam sauce 14

Ravioli Aurora

Homemade cheese ravioli, served in a light
cream tomato sauce 12

Rigatoni Alla Zozzona

Rigatoni served in a parmesan
fennel cream sauce, with shredded sweet
Italian sausages 14



Frutti Di Mare

Gamberoni Alla Veneziana

Jumbo gulf shrimp sautéed with garlic, white
wine and lemon juice, a touch of Pernod and
Barolo wine, garnished with crostini and fresh
tomatoes 12

Cernia Alla Calabrese

Sautéed grouper in butter and fish broth with
artichokes, olives, capers, mushrooms, sweet
pimento and white wine 17



Vitello y Pollame

Vitello Ai Quattro Formaggi

Veal scaloppine dipped in flour, egg and bread
crumbs, pan fried, topped with fresh tomato
sauce, fine herbs, and four types of imported
cheese 17

Vitello Con Funghi Morel

Veal scaloppine sautéed with morel mushrooms,
julienne of Prosciutto, a touch of cream, Brandy
and Marsala 20

Pollo Al Marsala

Boneless breast of chicken
sautéed with fresh mushrooms, shallots
and Marsala wine 15

Pollo Alla Contadina

Boneless breast of chicken sautéed
with peas, artichokes, shiitake mushrooms and
white wine. 16

Pasticceria

Tiramisu 6
Cannoli6
Ricotta Cheesecake 7
Crème Brulee7
Tartufo..... 7
Sorbet.....6
Chocolate Velvet Cake.....7



1278 ARBOR ISLE DRIVE
TEMPLE TERRACE 33637

