

I T A L I A N

R E S T A U R A N T

M A R K E T

C A N T I N A

# THE STORY

More than fifty years ago, in the heart of Tuscany, a woman named Rinetta lovingly crafted handmade Tagliatelle from her kitchen overlooking the peaceful village of Vecchiano Pisa. Family and friends became so fond of this fresh made pasta that the village, in true Italian form, came together to enjoy entire meals centered on this incredibly talented woman and her irresistible pasta. What was intended to be simple batches of pasta, turned out to be the foundation of a family dedicated to the passion of food and cooking for others.

Two generations later this passion for incredible food is still going strong; now through the woman's grandson, known across Italy as an accomplished restaurateur. Her grandson, Alessandro Andreoni, used the memories of his grandmother's kitchen from so many years ago to create two successful restaurants, one in the Alps of Northern Italy and one on the island of Sardinia. While these restaurants flourished, Alessandro joined his uncle Maurizio in Africa for 5 years where he managed a variety of Italian restaurants from the Osteria Group. He gained extensive knowledge not only in the cooking aspect but also in restaurant management and hospitality. As he thought back to the joy of his grandmother, he realized he must spread his passion and life's work to a whole new audience to bring authentic Italian food, wine, and culture to the people of America.

Months later, Andrea, a friend and regular guest of Alessandro's restaurants, described his idea of a revolutionary concept featuring a restaurant, market, and cantina all under one roof. After living in the United States for five years, Andrea described the incredible people of America who desperately craved the food and the cultural experience of authentic Italy. Together they discussed their wives travels in America and how evident the need for good food and quality ingredients to be accessible for everyone, not just those that traveled to Italy.

Following his dream, Alessandro crossed the Atlantic to visit the heart of America. He and wife, Elisabetta, began forming ideas in their minds to bring back the days Alessandro spent in his grandmother's kitchen. As Alessandro developed a culinary design, Elisabetta worked to assemble a list of quality retail products specially selected for the American food enthusiast. We welcome you to +39 Restaurant, Market & Cantina, where every aroma, every sound, and every taste is intended to give you a glimpse into the beautiful world of Italian culture.

## ANTIPASTI | STARTERS

- Portobello Shrimp Cocktail** Breaded portobello, shrimp, fresh tomato, & salsa rosa 16
- Carne salada & Panzanella** Home-made air-cured beef, croutons, red onion, capers, micro greens, Grana Padano & lemon dressing 10
- Il Tagliere** Assorted cured meats, cheeses & olives 19
- Arancini** Saffron risotto balls w/ Bolognese sauce, mozzarella on spicy tomato sauce 10
- Cavolini** Fried brussel sprouts, pancetta, parmesan, & truffle aioli 8
- Fritto Misto** Fried calamari, shrimp, potatoes & zucchini with garlic-parm aioli 20

## ZUPPE E INSALATE | SOUP & SALAD

- Tomato Bacon Bisque** Tomato soup and basil cream 6
- Caesar** Harvest greens with Caesar dressing, red onion, croutons & Parmigiano Reggiano 10
- Mari e Monti salad** Spring greens, shrimp, mushroom, red bell pepper & lemon dressing 13
- Tuna salad** Spring greens, tuna fish, egg, balsamic dressing, cherry tomato & celery 13
- Caprese** Fresh mozzarella, tomatoes, basil & balsamic 9
- House Salad** Spring greens, white balsamic vinaigrette, carrot & radish 4
- Fresh Fruit Salad** Apple, blueberry, strawberry, pineapple, banana, garnished with powdered sugar, fresh spearmint, and whipped cream 9

## PANINI | SANDWICHES

**All Panini are served with salad and potato chips**

- Caprese** Tomato, fresh mozzarella, arugula pesto 11
- Tacchino** Turkey breast, curry mayo, arugula, tomato, & asiago 11
- Mortadella** Shaved pork salami with pistachios, fresh mozzarella & arugula pesto 11
- Prosciutto Cotto** Ham, asiago cheese, tomato & mayonnaise 10
- Prosciutto Crudo** Cured ham, brie cheese, mixed greens & tomato 11

