

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 & lemon</i>	
<i>Bruschetta</i>	<i>8.00</i>
<i>Toasted bread, fresh tomato, basil, garlic & 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 & 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 & 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 & 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>
<i>Meat Balls</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>	20.00
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>	20.00
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>	<i>Mussels 23.00</i> <i>Clams</i>25.00
Linguine with fresh clams or mussels sautéed garlic, white wine, chili flakes & chopped tomato	
<i>Fettuccine Tutto Mare</i>	29.00
Fresh homemade fettuccini with Manila clams, Mediterranean black mussels, Monterey calamari and wild prawns in a white wine tomato sauce.	
<i>Gnocchi</i>	20.00
Homemade potato dumplings made with 00 flour, your choice of creamy gorgonzola cheese sauce, tomato basil or pesto sauce	
<i>Fettuccine di Tartufo bianco D'Alba</i>	27.00
Fresh homemade fettuccine tossed with cream of white Truffle mushrooms from d'Alba Italy infused with parmigiano Reggiano cheese	
<i>Rigatoni alla Norma</i>	24.00
Rigatoni pasta, eggplant, pinenuts, fresh tomatoes	
<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.	
<i>Spaghetti di Gallura</i>	25.00
Spaghetti pasta with garlic, extra virgin olive oil, Italian parsley, topped with grated Bottarga di Muggine (Mullet Caviar)	
<i>Spaghetti con Polpette</i>	20.00
Spaghetti & meat balls in a rich tomato sauce	

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>	28.00
White veal sautéed with wild mushrooms in a Marsala wine sauce or lemon butter white wine caper sauce	
<i>Vitello or Pollo Parmigiano</i>	28.00
White veal in a classic tomato, parmigiano & romano cheese and Fior di latte mozzarella	
<i>Petrale Sole</i>	27.00
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>Melenzane alla Parmigiana</i>	19.00
Layers of eggplant, parmigiana, pecorino, romano, & fior di latte mozzarella cheese, tomato	