

SINCE

F.lli Molinaro

2022

# 2024 CHRISTMAS TAKE OUT MENU

Our selection For December  
24, 2024

Small Tray serve 8-10 guest

Large Tray serve 16-18 guest

## Per cominciare ...

### Insalata verde

Romaine hearts salad  
with house dressing

S 50 L 100

### Insalata Cesare

Romaine hearts lattuce, Parmigiano,  
crouton and traditional caesar dressing

S 65 L 130

### Ruola e pere

Arugula, fresh pears , parmigiano ,  
walnuts,honey and balsamic house dressing

S 75 L 150

### Polenta Fritta

House made polenta fries served  
with parmigiano and spicy honey

S 75 L 150

## I Primi

### Penne All'Arrabbiata con Gamberi / 28

penne in a spicy  
tomato sauce with shrimps

S 90 L 180

### Rigatoni ai funghi e Capesante

Rigatoni in a creamy scallop sauce  
fresh mushroom ,fresh herbs

S 90 L 180

### Gnocchi allo scoglio

S 110 L 220

Potato Gnocchi, mussels,shrimps and squid  
in a white wine garlic tomato sauce  
with cherry tomatoes and fresh herbs

## I Secondi

### Zuppa di pesce

Fresh seafood mix soup  
(mussels,shrimps,squid) in a  
white wine garlic tomato sauce

S 160 L 320

### Cozze a modo mio

Fresh mussels in a spicy  
white wine tomato sauce

S 90 L 180

### Zuppa di pesce Delux

Fresh seafood mix soup  
(mussels,shrimps,squid ,scallops,lobster,crab  
) in a white wine garlic tomato sauce

S 190 L 380

### Calamari Fritti

Fried calamari with lemon Aioli

S105 L 210

### Frittura Mista

Fried calamari amd shrimps  
with lemon Aioli

S 125 L250

### Branzino all'acqua pazza

Mediterranean sea bass fillets  
in a garlic white wine tomato sauce with  
cherry tomatos , black olives, capers

S 160 L 320

### Calamari alla Griglia

Grilled calamari with lemon ,parsley  
and olive oil

S125 L 250

**ORDERS MUST BE PLACED BY DEC. 20th**

ANTONIO E VINCENZO MOLINARO VI AUGURANO BUONE FESTE

SINCE

F.lli Molinaro

2022

# TAKE OUT MENU

Small Tray serve 8-10 guest

Large Tray serve 16-18 guest

## Per cominciare ...

<b>Insalata Verde</b> Romaine heart lattuce, olive oil, salt and red vinegar	S 50	L 100
<b>Insalata Cesare</b> Romaine heart lattuce, Parmigiano, crouton and traditional caesar dressing	S 65	L 130
<b>Rucola e pere</b> Arugula, fresh pears, parmigiano, walnuts, honey and balsamic house dressing	S 75	L 150
<b>Polenta Fritta</b> House made polenta fries served with parmigiano and spicy honey	S 75	L 150
<b>Cozze a modo mio</b> Fresh mussels in a spicy white wine tomato sauce	S 90	L 180
<b>Calamari Fritti</b> Fried calamari with lemon Aioli	S 105	L 210
<b>Frittura Mista</b> Fried calamari and shrimps with lemon Aioli	S 125	L 250

## I classici in Canada

<b>Petto di pollo al limone</b> Grilled chicken breast in a lemon sauce	S 90	L 180
<b>Petto di pollo ai funghi</b> Grilled chicken breast in mushroom and marsala sauce	S 95	L 190
<b>Cotolette al sugo</b> Veal cutlets in a traditional tomato sauce	S 100	L 200

## Dessert Menu

<b>Cheesecake Newyorkese</b>	\$95
<b>Cheesecake Pistacchiosa</b>	\$110
<b>Tiramisu</b>	S 85 L 160
<b>Amaretti Cookies</b>	\$55/kg
<b>Mix Italian Cookies</b>	\$49/kg

## I Primi

<b>Pasta Al pomodoro</b> Housemade Rigatoni or Penne in basil tomato sauce, with olive oil and fresh	S 70	L 140
<b>Penne Alla Vodka</b> Housemade Penne in a classic creamy vodka sauce with pancetta, parmigiano, onions, parsley	S 80	L 160
<b>Rigatoni alla Bolognese</b> Homemade Rigatoni in a traditional san marzano tomatoes and ground beef ragu, parmigiano and olive oil	S 80	L 160
<b>Funghi e salsiccia</b> Housemade Rigatoni or penne served in a creamy mixed mushrooms sauce with hot Italian sausage, parmigiano and fresh herbs	S 90	L 180
<b>All'Arrabbiata con Gamberi</b> Rigatoni or Penne in a spicy white wine tomato sauce with shrimps, garlic, herbs	S 90	L 180
<b>Agnolotti rosé</b> Artisanal half moon shaped pasta stuffed with spinach, ricotta cheese and served in a creamy rosé sauce with herbs	S 100	L 200
<b>Gnocchi Allo Scoglio</b> Potato Gnocchi, mussels, shrimps and squid in a white wine garlic tomato sauce with cherry tomatoes and fresh herbs	S 110	L 220
<b>Zuppa di pesce</b> Fresh seafood mix soup (mussels, shrimps, squid) in a white wine garlic tomato sauce	S 160	L 320
<b>Branzino all'acqua pazza</b> Mediterranean sea bass fillets in a garlic white wine tomato sauce with cherry tomatoes, black olives, capers	S 160	L 320

**ORDERS MUST BE PLACED WITH 48h NOTICE!**