

# Meadow Brook Ristorante

**Meadow Brook's Endless Pasta Bowl! Just ... \$5.55  
Five Pastas • Seven Sauces • Endless Combinations !**

## Zuppa e' Insalata

### Zuppa di Giorno 5

Prepared fresh daily by our chef

### Zuppa di Pollo 5

Italian chicken soup made with mini meatballs

### Insalata Mista 5

Baby greens, crumbled gorgonzola, cherry tomatoes, Kalamata olives, house dressing

### Insalata Cesare 6

Crisp Romaine, anchovy, garlic croutons, parmesan, creamy Cesare dressing

### Insalata Caprese 8

Vine-Ripened Tomatoes, Basil, Fresh Mozzarella, Olive oil, Aged Balsamic

## Antipasti

### Tomato Bruschetta 8

Tuscan Bread, Roma tomatoes, fresh mozzarella, basil, olive oil sweet balsamic reduction

### Crispy Point Judith Calamari 9

Tossed with peppering, garlic butter and mixed greens, served drizzled with balsamic reduction

### Zucchini Frittia 8

Hand cut zucchini lightly breaded and deep fried, served with our house red sauce

### Fried Eggplant 8

Panko Crust, Tomato Sauce, Ricotta, Pancetta Cream, Basil Pesto, Balsamic Reduction

## Pizza ala Grillia

Made with fresh pulled fire grilled pizza dough..

### Old Fashion Pizza 10

Mozzarella cheese, crushed tomato sauce, thin sliced pepperoni & Italian sausage

### Classic Margherita 10

Ciao tomatoes, fresh mozzarella, basil - made this way since 1889

### Goat Cheese and Onion 10

Caramelized onions, mozzarella, goat cheese, scallions, arugula, port wine drizzle

## Pasta... Pasta.. Pasta!

Penne, Linguini, Spaghetti,  
Rigatoni, Fettuccine

Served piping hot with your favorite sauce!

### Pomodoro

A Napoleon classic made with tomatoes, fresh basil, garlic and olive oil

### Arrabbiata "angry sauce"

Chili peppers and pancetta added to our marinara sauce and simmered to a fiery finish

### Amatriciana

A classic tomato sauce with, pancetta, white onion, white wine, garlic and basil

### Puttanesca

A spicy Mediterranean sauce with pancetta, onions, chilis, tomatoes, olives, capers, garlic, oregano and a hint of anchovy

### Alla Vodka

A distinctive tomato sauce accented with vodka and made velvety finished with heavy cream

### Aglie e' Olio

Anchovy, olive oil, garlic, red pepper, and Italian parsley, Finished with shaved Reggiano

### Alfredo

Made with heavy cream, cheese and butter, this rich classic sauce is best served with wide pastas and finished with Parmeggiano Reggiano

Add: Chicken +4 Scallops + 7 Shrimp + 8

## Old World Favorites

Side orders & add-ons

### House Meatballs or Italian Sausage 5

Served with a dollop of ricotta cheese

### Chicken Parmesan 6

Hand breaded golden brown cutlet topped with red sauce and melted provolone

### Veal Parmesan 7

Hand breaded milk fed veal topped with red sauce and melted provolone

### Old World Style Eggplant Parmesan 7

Layers of egg battered eggplant and three cheese baked with red sauce and topped with ricotta

*Executive Chef Tommy DelMastro Jr.*