

Mastrioni's Lunch Menu

Appetizer

<i>Grilled Vegetable Platter</i> – eggplant, zucchini, squash, artichoke hearts and red roasted peppers	12
<i>Garlic Bread</i> - Mastrioni's crusty garlic bread	6
<i>Bruchetta</i> – roasted ciabatta bread topped with chopped tomato, garlic and basil	8
<i>Shrimp Scampi</i> – jumbo shrimp sautéed with garlic and lemon	14
<i>Fried Calamari</i> – lightly floured tender calamari with marinara	14
<i>Shrimp Cocktail</i> – jumbo shrimp served with cocktail sauce	14
<i>Crab Cakes</i> – homemade crab cakes served with cocktail sauce	15

Soup Cup 5 Bowl 8

Tomato Basil

Creamy tomato basil

Pasta E Fagioli

Cannellini beans and pasta

Cioppino - shrimp, scallops, clams, mussels and calamari in a red seafood broth 29

Steamers 17

sautéed in a red or white seafood broth

Mussels/Clams

Clams

Mussels

Salad

<i>House Salad</i> – baby greens, tomato, cucumber and red onion with a balsamic, raspberry or lemon vinaigrette	8
<i>Mixed Berry</i> – baby greens, mixed berries, chicken, candied walnuts, gorgonzola, raspberry vinaigrette	12
<i>Mastrioni Salad</i> – baby greens, caramelized walnuts, pears and gorgonzola cheese with balsamic vinaigrette	12
<i>Summerlin Salad</i> – arugula, teardrop tomato, shaved parmigiana with lemon feta vinaigrette	12
<i>Palm</i> – baby greens, hearts of palm, avocado and teardrop tomato with balsamic vinaigrette	10
<i>Citrus Salad</i> – greens, romaine, orange segments, chicken, tomato, edamame, citrus vinaigrette	12
<i>Caesar</i> – romaine, anchovy, croutons, parmigiana cheese 10 with chicken 14 with shrimp 16	
<i>Chopped Salad</i> - romaine, tomato, avocado, olives, red onion, cucumber, salami, provolone with balsamic, raspberry or lemon vinaigrette	12
<i>Greek Salad</i> – romaine, cucumbers, teardrop tomato, kalamata olives, feta cheese	10
<i>Salmon Salad</i> - baby greens, grilled salmon, cucumbers, avocado and tomato with lemon feta vinaigrette	15
<i>Caprese</i> – ripened beefsteak tomato, red roasted peppers, buffalo mozzarella	13
<i>Seafood Salad</i> –shrimp, scallop and calamari tossed with celery, garlic, lemon and olive oil	16
<i>Grilled Veggie Salad</i> – romaine, tomato, zucchini, squash, eggplant with balsamic vinaigrette	16
<i>Crab Salad</i> – lump crab meat cocktail on a bed of greens and romaine	15

Sandwiches

Served with a side of potatoes or baby greens with balsamic, raspberry or lemon vinaigrette

<i>Lobster Roll</i> – lobster, mayo, celery, on a bun	16
<i>Grilled Salmon Burger</i> – grilled salmon, lettuce, tomato, house tartar	13
<i>Grilled Halibut Burger</i> – grilled halibut, lettuce, tomato, house tartar	15
<i>Grilled Veggie Burger</i> – grilled eggplant, roasted peppers, fresh mozzarella, lettuce tomato	13
<i>Chicken Panini Club</i> – chicken, greens, tomato, avocado, crisp bacon, garlic alioli	12
<i>Chicken Panini</i> – grilled chicken, roasted peppers, fresh mozzarella, balsamic reduction	12
<i>Chicken Parmigiana</i> – breaded chicken with marinara and mozzarella	12
<i>Meatball Parmigiana</i> – homemade meatballs with marinara and mozzarella	12
<i>Eggplant Parmigiana</i> – breaded eggplant with marinara and mozzarella	12
<i>Sausage and Pepper</i> – sausage, peppers and onion with marinara sauce	12
<i>Italian</i> – salami, hot cappy, pepperoni, fresh mozzarella, lettuce, tomato, balsamic reduction	12
<i>Steak</i> – grilled N.Y. steak, sautéed mushrooms, provolone, alioli on toasted ciabatta	14

