

www.mascalzonerestaurant.com

Parties of eight or more a 20% gratuity charge will be added.

Mascalzone
RISTORANTE ITALIANO
menù

*tutto il resto
è imitazione!*

ANTIPASTI

FRITTO MISTO	\$ 14
Flour dusted baby calamari, shrimp and baked organic kale served with spicy marinara sauce.	
FOCACCIA AL ROSMARINO/PIZZA MARINARA	\$ 6.50
Rosemary focaccia bread/garlic and tomato pizza bread	
COZZE AL VINO BIANCO E LIMONE	\$ 16
Mussels sautéed with spicy white wine, garlic and lemon	
VITELLO TONNATO	\$ 16
Thinly sliced roasted veal with tuna aioli, capers, roma tomato and lemon pulp	
BRUSCHETTA TRADIZIONALE	\$ 12
Fresh tomato garlic, basil and EVOO	
BRUSCHETTA DI PEPERONI ARROSTO E CAPRINO	\$ 15
Red and orange roasted peppers with warm goat cheese	
ARANCINI DI RISO ALLA SICILIANA	\$ 12
Fried breaded risotto balls, stuffed with mozzarella served with spicy marinara sauce	
BURRATA ALLE MELE	\$14.95
Burrata cheese with Fuji apple	
TAGLIERE DI SALUMI E FORMAGGI	\$ 18
Taleggio and grana padana cheese, salame, parma ham, mortadella and olives	
CARPACCIO DI MANZO ALLA PIEMONTESE	\$14.95
Arugola parmesan flakes with a touch of truffle oil	
PARMIGIANA DI MELANZANE	\$ 14
Lightly fried eggplant with fresh mozzarella and marinara sauce	
INSALATA DI POLPO E PATATE	\$ 16
Octopus and potato salad with parsley	

ZUPPE

MINISTRONE CON FARRO	Cup \$6/ Bowl \$8
Mixed vegetables soup with farro	
ZUPPA PORRO E PATATE	
Potato and leek soup	
ZUPPA DI POMODORO	
Tomato soup	

INSALATE

INSALATA CAPRESE	\$ 10
Fresh slices tomatoes, fresh mozzarella and basil	
INSALATA DI CAVOLO NERO TOSCANO E QUINOA	\$ 10
Organic kale, quinoa, toasted pine nuts, grape tomatoes, and blue cheese crumble, tossed in lemon and EVOO vinaigrette	
INSALATA DI CESARE	\$ 9
Romaine lettuce, croutons and parmesan shaving with homemade dressing	
INSALATA MISTA	\$ 8
Spring mix, carrots, tomatoes, red onions, cucumber, black olives in a lemon EVOO dressing	

ADD CHICKEN \$4 / SALMON \$6 / SHRIMP \$6

PASTA

LINGUINE ALLE VONGOLE	\$18.95
Linguine with clams, EVOO, garlic and basil in white wine sauce	
SPAGHETTI ALLO SCOGLIO	\$18.95
Spaghetti with shrimp, calamari, mussels, clams, tomato sauce, garlic and basil	
SPAGHETTI ALLA CARBONARA	\$14.95
Spaghetti with pancetta, egg yolk, pecorino cheese and black pepper	
PENNE ALL'ARRABBIATA	\$12.95
Penne in spicy tomato sauce, garlic and parsley	
PENNE ALLA NORMA	\$14.95
Penne with eggplant, garlic, and tomato sauce with shaved ricotta cheese	

PASTA FRESCA FATTA IN CASA

RAVIOLI ALLA NORCINA	\$18.95
Fresh pasta stuffed with ricotta e spinach in a spicy tomato sauce, with sausage and basil	
TAGLIOLINI VERDURE E GAMBERI	\$16.95
Zucchini, carrots, celery, tomatoes, and shrimp sautéed in EVOO	
PAPPARDELLE INTEGRALI ALLO STINCO DI AGNELLO	\$16.95
Fresh homemade whole wheat pasta in slow braised lamb and vegetables sauce	
TAGLIATELLE ALLA BUONGUSTAIA	\$16.95
Fresh pasta in traditional Bolognese meat sauce, fresh cream and green peas	
LASAGNA ALLA BOLOGNESE	\$14.95
Original Bolognese lasagna with meat and béchamel sauce	
CAPELLI D'ANGELO MARE E MONTI	\$16.95
Angel hair with wild mushrooms, jumbo lump crab meat and kale in a lightly spicy olive oil sauce	
GNOCCHI AI QUATTRO FORMAGGI	\$18.95
Spinach and potato homemade gnocchi in a four- cheese sauce	
CACIO E PEPE	\$16.95
Fresh homemade fettuccine in a melted aged roman goat cheese sauce and grounded pepper	

RISOTTI

RISOTTO CON SHORT RIBS	\$20.95
Parmigiana risotto with slow cooked short ribs	
RISOTTO, ZUCCHINE, ZAFFERANO E FORMAGGIO DI CAPRA	\$16.95
Saffron risotto and zucchini mantecato with goat cheese	
RISOTTO AI FRUTTI DI MARE	\$ 20
Seafood risotto with shrimp, calamari, clams, mussels, and a touch of tomato sauce	

GLUTEN FREE

Any Gluten Free Pizza base with any toppings of your choice, add \$ 3 more.
All Pastas can be made Gluten Free.