**All Burgers are served with greens, tomato, and French fries**

- Funghi** Grilled marinated Portobello, asiago & truffle aioli 10
- Burger di Manzo** ½ pound burger, caramelized onions, truffle aioli & pancetta 13
- Portobello Burger** ½ pound burger, grilled Portobello, asiago, & truffle aioli 14
- Americano Burger** ½ pound burger, American cheese, Tomato & bacon 13

# MAIN COURSE

## PASTA | RICE

All Pasta and rice dishes served with choice of house salad or soup

**Ravioli butternut squash** Fresh pasta filled with butternut squash, Amaretti cookies, Romano cheese, green apple & covered in a brown-butter sage sauce 15

**Fettuccine Bolognese** Beef and pork ragu, tomato, & red wine 13

**Pasta al Forno** Oven baked pasta with béchamel sauce, Bolognese sauce, asiago cheese & parmesan cheese 14

**Spaghetti al Pomodoro** Fresh tomato sauce, basil, & olive oil 12

**Spaghetti Carbonara** Egg, pancetta, parmesan, and Romano cheese 14

**Rigatoni ai Formaggi** Creamy four cheese sauce & pecans 12

**Pappardelle Funghi & Prosciutto Crudo** Home-made pasta with cured ham, mushroom, demi-glace Vellutata & red wine 13

**Linguine Seafood** Tomato sauce, black mussels, clams, calamari, shrimp, garlic oil & white wine 16

**Risotto di mare** Black mussels, clams, calamari, shrimp, garlic oil & white wine 16

## MEAT | FISH

**Bacon Pork Filet** Pan roasted pork tenderloin wrapped in bacon, red wine caramelized onions, served with oven roasted potatoes & garnished with micro greens 18

**Tagliata with Arugula** Round Top Steak, arugula, grana padano, served with tomato red onion salad 20

**Pollo al mattone** Pan roasted chicken, served with oven roasted potatoes & spring mix 19

**Grilled chicken & peperonata** Grilled chicken breast served with roasted bell peppers & balsamic reduction 16

**Potato Crusted Snapper** Baked snapper fillet wrapped in potatoes, served with grilled pineapple & arugula and cherry tomato salad 26

## CONTORNI | SIDE DISHES

Oven-Roasted Vegetables 6

Roasted Potatoes 6

Fresh tomato & onion salad 6

Fried Brussel Sprouts 4

French Fries 4

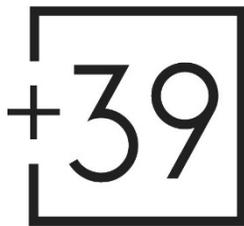
Peperonata 6

# PIZZE | PIZZA

- Margherita** Tomato sauce, fresh mozzarella, fresh basil, olive oil 11
- Formaggio** Tomato sauce, mozzarella, parmesan, fontina, & provolone 12
- Funghi** Tomato sauce, sautéed mushrooms, mozzarella 12
- Salsiccia** Tomato sauce, mozzarella, & sausage 13
- Diavola** Tomato sauce, spicy salami, mozzarella 13
- Prosciutto e Funghi** Tomato sauce, ham, sautéed mushrooms 13
- Quattro Stagioni** Tomato sauce, ham, mushroom, artichoke, black olive 15
- Tartufo** Olive oil, garlic, Caprino cheese, truffle oil, sautéed mushrooms 16
- San Daniele** Tomato sauce, Prosciutto, mozzarella, arugula, grana padano 16
- Fichi e Cremosa** Garlic cream sauce, fig chutney, goat cheese, arugula, prosciutto crudo, & balsamic vinegar 17
- Spinaci e Caprino** Olive oil, garlic, mozzarella, spinach, goat cheese, onion 14
- Prosciutto e Mela** Garlic cream, prosciutto crudo, apples, & brie cheese 12
- Pizza alle Cipolle** Tomato sauce, mozzarella, caramelized & red onions 12
- Il Capitano** Olive oil, Kalamata olives, anchovies, rosemary 10
- Pizza Italia** Olive oil, mozzarella, goat cheese, roasted tomato, caramelized onions, & zucchini 14
- Calzone** Tomato sauce, mushrooms, cotto ham, & mozzarella cheese 14

**\* CONSUMER ADVISORY** IA Code Section 137F.2 (10)

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.



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