

# Ristorante Machiavelli

## Appetizers

Minestrone Soup	3.95	Bresaola alla Valtinellese	7.95
Mixed Green Salad	3.95	<i>thinly sliced cured beef, olive oil,</i>	
<i>with gorgonzola</i>	4.95	<i>lemon, arugula, shaved parmesan</i>	
<i>with white anchovies</i>	5.50	Antipasto Platter	8.50
Caesar Salad*		<i>Italian meats, marinated vegetables</i>	
<i>with classic Caesar dressing</i>	4.50	Large Antipasto Salad	8.50
<i>with white anchovies</i>	6.00	Tuna Carpaccio*	8.95
Tapenade	5.95	<i>Sashimi grade tuna with balsamic-</i>	
<i>calamata olive, anchovy, Mama Lil's</i>		<i>dijon dressing, capers, parmesan</i>	
<i>on fresh mozzarella</i>			

\*Consuming raw or undercooked foods may increase your risk of food borne illness

## Pizza

Mushroom	7.95	Artichoke & Mushroom	7.95
Spicy Salame	7.95	Pesto	7.95
Copa & Garlic	7.95	Sausage & Mama Lil's Peppers	8.50

## Pasta

Linguini alla Vongole	9.95	Penne Marinara	8.50
<i>clams in marinara with plenty of garlic</i>		<i>marinara, fresh basil, garlic</i>	
Linguini alla Puttanesca	9.95	Fettucine Alfredo	9.95
<i>marinara, anchovies, capers, olives</i>		<i>cream, parmesan, fontina &amp; gruyere</i>	
Conchiglie della Casa	9.95	Fettucine Carbonara	10.25
<i>spinach shells, sausage, marinara</i>		<i>egg, bacon, garlic, parmesan, chiles</i>	
Spaghetti or Fettucine Bolognese	9.95	Penne with Roasted Pepper Pesto	10.25

<i>our homemade meat sauce</i>		<i>roasted red pepper, walnuts, cream</i>	
Spaghetti with Meatballs	9.95	Prawns with Linguini	14.95
		<i>marinara, fresh basil, garlic</i>	
Spaghetti with Garlic and Olive Oil	8.50		

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## *Specialty*

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Lasagna Bolognese		10.95
<i>meat sauce, mozzarella, fontina, parmesan</i>		
Chicken Liver Lasagna		10.95
<i>chicken livers, mushrooms, mozzarella, fontina, parmesan, spinach pasta</i>		
Eggplant Parmesan		10.95
<i>thinly sliced eggplant sautéed in olive oil, marinara, mozzarella, parmesan</i>		
Tortellini Formaggio		
<i>cheese-filled tortellini with your choice of marinara sauce</i>		9.95
<i>Bolognese sauce OR cream with prosciutto and peas</i>		10.95
Spinach Ravioli		10.95
<i>spinach pasta filled with ricotta cheese &amp; spinach, tomato cream sauce with mushrooms</i>		
Handmade Gnocchi al Sugo		10.95
<i>hand rolled potato dumplings with tomato basil sauce</i>		
Just Prawns (no pasta)		15.95
<i>prawns in marinara sauce with side of spinach</i>		

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## *Entrees*

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*All entrees served with fresh vegetable and potato, **OR**  
side of spaghetti with meat or marinara sauce (no substitutions)*

Veal or Chicken Picatta	15.95/ 14.25	Veal Saltimbocca	15.95
<i>fresh lemon, capers, sweet butter</i>		<i>prosciutto, fresh sage, marsala wine</i>	
Veal or Chicken Milanese	15.95/ 14.25	Chicken al Forno	14.50
<i>lightly breaded and sautéed, lemon butter</i>		<i>roasted with whole garlic, rosemary</i>	
Veal or Chicken Parmigiana	15.95/ 14.25	Filet Mignon*	31.95
<i>marinara, mozzarella, parmesan</i>		<i>8 oz filet, pan seared, red wine- veal reduction, garlic</i>	

\*Consumption of undercooked meats may increase risk of food borne illness

WE REGRET THAT WE CAN NOT ACCEPT PERSONAL CHECKS  
and can accept only four credit cards per table

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

## *Red Wine*

### ITALIAN

2006 Fattoria di Basciano Chianti	6.25	25.00
2008 Barone Cornacchia Montepulciano d' Abruzzo	6.25	25.00
2006 Principe Corsini Chianti Classico		32.00
2007 Le Bine Valpolicella Classico Superiore "Ripasso"		29.00
2007 Podere Ruggeri Corsini Nebbiolo		35.00
2007 Ali Sangiovese		21.00
2008 Reverdito Barbera d'Alba		24.00
2007 Erik Banti Carato Tuscan Blend	5.50	22.00
2001 Abbona Barbaresco		65.00
2001 Abbona Barolo		65.00

### DOMESTIC

2005 Abundance Red Table Wine, CA		27.00
2006 Annabella Cabernet, CA	6.25	25.00
2007 Sobon Estate Syrah, CA		25.00
2008 A-Z Pinot Noir, OR		32.00
2008 Lockwood Malbec, CA	5.50	22.00
2006 Renwood Grandmere Zinfandel, CA		42.00

## *White Wine*

### ITALIAN

2008 Giuseppe Campagnola Pinot Grigio	5.50	22.00
2008 Montaribaldi Arneis	6.25	25.00
2009 Provenza Chiaretto Rose	5.50	22.00
Foss Marai Prosecco	split	8.25

## *House Wine*

Chablis or Burgundy    3.50/glass            8.00/half carafe            16.00/full carafe

## *Beer and Beverages*

Stella Artois	4.50	Pepsi, Sierra Mist, Ginger Ale	2.00
Becks Light	4.50	Italian Soda – Lemon or Orange	2.50
Negra Modelo	4.50	Sparkling Mineral Water	2.50/4.00
Pacifico	4.50	Fresh Juices	3.00
Lefte	4.50	Bombay Market Iced Tea	2.00/4.00
Alaskan Amber	4.50	Stumptown Coffee	2.00
Moretti	4.50	Ginger Mint Lemonade	3.00
St. Pauli Girl (non-alcoholic)	3.50		

**FULL SERVICE BAR AVAILABLE (see our specialty cocktail menu)  
Our corkage fee is \$12 with a two bottle limit**