

# *Benvenuti al 888 Ristorante Italiano*

*Your host Vincenzo Maddalena would like to welcome you to 888 for a unique dining experience of Authentic Italian cuisine. Buon Appetito!*

## *Assagi Italiani* *Soup ~Appetizers ~Salads*

<i>Zuppa del giorno</i> .....	<i>10.00</i>
<i>Soup of the day</i>	
<i>Carpaccio di Manzo</i> .....	<i>16.00</i>
<i>Sliced center cut filet, capers, arugula, parmigiano, extra virgin olive oil &amp; lemon</i>	
<i>Bruschetta</i> .....	<i>8.00</i>
<i>Toasted bread, fresh tomato, basil, garlic &amp; extra virgin olive oil</i>	
<i>Impepata di Cozze o Vongole</i> .....	<i>Mussels 15.00.... Clams.....17.00</i>
<i>Mussels or Clams sautéed in white wine, butter, garlic, lemon, parsley &amp; chili flakes</i>	
<i>Insalata Barbabietole</i> .....	<i>14.00</i>
<i>Roasted organic red and golden beets, baby arugula, walnuts, citrus vinaigrette</i>	
<i>Calamari Fritti</i> .....	<i>15.00</i>
<i>Fried fresh Monterey calamari</i>	
<i>Insalata Caprese</i> .....	<i>14.00</i>
<i>Fior di Latte Mozzarella, fresh tomato, basil &amp; extra virgin olive oil</i>	
<i>Insalata di Cesare</i> .....	<i>12.00</i>
<i>Classic Caesar salad</i>	
<i>Insalata Mista</i> .....	<i>10.00</i>
<i>Mixed baby greens, tomato, onion &amp; cucumber, tossed in balsamic vinaigrette</i>	

## *Side Dishes – Add On*

<i>Grilled Chicken Breast</i> .....	<i>8.00</i>
<i>Grilled Prawns (3)</i> .....	<i>10.00</i>
<i>Grilled Salmon</i> .....	<i>10.00</i>
<i>Sautéed Daily Vegetable</i> .....	<i>8.00</i>
<i>Caramelized Brussel Sprouts, gorgonzola and pine nuts</i> .....	<i>8.00</i>
<i>Side Bolognese sauce</i> .....	<i>8.00</i>

*Split Charge ~ \$3.00 per person*  
*Twenty percent gratuity will be added for parties of 6 or more people*

## *Primi Piatti*

<i>Lasagna</i> .....	17.00
House made lasagna, beef in a rich ragu sauce	
<i>Capellini Pomodoro e Basilico</i> .....	16.00
Angel hair pasta tossed with fresh tomato, garlic, basil & extra virgin olive oil	
<i>Rigatoni alla Bolognese</i> .....	19.00
Rigatoni pasta, fresh prime ground beef, parmigiano cheese in a ragu sauce	
<i>Linguine Pollo Alfredo</i> .....	19.00
Linguine pasta, chicken, green & yellow squash in a creamy parmigiano cheese sauce	
<i>Linguine Con Cozze o Vongole</i> .....	Mussels 22.00.....Clams.....24.00
Linguine with fresh clams or mussels sautéed garlic, white wine, chili flakes & chopped tomato	
<i>Linguine Nere Tutto Mare</i> .....	28.00
Fresh homemade linguine with Manila clams, Mediterranean black mussels, Monterey calamari and wild prawns in a white wine tomato sauce.	
<i>Gnocchi</i> .....	19.00
Homemade potato dumplings made with 00 flour, your choice of creamy gorgonzola cheese sauce, tomato basil or pesto sauce	
<i>Pansotti alla Salvia</i> .....	24.00
Pansotti stuffed with spinach & ricotta cheese, served in brown butter & fresh sage	
<i>Risotto Ortolano</i> .....	25.00
Cannaroli rice with fava beans, peas, sweet onion, cherry tomato, parmigiano and pecorino romano cheese, slowly cooked in a vegetable stock.	

### *Pasta Integrale or Gluten free*

All our pasta dishes are available with choice of whole wheat penne or linguine or gluten free spaghetti or penne pasta

## *Secondi Piatti* *Specialty Entrées*

<i>Vitello Marsala or Piccata</i> .....	27.00
White veal sautéed with wild mushrooms in a Marsala wine sauce or lemon butter white wine caper sauce	
<i>Vitello or Pollo Parmigiano</i> .....	27.00
White veal in a classic tomato, parmigiano & romano cheese and Fior di latte mozzarella	
<i>Petrale Sole</i> .....	26.00
Lemon butter, white wine, Italian parsley	
<i>Gamberoni alla Tarantina</i> .....	28.00
Prawns sautéed with pancetta in a fresh garlic, basil & chopped tomato, white wine reduction	
<i>Ossobuco</i> .....	28.00
Chianti braised veal shank, slow cooked with vegetables and tomatoes	
<i>Melanzane alla Parmigiana</i> .....	18.00
Layers of eggplant, parmigiana, pecorino, romano, & fior di latte mozzarella cheese, tomato	