

Appetizers

Calamari Fritto \$17

Dusted in Moreno's special seasoned flour and fried crispy. Served with a homemade marinara sauce.

Arancini \$17

Fried breaded rice ball with pepperoni and mozzarella. Served with a spicy marinara sauce

Mozzarella en Carozza \$18

Breaded mozzarella and prosciutto deep fried and served with marinara sauce.

Maryland Crab Cakes \$20

Two lump meat crab cakes lightly breaded and fried. Served with a creamy Hollandaise sauce.

Bruschetta de Parma \$20

Grilled crostinis with garlic topped with tomatoes, prosciutto, burrata and drizzled with a sun-dried tomato vinaigrette.

Antipasto Freddo Chef's Creation \$18

Provolone cheese wrapped in prosciutto, salami, and capicola and served with marinated vegetables, mushrooms, roasted peppers, cherry tomatoes, and mozzarella bocconcini.

Carpaccio de Manzo \$22

Thin sliced filet mignon marinated in lemon and olive oil and garnished with arugula, parmigiano cheese, and a balsamic glaze.

Chicken Wings

\$14 for 6 wings | \$20 for 10 wings

Choice of hot, buffalo, honey garlic, or BBQ sauce.

Soups and Salads

Salad Add-ons: Chicken \$6 | Shrimp \$9 | Filet Mignon Tips \$12 | Salmon \$12

Pasta E Fagioli

\$5 for Cup | \$8 for Bowl

Featuring our own special blend of white beans, pasta, tomatoes, and chicken broth.

Soup of the Day Cup

\$5 for Cup | \$8 for Bowl

House Salad \$12

Arcadia spring mix, tomatoes, onions, olives, pepperoncini, and artichoke hearts.

Caeser Salad \$14

Hearts of romaine, parmesan cheese, house croutons, and caesar dressing.

Arugula Salad \$16

Arugula garnished with radicchio, toasted pine nuts, sun-dried tomatoes, and onions and tossed with a honey garlic balsamic vinaigrette.

Caprese Salad \$18

Imported fresh mozzarella, sliced vine-ripened tomatoes, fresh basil, extra virgin olive oil, fresh ground black pepper topped with shaved parmigiano reggiano cheese and a drizzle of aged balsamic reduction.

Burrata di Bufala \$18

Creamy burrata di bufala served over sliced vine-ripened tomatoes dressed with a sundried tomato balsamic vinaigrette, and drizzled with an aged balsamic reduction. Served with radicchio and roasted red peppers.

From the Land

Maiello Bella Cosa \$38

A 14oz pork chop grilled to perfection and topped with prosciutto and a brandy peppercorn sauce. Served with Italian fries and green beans.

Lamb Osso Buco \$35

Lamb shank slowly cooked in a rosemary red wine sauce and served over parmesan risotto and gramolata.

Filet Oscar \$42

A grilled 8 oz Black Angus filet mignon topped with a creamy Hollandaise sauce with crab meat and served with grilled asparagus and a parmesan risotto.

Chicken Scarpariello \$26

Tender chicken thighs sautéed with Italian sausage, mushrooms, pepperoncino, onions, and Greek olives in a lightly browned garlic white wine sauce seasoned with oregano and a touch of red vinegar. Served with a side of angel hair pasta and marinara sauce.

Chicken Cacciatore \$26

Tender chicken thighs sautéed with garlic, onions, bell peppers, and mushrooms in a red wine plum tomato sauce. Served with a side of angel hair pasta and marinara sauce.

Chicken or Veal Marsala

Chicken \$26 | Veal \$29

Wild mushrooms in a marsala wine sauce served over pan-seared chicken or veal cutlets and angel hair pasta.

Mar y Tierra \$44

Langostinos and filet mignon tips grilled and finished with rosemary, garlic, extra virgin olive oil. Served over risotto.

Chicken or Veal Picatta

Chicken \$26 | Veal \$29

Capers and fresh basil in a white wine lemon butter sauce served over pan-seared chicken or veal cutlets and angel hair pasta.

Chicken or Veal Francese

Chicken \$26 | Veal \$29

Chicken or veal cutlet fried in an egg batter and served over angel hair pasta with a lemon butter white wine sauce.

Chicken or Veal Parmesan

Chicken \$26 | Veal \$29

Lightly breaded chicken breast or veal cutlet topped with our slow cooked house tomato sauce, parmesan, and mozzarella cheese. Served with angel hair pasta and marinara sauce.

Churrasco Argentino \$34

A grilled 10 oz skirt steak cooked to perfection, topped with chimichurri, and served with tallarin pasta and a verde sauce.

Chicken or Veal Saltimbocca

Chicken \$26 | Veal \$29

Chicken breast or veal topped with prosciutto pan-seared with spinach and a brown sauce. Served with penne and marinara sauce.

