

Asti Ristorante

DINNER MENU

ZUPPE (Soups)

- Minestrone D'Asti** -
Fresh vegetable soup. 7.95
Pasta & Fagioli -
Tuscan white bean soup with pasta. 8.50

ANTIPASTI (Appetizers)

- Antipasto Pescatore** 18.95
Two Grilled jumbo shrimp and two jumbo scallops topped with fresh herbs, extra virgin olive oil, garlic and lemon juice.
Fritto Misto con Calamari 19.95
Tender crispy fried squid, shrimp and vegetables served with a spicy red sauce.
Zuppa di Cozze e Vongole 16.95
Sautéed black mussels and Manila clams with garlic, white wine and fresh chopped tomatoes.
Prosciutto Affumicato con Noci 16.95
Thinly sliced smoked imported Prosciutto served on a bed of mixed greens and topped with walnuts.
Antipasto Misto all'Italiana 16.50
Combination of cold cuts, roasted bell peppers, marinated eggplants, roasted artichoke, olives and provolone cheese.
Cocktail di Gamberoni 16.95
Jumbo shrimp served with pink cocktail sauce.
Carpaccio Misto di Pesce 17.95
Mixed thinly slices of swordfish, ahi tuna and wild salmon with lemon juice, extra virgin olive oil, capers and shaved Parmesan cheese.
Carpaccio di Manzo all' Albese 16.50
Thinly sliced raw filet mignon topped with capers and shaved Parmesan cheese, served on micro Arugula bed.
Caprese 15.95
Fresh Mozzarella cheese, served with sliced Roma tomatoes, basil drizzled with extra virgin olive oil and sprinkled with dried oregano.

CONTORNI (Sides)

- Fagiolini Verdi** 8.95
Sautéed green beans.
Spinaci Saltati 8.95
Sautéed spinach with garlic.
Patate Arrosto 8
Roasted rosemary potatoes.
Pure di Patate all'Aglio 8.50
Garlic mashed potatoe.
Carotine Nouvelle 8
Sautéed baby carrots.

LE INSALATE (Salads)

- Insalata D'Asti** 11.95
Mixed greens salad with goat cheese, sun dried tomatoes, pine nuts,

sliced apple and mushrooms in light ginger lemon dressing.

Insalata Bella Elena 10.95

Sliced d'Anjou pears and spring mixed lettuce in a ginger lemon dressing topped with toasted walnuts and Gorgonzola cheese

Insalata alla Cesare 9.50

Hearts of romaine lettuce, homemade croutons, shaved Parmesan cheese, tossed with our famous traditional caesar dressing.

Della Casa 8.50

Baby mixed greens with carrots, fennel, leeks, tomatoes with red wine vinaigrette

Villanella 9.50

Sliced Roma tomatoes, red onions, fresh oregano, basil and olive oil

Insalata di Spinaci 9.50

Baby spinach salad with sliced mushrooms and crispy Prosciutto in a balsamic dressing.

PASTA

Fettuccine con Gamberetti 23

Long ribbon pasta with shrimp, artichoke hearts, arugola, olive oil, white wine and fresh herbs

Linguine alle Vongole 21.95

Long flat pasta with garlic, olive oil, Manila clams, crushed chilis, white wine sauce or red sauce topped with jumbo prawns

Spaghetti allo Scoglio 26.95

Spaghetti pasta with shell fish, crustacean fish in a spicy garlic tomato sauce

Cavatelle Michelangelo 22.95

Homemade semolina and ricotta cheese dumpling pasta with sun dried tomatoes, brandy, diced chicken, light marinara sauce and a touch of cream

Gnocchetti Verdi al Gorgonzola 19.95

Potato and spinach dumpling sauteed in gorgonzola cream sauce.

