



# LUNCH MENU

## STARTERS

**SOUP OF THE DAY** | 5

**POLENTA BRUSCHETTA** | 8

*Crispy polenta, grape tomatoes, fresh mozzarella, basil, balsamic reduction*

**MIXED GREEN SALAD** | 4

*Mixed greens, red wine vinaigrette, julienne carrots, feta cheese, agro-dolce onions, grape tomatoes*

**CAESAR SALAD** | 5

*Fresh chopped Romaine lettuce, Asti's Classic Caesar Dressing, house-made garlic croutons, parmesan cheese*

**GOLDEN BEET SALAD** | 5

*Mixed greens, vanilla bean vinaigrette, Haystack Mountain Goat Cheese, toasted almonds, seasonal berries*

**FRESH BERRY SALAD** | 5

*Mixed greens, pomegranate vinaigrette, Danish Blue Cheese, candied pecans, seasonal berries*

## ENTREE SALADS

**WARM SHRIMP AND AVOCADO SALAD** | 12

*Mixed greens, pan seared shrimp, warm champagne vinegar pan sauce, oven dried tomato, fresh avocado, herbed flatbread*

**CRISPY CHICKEN AND BERRY SALAD** | 12

*Breaded-to-order chicken breast, mixed greens, pomegranate raspberry vinaigrette, Danish Blue Cheese, candied pecans, fresh seasonal berries*

**GRILLED CHICKEN CAESAR SALAD** | 12

*Grilled All-Natural Chicken breast, fresh chopped romaine lettuce, Asti's Classic Caesar Dressing, house-made garlic croutons, parmesan cheese*

**CRISPY DUCK CONFIT SALAD** | 12

*Crispy duck confit, mixed greens, balsamic vinaigrette, Haystack Mountain goat cheese, orange segments, toasted almonds, fresh berries*

## PASTA & ENTREES

*Gluten free vegetable noodles available*

**ATLANTIC SALMON** | 15

*Pan roasted Atlantic salmon filet, PEI mussels, potato gnocchi, tomato, fresh basil*

**PESTO PRIMAVERA** | 9

*House made basil pesto, local seasonal vegetables  
Add Grilled Chicken 12 / Sautéed Shrimp 13*

**CHICKEN CAPRESE CAPELLINI** | 11

*Grilled chicken breast, fresh mozzarella, grape tomatoes, basil, balsamic reduction*

**CHICKEN MARSALA** | 14

*Grilled chicken breast, potato gnocchi, seasonal vegetables, mushroom marsala Sauce*

**GNOCCHI WITH DUCK CONFIT** | 12

*House-made potato gnocchi, spinach, tomato, forest mushrooms, fresh mozzarella, truffled madeira sauce*

**PENNE CARBONARA** | 10

*Penne noodles, green peas, crispy pancetta, parmigiano cream sauce*

**SHRIMP CAPELLINI** | 12

*Angel hair pasta, bay shrimp, chili, tomato, scallions, cream sauce*

**FRESH SEAFOOD LINGUINE** | 12

*Linguine noodles, PEI Mussels, fresh fish, bay shrimp, tomatoes, white wine, red chilies, scallions*

**FETTUCCINE ALFREDO** | 8

*A Classic, made fresh in our kitchen  
Add Grilled Chicken \$12 / Sautéed Shrimp \$13*

**CHICKEN ORECCHIETTE** | 11

*Roasted chicken, forest mushrooms, oven dried tomatoes, smoked prosciutto, parmesan cream sauce*

**LINGUINE WITH MEATBALLS** | 8

*Linguine noodles with Asti's house-made marinara sauce  
Add One Meatball 10*

**CHICKEN PARMIGIANO** | 11

*Breaded-to-order chicken breast, marinara sauce, linguine noodles, mozzarella and parmesan cheese*

**PENNE WITH SAUSAGE RAGU** | 11

*Penne pasta, roasted red pepper, tomato, caramelized onion and sausage Ragù*

**RISOTTO OF THE DAY** | VARIES

*Arborio rice prepared with Chef's choice of today's freshest ingredients. Please ask your server for today's selection*



# DAYTIME BEVERAGES

Asti d'Italia is proud to offer a full bar.  
Please ask your server for your favorite cocktail.

## DRINKS FOR THE DRIVER

### ITALIAN SODAS

Available with/without milk

- VANILLA | 3
- PEPPERMINT CHERRY | 3
- RASPBERRY | 3
- HAZELNUT | 3
- ALMOND | 3
- MINT | 3
- ALMOND ROCCA | 3

### SIGNATURE DRINKS

- PIEDMONT** | 3  
*Lemonade, Cranberry juice, Sprite*
- VENETO** | 3  
*Grapefruit, Grenadine, Soda*
- TUSCANY** | 3  
*Sweetened Citrus juices, Vanilla syrup, Ginger Ale*
- SICILY** | 3  
*Tomato Juice, spices and seasonings*

### COFFEE, TEA, SODA

- ICED TEA | 2
- MILK, CHOCOLATE MILK | 2
- COFFEE | 2
- ESPRESSO | 2
- CAPPUCCINO | 2
- SPRITE | 2
- COKE | 2
- DIET COKE | 2
- GINGER ALE | 2

## DRINKS FOR THE PASSENGER

### WINE FLIGHTS

Not familiar with Italian Wines? Try three with a flight!

- SOFT WHITE** | 7  
*Italian Blend*  
*Unoaked Chardonnay*  
*Oaked Chardonnay*

- LIGHT N' WHITE** | 7  
*Pinot Grigio*  
*Tuscan Blend*  
*Soave*

- CRISP RED** | 7  
*Pinot Noir*  
*Valpolicella*  
*Chianti*

- BIG RED** | 7  
*Montepulciano*  
*Nero d'Avola*  
*Cabernet Sauv.*

### WINES BY THE GLASS

#### WHITES BY THE GLASS

- Cappucina Soave - Garganega* | 8
- Ca del Sarto - Pinot Grigio* | 8
- Bolla - Muscato* | 8
- Snoqualmie - Riesling* | 8
- Snoqualmie - Chard (no oak)* | 8
- Banfi 'Centine' - Tuscan blend* | 8
- Carmenet - Chard (oaked)* | 8

#### REDS BY THE GLASS

- Straccali - Chianti* | 8
- Piccini - Montepulciano d'Abruzzo* | 9
- Folonari - Valpolicella* | 8
- Eos - Cabernet Sauvignon* | 9
- Coppola - Pinot Noir* | 9
- Mandarossa - Nero d'Avola* | 8