

Molinari's Stone Pizza Oven

Quality ingredients – awesome pizza

8900 Mentor Avenue Mentor, OH. 44060

440-974-2750

THE VEGGIE Grilled eggplant. Goat Cheese. Roasted Garlic Cloves. Roasted Red Pepper. Portobello Mushrooms. Herb Olive Oil. Kalamata Olives and Fresh Mozzarella.	15
S.O.M. Hot Italian Sausage. Caramelized Onion. Roasted Portobello's. Marinara. Aged Provolone, Fresh Mozzarella and Asiago.	16
S & S Soppresatta. Hot Italian Sausage. Kalamatas. Marinara. Roasted Garlic Cloves. Aged Provolone. Fresh Mozzarella and Asiago.	18
CHORIZO House Made Peppadew Chorizo Sausage. Roasted Mushrooms. Scallions with Chihuahua. Fresh Mozzarella and Manchengo.	16
LAMB House Made Garlic Lamb Sausage. Caramelized Onion. Black Beldi olives. Goat Cheese. Fresh Mozzarella and EVOO.	17
OLIVE Garlic Lioni Ricotta. Goat Cheese. Fresh Mozzarella. Black Beldi olives. Spanish Queens and Castle Vertrano Olives.	15
ALSACE Mascarpone. Sweet Onions and Applewood Smoked Bacon with fresh Chives.	15
SALUMI Soppresatta. Hot Fennel Salumi. Toscano Salumi. Marinara. Caramelized Onion. Aged Provolone. Fresh Mozzarella and EVOO.	18
MARGARITE Classic. San Marzano Tomato Puree. Fresh Mozzarella. Torn Basil with EVOO.	14
QUATRE FORMAGGIA Garlic Lioni Ricotta. Fresh Mozzarella. Aged Provolone and Gorgonzola with Herb Garlic Olive Oil.	18
POLLO BIANCO Breast of Chicken. Artichoke Hearts. Spinach. Roasted Peppers. Fresh Mozzarella. Asiago. Parmigianno and EVOO.	17
SHRIMP Wild Gulf Shrimp. Mascarpone. Roasted Grape Tomatoes. Sweet Onions and French Brie.	20
BOLOGNESE Our Famous Traditional 4 Meat Sauce with Parmigianno. Garlic Ricotta and Torn Basil with EVOO.	17
HOT PEPPER & ANCHOVY Garlic Olive Oil. Roasted Hot Banana Peppers. Red Onion. Fresh Mozzarella. Asiago. Anchovies and EVOO.	15
SMOKED SALMON Mascarpone. Avocado. Smoked Salmon and Fresh Chives.	18
BREAKFAST Applewood Smoked Bacon. Cabot White Cheddar. Sunny Side Up Eggs and Home fries.	16
DESSERT Roasted Pears. Gorgonzola. Mascarpone and Wildflower Honey & Spice.	16

Molinari's Classics

Crab Cakes- Our signature Crab Cakes baked and napped with spicy Chipotle Butter sauce, served with mashers and fresh steamed vegetables \$23

Veal or Chicken Four Seasons- Tender Veal or Chicken sautéed with Proscuitto, Portobello mushrooms, artichoke hearts and roasted red peppers with a lemon Vodka Cream sauce. Served over a crispy scallion risotto cake \$26

Steak and Cake- A petite Filet paired with a Crab cake served with mashers, grilled asparagus, Chipotle Butter sauce and Béarnaise sauce \$27

Pasta Misseri- Penne Pasta tossed with Hot Italian sausage, mushrooms and Tomato Romano Cream sauce \$22

Chicken and Shrimp- Romano Crusted boneless breast of chicken pan fried and topped with jumbo shrimp tossed with spaghetti margarite \$24

Pasta Putanesca- Our House Specialty! Chicken, Hot Italian Sausage, mushrooms and arugula sautéed in a garlicky tomato and wine butter sauce over Penne pasta and Asiago \$20

Pasta Bolognese- Classic Four meat sauce of Pancetta, Pork, Beef and Veal in a tomato cream sauce, tossed with fresh linguine and topped with Parmigianino Reggiano and basil \$20

Shrimp Pasta- Eight Jumbo shrimp sautéed in a fresh tomato sauce with garlic and EVOO, tossed with basil, fresh mozzarella and spaghetti \$24

Vegetable Risotto- Roasted seasonal vegetables simmered with risotto in a vegetable broth and topped with shaved pecorino Romano \$18

Kobe Burger- Eight ounce Kobe Beef burger grilled and topped with aged Tillamook Cheddar, served with garlic scented shoestring fries and balsamic ketchup \$18

Grill Favorites

Strip Steak- Hand Cut 12 ounce \$30

Filet Mignon- House cut 8 ounce filet \$32

Cowboy Steak- House cut 26 ounce bone in Rib Eye \$40

Lamb Chops- Four double boned New Zealand rib chops \$34

Grill items are served with your choice of sauce and two sides: Chipotle Butter Sauce, Thai Chili Cream, Wasabi Mayo, or Classic Béarnaise

Garlic Shoestring Fries, Mashers, Grilled Zucchini, Grilled Asparagus or Scallion Risotto Cake

Additional Sides and Sauces \$3

Split Plate Charge \$5

* Consumption of raw or undercooked potentially hazardous foods such as meats or seafood may put you at risk of food borne illness.