Rigatoni al Barolo 21.95

Homemade rigatoni pasta with diced New Zealand lamb sauteed in Barolo wine and curry cream sauce

Pappardelle alla Vodka 24.95

Large ribbon pasta with jumbo shrimp, Dungeness crab meat in a vodka pink sauce

Rotella alla Valdostana 21.95

Rolled pasta with italian ham and mozzarella cheese baked with a light marinara sauce

Ravioli della Mamma 20.50

Cheese and spinach ravioli sauteed with meat sauce

Agnolotti d' Aragosta 26.95

Agnolotti, lobster and ricotta cheese stuffed pasta pillows sauteed in a light lobster sauce

Rigatoni Rugantino 23.95

Tube shaped pasta with green onions, wild mushrooms, light marinara sauce topped with 3 oz grilled filet mignon.

Penne al Salmone e Asparagi 21.95

Penne pasta with leeks, asparagus fresh diced salmon and lobster meat in a pink vodka sauce.

Capellini ai Tre Crostacei 24.95

Angel hair with shrimp, scallops and lobster in white wine basil sauce.

Lasagna alla Bolognese 19.95

Layered pasta with meat sauce, ricotta cheese and bechamel sauce.

RISOTTO

Risotto alla Pescatora

Canaroli arborio rice with shrimp, scallops, shell and fresh fish of the day in a red sauce

Risotto all'Astigiana 25.95

Canaroli rice stirred with Porcini mushrooms, Parmesan cheese and black truffles.

Risotto Delicato 27.95

Canaroli rice stirred with asparagus, Parmesan, butter and topped with sauteed tiger shrimp.

PESCE (Fish and Seafood)

- Gamberoni e Capesante** 29.95
Four Grilled jumbo shrimp and four jumbo scallops topped with fresh herbs, extra virgin olive oil, garlic and lemon juice
- Zuppa di Pesce del Golfo** 33.95
Mediterranean seafood, langoustine, king crab leg, jumbo shrimp, jumbo scallops, mussels and clams in a tomato broth
- Salmone Mare Chiaro** 28.95
Grilled fresh red wild king salmon topped with capers, shallots, brandy, dried herbs worchester sauce.
- Shrimp Scampi Piccata** 29.95
Jumbo shrimp and large prawns with capers, mushrooms in a lemon juice sauce over linguine pasta
- Trota Salmonata all'Hawaiiana** 26.95
Grilled Coho salmon topped with fresh mixed berries in a extra virgin olive oil.

MEATS

- Bistecca alla Griglia** 32.95
Marinated 14 oz. New York steak grilled to perfection and served with sauteed vegetables.
- Costata al Barolo e Funghi** 34.95
16 oz. Grilled ribeye steak topped with Barolo wine and wild mushroom sauce.
- Filetto di Manzo alla Astigiana** 37.95
Grilled beef tenderloin topped with porcini mushrooms, black truffle, brandy, brown sauce on a bed of baby arugola
- Tagliata Di Bue** 33.95
Grilled marinated thinly sliced filet mignon topped with arugola, tomatoes, shaved Parmesan cheese and balsamic reduction

VITELLO (Veal)

- Ossobuco alla Milanese** 36.95
Veal shank braised with chopped vegetables in a red wine sauce, served on a bed of saffron risotto.
- Scaloppina al Marsala e Funghi** 31.95
Braised veal tenderloin topped with wild mushrooms, marsala wine and brown sauce
- Scaloppe alla Parmigiana** 30.95
Braised veal tenderloin topped with Parmesan cheese on a bed of marinara sauce
- Scaloppe Mare Monti** 33.95
Braised veal tenderloin with mushrooms, shrimp, capers and lemon juice sauce

POLLO (Chicken)

- Petto di Pollo al Rosmarino** 23.95
Grilled marinated double chicken breasts topped with garlic rosemary and lemon juice.
- Petto di Pollo Valdostana** 24.95
Boneless chicken breast topped with ham and fontina cheese on a bed of marinara sauce
- Petto di Pollo Boscaiola** 24.95
Boneless chicken breast braised with wild mushrooms, marsala wine and brown sauce