PESCE

POLPO GRIGLIATO CON CREMA DI PATATE E TAPENADE	\$ 25
Grilled octopus with potatoes, cream, and Mediterranean Tapenade (black olives, capers, garlic, rosemary and EVOO sauce)	
BISTECCA DI GAMBERO	\$22.95
Shrimp steak with arugola and onions	
SALMONE AI CARCIOFI E POMODORINI SECCHI	\$22.95
Salmon filet with artichokes and sun-dried tomato	

CARNE

COTOLETTA ALLA MILANESE	\$ 20
Breaded and seared veal cutlets with French fried artichokes	
SCALOPPINE ALLA GIUDIA	\$19.50
Veal scaloppini in white wine and lemon sauce with deep fried artichokes	
POLLO AL MARSALA	\$ 18
Serried chicken breast in a marsala and mushrooms sauce	
VITELLO ALLA PARMIGIANA	\$ 20
Veal scaloppini coated with bread crumb topped with tomato sauce and fresh mozzarella	
COSTOLETTE DI AGNELLO ALLA GRIGLIA	\$ 22
Grilled lamb chops marinated in lemon zest, rosemary and garlic	
TAGLIATA DI MANZO CON RUCOLA	\$ 22
Beef medallions sliced tagliata style with arugola salad and balsamic vinaigrette glaze	
FILETTO MASCALZONE	\$ 28
8oz center filet mignon in aromatic butter sauce	

MAIN COURSE IS ACCOMPANED
BY VEGETABLE OF THE DAY

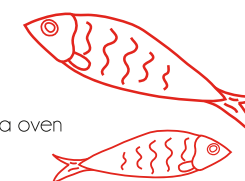
speciality

PESCE FRESCO DEL GIORNO
Fish of the day on mark availability

PESCE AL SALE
Fish baked in salt and cooked in the pizza oven

RISOTTO DI FARRO ALL'ARAGOSTA
Spelt and Lobster "risotto"

TAGLIERINI NERI ALL'ARAGOSTA
Squid ink homemade taglierini with lobster, cherry tomatoes, garlic and basil in spicy lobster sauce



PIZZE

MARGHERITA	\$ 13
Tomato base, mozzarella and basil	
QUATTRO STAGIONI	\$ 17
Tomato base, mozzarella, mushrooms, ham, pepperoni, artichokes and black olives	
MASCALZONE	\$ 17
Half calzone with mozzarella and ham, half pizza with tomato base, mozzarella, mushrooms, pepperoni and olives	
MASCALZONE VEGETARIANO	\$ 17
Half calzone with mozzarella and black olives, half pizza with a tomato base, artichokes, onions, aged ricotta cheese, garlic and chili	
AMERICANA	\$ 15
Tomato base, mozzarella, pepperoni, bell peppers and chilies	
REGINA	\$ 15
Tomato base, mozzarella, ham and mushrooms	
SPECIAL	\$ 18
Tomato base, Parma ham and arugola	
CALZONE	\$ 16
Folded pizza with tomato sauce, mozzarella, ham and pepperoni	
TONY VESPA	\$ 14
Tomato base, gorgonzola and Italian sauce	
CICCIA	\$ 17
Tomato base, chicken, sausage, pepperoni and ham	
HAWAIANA	\$ 15
Tomato base, mozzarella, pineapple and ham	
FUNGHI	\$ 14
Tomato base, mozzarella and mixed wild mushrooms	
PROSCIUTTO COTTO	\$ 14
Tomato base, mozzarella and ham	
NAPOLI	\$ 16
Tomato base, mozzarella, anchovies, black olives and capers	
PROSCIUTTO E SALAME	\$ 18
Tomato base, mozzarella, Parma ham and salame Romano	
MEDITERRANEA	\$ 17
Tomato base, mozzarella, goat cheese, sundried tomatoes and basil pesto	
QUATTRO FORMAGGI	\$ 16
Four cheeses	
NETTUNO	\$ 18
Tomato base, mozzarella, tuna, capers and black olives	

Disclaimer:

Please always notify your waiter of any allergies or intolerances you may have. Whilst we take careful precautions to ensure there is no cross contamination in our kitchen, we request that you exercise careful judgement as it is always possible that small traces may be found.

*"La vita è una
combinazione di
pasta e mafia"*
Federica Fellini