



KIRSTEN'S Italian Grill

Family Style

Sunday thru Thursday

Appetizers

Zuppa di Mussels	18.	Shrimp & Mussels Sambucca	23.
Zuppa di Clams.	18.	Traditional Fried Calamari	21.
Clams Oreganato	22.	Honey Balsamic Fried Calamari	21.
Sausage and Broccoli Rabe	17.	Eggplant Spirals	17.
Roasted Pepper & Fresh Mozzarella		17.	

Salad

Caesar Salad.	19.	Mixed Baby Green.	14.	Kirsten Salad.	21.
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Pasta (choose your own)

Fettuccine, Linguini, Cappellini, Penne, Rigatoni, Cavatelli, or Gnocchi
Whole Wheat-Fusilli or Fettuccine

Sauces:

<u>Marinara</u> - Plum tomato, garlic and basil.	25.
<u>Meatballs or Sausage</u> - with marinara.	29.
<u>Shrimp Sauce</u> - Sautéed shrimp with marinara.	32.
<u>Shrimp & Broccoli</u> - Sautéed with roasted garlic and olive oil.	32.
<u>Clams, red or white</u> - Long Island little necks in marinara or garlic & olive oil.	32.
<u>Broccoli Rabe & Sausage</u> - Sautéed in roasted garlic with marinara.	28.
<u>Alfredo</u> - Served with reggiano parmesan cheese.	28.
<u>Pomodoro</u> - Proscuitto D'Parma, onions and plum tomato sauce.	27.
<u>Vodka</u> - Served with proscuitto.	29.
<u>Bolognese</u> - Hearty meat sauce.	29.
<u>Lasagne</u> - Ground beef, ricotta, mozzarella and marinara.	31.
<u>Carbonara</u> - Alfredo with onions & proscuitto.	29.

Entrees

<u>Eggplant Parmesan</u> - Traditional.	27.
<u>Chicken Marsala</u> - Sautéed with mushrooms and shallots in Marsala demi-glace.	38.
<u>Chicken Parmesan</u> - Breaded with fresh mozzarella.	37.
<u>Chicken Francese</u> - Sautéed with lemon butter and white wine.	38.
<u>Chicken Saltimbucca</u> - With proscuitto, fresh mozzarella, spinach Marsala sage sauce.	38.
<u>Tilapia Piccata</u> - Lemon, butter, white wine, capers and sundried tomatoes.	42.
<u>Shrimp Parmesan</u> - Breaded with fresh mozzarella.	39.

Sides

Garlic Bread with Mozzarella 6

