

# TRIANGOLO

## Antipasti

<i>Carciofi alla Giudea</i>	11.50
Artichokes grilled w/olive oil, garlic, parsley	
<i>Involtini di Radicchio</i>	10.75
Braised Radicchio filled with goat cheese	
<i>Fegatini di Pollo</i>	10.50
Sauteed chicken liver, endive, radicchio, balsamic	
<i>Crespolini di Formaggio</i>	11.50
Crepes filled w / melted cheese, chopped prosciutto	
<i>Zuppa di Cozze</i>	10.50
Mussels in a lite tomato broth w/ garlic	
<i>Calamaretti in Guazzetto</i>	11.50
Suteed fresch squid in a lite marinara, onions, peas	
<i>Carpaccio di Tonno</i>	11.50
Tuna carpaccio over field salad w/ vinaigrette	
<i>Carpaccio di Manzo</i>	11.50
Beef carpaccio, arrugola, parmigiano, oil & lemon	
<i>Insalata Riviera</i>	11.50
French beans shrimps heart of palm, plum tomato	

<i>Insalata di Mare</i>	11.50
Fresh seafood salad	
<i>Insalata Caprese</i>	10.50
Fresh mozzarella, tomatoes, basil	
<i>Insalata Cesare</i>	8.50
Traditional Caesar salad	
<i>Insalata di Portobello</i>	9.75
Grilled portobello over field greens,	
<i>Insalata Tricolore</i>	8.50
Arrugola, endive, radicchio	
<i>Goat Cheese Salad</i>	10.50
Baked goat cheese over field greens,	
<i>Insalata di Carciofi</i>	9.75
Artichokes, arrugola, mushrooms peppers	
<i>Insalata Caprina</i>	11.50
Chicken french beans goat cheese, balsamic	
<i>Insalata Tropicale</i>	9.75
Frisee, heart of palm, avocado, peppers	

## Pasta

<i>Tortelloni 4 Formaggi</i>	15.50
Homemade spinach tortelloni, 4 cheeses sauce	
<i>Fusilli Triangolo</i>	14.50
Spiral pasta w/tomato sauce, porcini mushrooms and peas	
<i>Penne alla Calabrese</i>	14.50
with artichoke sauce, black olives , pinenuts	
<i>Fettuccine Paolina</i>	14.50
Homemade pasta, with fresh tomato, basil ,peppers mushrooms	
<i>Fettuccine Fiorentina</i>	15.50
with lite cream sauce, prosciutto, chop spinach	
<i>Rotolo Montanaro</i>	15.50
Rolled pasta filled w /spinach, porcini lite pink sauce	
<i>Tagliolini Frutti di Mare</i>	17.00
Fresh squid ink pasta with mix seafood, marinara	
<i>Ravioli Toscana</i>	14.50
Homemade ravioli with tomato sauce touch of cream	
<i>Caserecci Affumicati</i>	14.50
Twisted pasta w/ light marinara sauce, peppers, artichoke, smoke mozzarella	
<i>Penne Tonnara</i>	16.50
With marinara sauce ,zucchini, black olives , capers fresh tuna	

<i>Fettuccine Bolognese</i>	15.50
Home made fettuccine w/meat sauce	
<i>Gnocchi Bella di Maggio</i>	14.50
Home made potato dumplings w /diced plum tomato, dried aged ricotta ,rugola	
<i>Rigatoni Carrettiera</i>	14.50
marinara ,pancetta, artichoke ,mushrooms	
<i>Fusilli al Salmone</i>	16.50
Spiral pasta sauteed with fresh salmon, tomato sauce cream and asparagus	
<i>Penne Bisanzio</i>	14.50
Plum tomato sauce, garlic, basil mozzarella	
<i>Linguine ai Funghi</i>	14.50
Mushrooms , sundried tomato ,garlic & oil	
<i>Spaghetti Terra e Mare</i>	16.50
Lite tomato sauce, radicchio & shrimps	
<i>Pappardelle Vegetariane</i>	14.50
Home made wide noodles with fresh vegetables	
<i>Caserecci Norma</i>	16.00
Twisted pasta, w/light cream sauce, sundried tomato, sausage	
<i>Gnocchetti Sardi</i>	15.50
Porcini mushroom dumplings w/prosciutto, piselli in vodka sauce	

## Secondi

<i>Pollo Scarpariello</i>	17.50
Chicken sauteed, w/ white wine, rosemary & lemon	
<i>Pollo ai Castelli</i>	17.50
Boneless chicken sauteed w/plum tomato Mushrooms ,artichokes	
<i>Pollo Forestiera</i>	17.50
Boneless chicken sauteed with, sausage, peppers leeks, white wine rosemary	
<i>Pollo Cardinale</i>	17.50
Chicken breast w/Portobello cup ,roasted peppers, fontina cheese	

<i>Vitello Milanese Grissini</i>	19.50
Sauteed veal cutlet, breaded with grissini	
<i>Scaloppine alle Melanzane</i>	19.50
Veal sauteed with eggplant, zucchini marinara sauce	
<i>Piccate di Vitello</i>	19.50
Veal scaloppine, sauteed with white wine, lemon, capers	
<i>Pesce del Giorno</i>	P.A.

NO CREDIT CARDS

