

this menu prepared for you by:



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## buona sera ~ dinner menu

### *soups & salads*

**chopped** romaine and iceberg lettuce, 3 cheeses, salami, turkey, onions, garbanzo beans, tomatoes - chopped and tossed with balsamic vinaigrette  
whole: 12.50 half: 10.50 side: 7.50

**caesar** crisp romaine with garlic croutons, parmigiano cheese with a classic caesar dressing  
whole: 11.50 half: 8.50 side: 6.50

**spinach salad** fresh spinach, garlic croutons, crumbled bacon and goat cheese, citrus dressing  
whole: 12.50 half: 9.95 side: 7.50

**butterleaf lettuce salad** butterleaf lettuce, green onions, gorgonzola cheese with balsamic vinaigrette  
whole: 12.50 half: 9.95 side: 7.50

**soups of the day** (ask your server)  
cup 4.50 bowl 6.50

### *vegetable mezze (small plates)*

**tabbouleh** parsley salad with couscous, tomatoes, onions, mint olive oil and lemon 5.95

**roasted eggplant & peppers** roasted eggplant, bell peppers, basil, tomatoes, and smoked mozzarella 8.50

**sauteéd mushrooms** a mix of field mushrooms sauteed with onions and basil oil 6.95

**goat cheese crostini** toasted baguette, with goat cheese, sauteed arugula & peppers 6.95

**zucchini patties** grated zucchini and cheese grilled with yogurt caper sauce 7.25

**garbanzo puree** garbanzo beans, rosemary, pine nuts, olive oil 5.95

**stuffed pepper** roasted bell pepper stuffed with goat cheese 10.00

**small fry - vegetarian** vegetable selections vary depending on produce available 7.95

**beet, goat cheese and walnut gateau** with tarragon butter 7.00

**sauteed broccolini** with sherry wine and pine nuts 6.00

**roasted potato and caramelized onion torta** with goat cheese and rosemary 7.00

### *seafood & meat mezze (small plates)*

**scallops & fennel** sauteed scallops and fresh fennel 14.00

**shrimp** baked shrimp, tomatoes, and feta 12.00

**mussels** prince edward island mussels, feta and tomato broth 13.00

**small fry-seafood** assorted seafood of the day batter fried 12.00

**salmon** grilled and served with basil oil & lemon yogurt 10.95

**assorted salami** a tasting of salami with condiments 8.50

**chicken strips** w/ oven roasted tomatoes, olives and marinated feta 9.00

**roasted quail stuffed w/ black figs** with smoked chiles and bacon and sage 13.50

*pizzas from our wood burning pizza oven*  
top any pizza with mixed greens & vinaigrette add \$2.95

**tomato, mozzarella and basil** 16.50

**gorgonzola** sauteed fennel and red onions with gorgonzola cheese 16.50

**potato & cheese** roasted potatoes, rosemary, caramelized onions, ricotta, smoked mozzarella 16.50

**mushroom** sauteéd shitake, portobello and cremini mushrooms with ricotta, gorgonzola, and mozzarella 16.50

**sausage** chicken italian sausage, zucchini, olives, mozzarella, romano and ricotta 17.50

**roasted chicken** with grilled eggplant, roasted peppers, ricotta and smoked mozzarella 17.50

**prosciutto and 4 cheeses** thin sliced prosciutto, ricotta, mozzarella, parmigiano and topped with gorgonzola 16.50

### *entrees (big plates)*

**grilled rib eye steak - certified organic angus beef** over haystack potatoes with fig, shiitake mushroom butter, and green beans with a cabernet, anise reduction 32.50

**braised lamb shank** over gorgonzola, leek gratin with roasted tomato puree and eggplant caponata 30.00

**grilled organic thick cut pork chop** over whipped sweet potatoes with sauteéd brussel sprouts and smoked bacon with a red onion and fresh thyme marmalade 28.50

**1/2 rotisserie roasted chicken** with cous cous, roasted peppers, eggplant, zucchini and pine nuts 18.50

**spit roasted cornish game hen** cornish game hen stuffed with apricots, currents and herbs, spit roasted over an open flame 20.00

**grilled ahi tuna** with a gateau of roasted beets, goat cheese, and walnuts with tarragon beurre blanc and sauteéd broccolini 25.00

**seafood cioppino** with sauteed scallops, shrimp, salmon, prince edward mussels in an orange and saffron broth with tomato and fennel 22.00

**seafood risotto** with shrimp, scallops, salmon with orange and saffron 24.00s

**capellini** with shrimp, slow roasted tomatoes, kalamata olives, bell peppers and rapini 19.95

**penne** tossed with crimini and shiitake mushrooms with pine nuts, asparagus & spinach in a white truffle cream sauce 19.95

\*please advise waitstaff of any dietary concerns you have as you place your order so that we may properly prepare your choices.

*thank you and buon appe-tutti!*

Tutti's off Main 34 north palm ventura, ca 93001 (805) 643-0880