Risotto de Manzo \$34

Wild mushroom risotto simmered with a brown garlic demiglaze, parmesan cheese, and butter and topped with grilled filet medallions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 20% will be added for parties of 6 or more guests. Cake service fee \$10. Wine corking fee \$25.

From the Sea

Linguini Vongole \$27

Sautéed clams in a garlic basil white wine sauce tossed with linguini pasta.

Gamberoni Fradiavlo \$32

Ten large shrimp in a spicy garlic marinara sauce tossed with linguini pasta

Zuppa de Pesce \$50

Lobster tail, shrimp, scallops, mussels, clams, calamari, and chunks of Mahi simmered in a plum tomato sauce and served over linguini and a side of Italian crostinis.

Snapper Del Padrino \$34

Red Snapper fillet fried in an egg batter and topped with a lemon butter white wine sauce. Served with parmesan risotto and green beans.

Risotto Pescatore \$44

Arborio rice simmered with a seafood medley of calamari, shrimp, mussels, clams, and scallops in a plum tomato sauce.

Salmone Oscar \$34

Grilled Atlantic salmon fillet topped with crab meat and a Hollandaise sauce. Served over a parmesan risotto with grilled asparagus.

Salmon Livornese \$34

Salmon fillet sautéed with garlic, onions, capers, and kalamata olives and served in a plum tomato sauce and linguine pasta.

Tallarín Genovese \$34

Shrimp, scallops, broccoli, mushrooms, and pine nuts sautéed in a creamy pesto sauce and tossed with tallarin pasta.

Shrimp Scampi \$32

Ten large shrimp sautéed in a lemon butter white wine garlic sauce and tossed in linguini pasta.

Pasta Dishes

Add-ons: Chicken \$6 | Shrimp \$9 | Filet Mignon Tips \$12 | Salmon \$12

Lasagna Bolognese \$24

Lasagna noodles layered with meat sauce, ricotta cheese, mozzarella, and tomato sauce then baked to perfection.

Mushroom Ravioli \$25

Homemade mushroom ravioli stuffed with mozzarella cheese and finished with a creamy alfredo truffle sauce.

Lobster Ravioli \$36

Homemade ravioli stuffed with lobster meat and finished with a creamy aurora sauce composed of alfredo and marinara sauces.

Eggplant Parmigiana \$23

Thinly sliced eggplant breaded and topped with mozzarella, baked with marinara sauce, and served with a side of spaghetti.

Manicotti \$23

Large pasta rolls stuffed with ricotta, parmesan, and mozzarella, baked with marinara, and topped with melted mozzarella.

Rigatoni Siciliano \$24

Sautéed eggplant, sausage, and fresh tomato in a basil garlic white wine sauce finished with ricotta cheese.

Beef Peposo \$32

Chunks of filet sautéed with garlic, onions, tomatoes, and mushrooms in a red wine demiglace and tossed with rigatoni.

Spaghetti Carbonara \$25

Pancetta sautéed with onions and garlic and tossed in a creamy parmesan alfredo sauce with spaghetti.

Gnocchi Quattro Formagi \$24

Potato dumplings tossed with alfredo sauce, parmesan cheese, gorgonzola, pecorino romano, and provolone.

Fettuccine Alfredo \$24

Fettuccine pasta tossed in a parmesan cream sauce.

Cappellini Pomodoro \$24

Angel hair pasta tossed with fresh vine-ripened tomatoes in a garlic basil sauce.

Rigatoni alla Vodka \$24

Rigatoni pasta tossed in a creamy vodka plum tomato sauce.

Spaghetti Puttanesca \$24

Sautéed plum tomatoes, garlic, anchovies, kalamata olives, capers tossed with spaghetti pasta and extra virgin olive oil.

Penne Bolognese \$24

Ground beef and pork simmered with carrots, celery, and onions in a red wine and plum tomato cream sauce and served over penne pasta.

Spaghetti with Meatballs or Italian Sausage \$24

Served with choice of marinara or meat sauce.

Sides

French Fries \$5

Risotto \$10

Meatballs (2) \$6

Roasted Potatoes \$6

Side of Pasta with Choice of Sauce \$10

Side of Vegetable of the Day \$6

Side Caesar Salad \$5

Side House Salad \$5

Grilled Sausage (2) \$6

Broccoli \$6

Drinks

Sodas \$4

Coke, Diet Coke, Sprite, Coke Zero, Minute Maid Lemonade, Soda Water, Seagrams, Barq's Root Beer, Mr. Pibb Extra

Coffee, Decaf Coffee, Iced Tea (Sweet or Unsweet),

Hot Tea \$4

Espresso \$4.50

Cappuccino \$5

Kids Corner

For children 12 and under. Guests over 12 years will incur a \$4 upcharge.

Chicken Tenders with French Fries \$12

Macaroni and Cheese \$10

Fettuccine Alfredo \$10

Penne with Butter \$10

Kids Cheese Pizza \$10

Desserts

Tiramisu \$11

Chocolate Thunder Cake \$11

New York Style Cheesecake \$11

Cannoli \$11