

# Meadow Brook Restaurante

## Authentic Italian Cuisine

### Zuppa e' Insalata

#### Zuppa di Giorno

Prepared fresh daily by our chef

#### Zuppa di Pollo

Italian chicken soup made with mini meatballs 5

#### Insalata Mista

Baby greens, crumbled gorgonzola, cherry tomatoes, Kalamata olives, house dressing 5

#### Insalata Cesare

Crisp Romaine, anchovy, garlic croutons, parmesan, creamy Cesare dressing 6

#### Insalata Caprese

Vine-Ripened Tomatoes, basil, fresh mozzarella, olive oil, Aged Balsamic 8

#### Insalata Arugula e Pera

Goat cheese, raisins, pine nuts, sliced pear with baby arugula, raspberry vinaigrette 9

### Antipasti

#### Tomato Bruschetta

Tuscan Bread, Roma tomatoes, fresh mozzarella, basil, olive oil sweet balsamic reduction 8

#### Crispy Point Judith Calamari

Tossed with pepper rings, garlic butter, mixed greens, served drizzled with balsamic reduction 9

#### Zucchini Frittia

Hand cut zucchini lightly breaded and deep fried, served with our house red sauce 8

#### Mozzarella Triangles

Hand breaded and fried, topped with our house red sauce and shaved Reggiano 8

#### Panko Fried Eggplant

Tomato Sauce, ricotta, pancetta Cream, Basil Pesto, Balsamic Reduction 8

#### Salsicce e Rapini

Sweet Italian sausage & broccoli rabe sautéed with olive oil, garlic & hot pepper seeds. Finished with Pecorino Romano 9

#### Antipasto Board

Sharp provolone, prosciutto, Genoa salami, roasted peppers, soppressata, assorted olives, fresh mozzarella, and our house baked focaccia 12

### Primi Piatti

#### Linguine Marinara

a Napoleon classic made with San Marzano tomato, fresh basil, California garlic, xvoo 8

#### Penne ala Vodka

Penne pasta, tossed with a distinctive tomato sauce accented with vodka and made velvety finished with heavy cream, grated Pecorino 8

*add grilled chicken +4 Gamberi/shrimp + 8*

#### Bucatini Amatriciana

Long, thick pasta, tossed with tomatoes, pancetta, onion, white wine, basil, garlic 8

#### Penne Itra

Penne pasta, prosciutto, wild mushrooms, Kalamata olives, capers, scallions, garlic, extra virgin olive oil and San Marzano tomatoes 8

#### Rigatoni ala Norma

Rigatoni tossed with marinated roasted eggplant, caramelized onion, mozzarella and tomato sauce. Garnished with a dollop of creamy ricotta 8

#### Spaghetti Arrabbiatta

"angry sauce" Chili peppers and pancetta added to our San Marzano marinara sauce and simmered to a fiery finish 8

#### Penne Puttanesca

Tube like pasta tossed with a spicy Mediterranean sauce with San Marzano tomatoes, olives, pancetta capers, herbs, garlic and a hint of anchovy 8

#### Orecchiette

"Little ear pasta", broccoli rabe, pecorino, roasted red peppers, California garlic, extra virgin olive oil, toasted bread crumbs 8

*add grilled chicken +4 Italian sausage + 4  
Gamberi/shrimp + 8*

### Risotto e' Ravioli

#### Risotto del Giorno - market

Slow simmered arborio rice prepared seasonal

#### Ravioli di Giorno - market

Our Chef's weekly creation, seasonally prepared

*Not all ingredients are listed. Please alert your server of any food allergies.*

# Meadow Brook Restaurante

## Pizze ala Griglia

Made with fresh pulled fire grilled pizza dough

### Old Fashion Pizza 8

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

### Classic Margherita 8

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

### Prosciutto e' Rucala 8

Tomato sauce, provola, arugula, Italian ham

### Salsiccia e Broccoletti 8

Italian sausage, rabe, red peppers, mozzarella

### Chicken & Roasted Pepper 8

grilled chicken, roasted peppers & onions, roasted shallot sauce, chives, balsamic drizzle

### Goat Cheese and Onion 8

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

### Salametti e' Cipolla 8

Tomato sauce, red onions, mozzarella and salami

### Pepperoni e' Gorgonzola 8

Roasted bell peppers, gorgonzola, mozzarella

## Old World Favorites

### Bolognese 14

Rigatoni pasta tossed with a truly classic Bolognese sauce made with slow-braised ragu of veal, beef and pork, vegetables, tomatoes and a touch of cream

### Parmigiana Eggplant 14 Chicken 15 Veal 17

Topped with house gravy, melted provolone, served with choice of pasta with house gravy

### Lasagna Classico 12

Layered pasta sheets, braised ground beef, sweet Italian sausage, creamery ricotta, mozzarella, fresh basil and san marzano gravy

## Specialita de la Casa

### Bistecca di Manzo alla Mama 22

Fire grilled 12oz NY strip, perfectly seasoned, roasted garlic smashed potatoes, broccoli rabe, woodland mushrooms, garlic butter sauce

### Costolette di Maiale alla Milanese 16

Panko pork cutlet, prosciutto, shaved parmesan and a caper lemon butter sauce, paired with sweet mashed potato and grilled asparagus

### Pollo e Asparagia Caprese 16

Fire grilled chicken breasts, fresh mozzarella, tomatoes, arugula, garlic mashed and grilled asparagus, aged balsamic drizzle.

*Il bisogno si conosce l'amico.*

You know a true friend when in need.

[www.meadowbrookhanson.com](http://www.meadowbrookhanson.com)

## Contorni

Side orders & add-ons

### Polpette - House-made Meatballs 6

Served with house gravy and Parmesan cheese

### Salsiccia - Sweet Italian Sausage 6

Served with house gravy and Parmesan cheese

### Parmigiana di Melanzane - Eggplant 7

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

### Pollo alla Parmigiana - Chicken 6

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

### Vitello alla Parmigiana - Veal 7

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

### Rapini con Pepperonata - Broccoli Rabe 6

Rapini, roasted peppers, garlic, chili flakes, crushed cherry tomatoes

### Asparagia alla Griglia - asparagus 6

Grilled asparagus with a squeeze of lemon

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## Dolci e' Vino

Ask your served about our seasonal selection of Desserts and Wines

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Executive Chef Tommy DelMastro Jr.