Pasta

<i>Spaghetti Ali Olio</i> – spaghetti, garlic and oil	12
<i>Baked Ziti</i> – pasta with ricotta, mozzarella and marinara baked	12
<i>Baked Ravioli</i> – jumbo cheese ravioli with marinara baked	12
<i>Fettuccini Alfredo</i> – fettuccini with creamy alfredo	12
<i>Add chicken</i>	16
<i>add shrimp</i>	18
<i>Fettuccini with mixed garden vegetables</i> – fettuccini and vegetable sautéed with olive oil and herbs	13
<i>Spaghetti Pomodoro</i> – spaghetti with crushed tomato garlic and basil	12
<i>Penne Chicken Spinach</i> – penne, chicken and spinach tossed with pink sauce	14
<i>Penne Chicken Mushroom and Sun-dried Tomato</i> – penne, chicken, mushroom and sun-dried tomato tossed with pink sauce	14
<i>Bowtie with broccoli</i> – bowtie pasta tossed with broccoli, garlic and oil	14
<i>Bowtie with eggplant</i> – bowtie pasta tossed with roasted tomato and eggplant with garlic and oil	14
<i>Linguini Clam</i> – clams sautéed with garlic tossed with linguini – choose whole or chopped clams choose red or white sauce	16
<i>Linguini Scampi</i> – jumbo shrimp sautéed with garlic, lemon and oil tossed with linguini	20

Entrée

choice of penne marinara, grilled vegetables or sautéed spinach

<i>Eggplant Parmagiana</i> – eggplant layered with ricotta, mozzarella and marinara then baked	13
<i>Chicken Milanese</i> – breaded chicken cutlet garnished with arugula and tomato	14
<i>Chicken with Grilled Vegetables</i> – grilled chicken and seasonal grilled vegetables	14
<i>Chicken Marsala</i> – chicken breast sautéed with mushrooms and marsala wine	14
<i>Chicken Parmagiana</i> – breaded chicken breast topped with marinara, mozzarella and baked	14
<i>Veal Marsala</i> – veal scaloppini sautéed with mushrooms and marsala wine	16
<i>Veal Milanese</i> – breaded veal scaloppini garnished with arugula and tomato	16
<i>Veal Parmagiana</i> – breaded veal scaloppini topped with marinara and mozzarella and baked	16

From the Sea

Choice of penne marinara, grilled vegetables, or sautéed spinach

<i>Pan Seared Scallops</i> – served over wild spinach topped with tomato relish	13
<i>Salmon Bruchetta</i> – fresh wild Alaskan salmon broiled with tomato, garlic and basil	17
<i>Salmon Picatta</i> – fresh wild Alaskan salmon sautéed with lemon and capers	17
<i>Salmon Grilled</i> – fresh wild Alaskan salmon grilled and drizzled with lemon, oil and garlic	17
<i>Tilapia Picatta</i> – tilapia sautéed with lemon and capers	15
<i>Tilapia Oreganate</i> – tilapia topped with bread crumbs and broiled	15
<i>Halibut Bruchetta</i> – fresh halibut broiled with chopped tomato, garlic and basil	21
<i>Halibut Picatta</i> – fresh halibut sautéed with lemon and capers	21
<i>Halibut Grilled</i> – fresh halibut grilled and drizzled with lemon, oil and garlic	21
<i>Seabass Bruchetta</i> – fresh seabass broiled with chopped tomato, garlic and basil	21
<i>Seabass Picatta</i> – fresh seabass sautéed with lemon and capers	21
<i>Seabass Grilled</i> – fresh seabass grilled and drizzled with lemon, oil and garlic	21