Buonarroti Ristorante

Soup & Salad

Minestrone Soup Cup 7 Bowl 10
A house made Italian vegetable and pasta soup.

Mediterranean Salad Full 14 Half 7
Garden salad with mixed greens, garnished and served with your choice of dressing.
Ranch, Blue Cheese, Creamy Citrus, Balsamic, Italian

Caesar Salad Full 14 Half 8
Crisp chopped Romaine lettuce tossed with our house made Caesar dressing and topped with fresh Parmesan cheese.
$3 Add anchovies

Spinach Salad Full 16 Half 9
Fresh spinach leaves, crumbled feta cheese, sweet mandarin oranges, roasted walnuts, dried cranberries, and crispy prosciutto with a creamy citrus dressing.

Insalate Caprese Full 16 Half 10
Fresh sliced tomatoes, layered with buffalo mozzarella cheese and fresh basil. Drizzled with olive oil and balsamic reduction.

Pasta

Penne Capriosa 28
Tender tube pasta tossed with our homemade red sauce with fresh Portobello mushrooms and mouth-watering meatballs and topped with melted mozzarella cheese.

Gnocchi 27
Hand rolled potato dumplings served in our creamy Gorgonzola cheese sauce and topped with crispy prosciutto.
$7 Add sausage

Fettuccini 18
Fettuccini pasta served with your choice of red sauce or white sauce.
$7 Add Meatballs, Sausage, or 1/2 & 1/2
$9 Add Chicken $10 Add Shrimp

Tortellini 27
Ricotta cheese filled tortellini sautéed with pancetta and Portobello mushrooms. Tossed in a creamy white sauce.

Pesto Linguini 34
Shrimp sautéed with creamy pesto sauce and tossed with Linguini pasta.

Appetizers

Calamari Panko 16
Tender strips of panko-crusted calamari steak fried to a golden crisp. Served with a lemon basil aioli.

Bruschetta 15
Toasted sourdough garlic bread served with chopped Roma tomatoes, basil, garlic, olive oil and Parmesan.

Deep Fried Ravioli 14
Deep-fried ravioli in a house made beer batter, topped with fresh Parmesan cheese and served with marinara sauce and creamy ranch.

Shrimp Cocktail 20
Beer battered and deep-fried jumbo shrimp served with homemade red cocktail sauce.

Entrees

Pollo Buonarroti 29
Tender chicken breast sautéed in a creamy white sauce, with artichoke hearts, sun-dried tomatoes, and a touch of garlic. Served with cheesy scalloped potatoes.

Pollo Piccata 28
Tender chicken breast sautéed with garlic, capers, and a splash of lemon juice in a garlic butter and white wine sauce. Served with cheesy scalloped potatoes and sautéed vegetables.

Pollo Parmesan 29
Chicken breast lightly breaded and fried, topped with our homemade red sauce and mozzarella cheese. Served with risotto and sautéed vegetables.

Grilled Salmon 36
Grilled salmon over sauteed spinach topped with house-made garlic butter then served with Parmesan risotto and sautéed vegetables.

Veal Piccata 31
Tender veal sautéed with capers, garlic butter, white wine, a splash of fresh lemon juice. Served with Parmesan risotto and sautéed vegetables.

Veal Marsala 31
Tender veal sautéed with Portobello mushrooms, garlic, Marsala wine, garlic butter. Served with Parmesan risotto and sautéed vegetables.

Pork Tenderloin Napolitano 38
Pork medallions layered with mozzarella cheese, pancetta and baked to perfection. Served with cheesy scalloped potatoes and sautéed vegetables.

T-Bone Balsamic 50
16 oz T-Bone Steak topped with sautéed Portobello mushrooms and a Balsamic reduction. Served with scalloped potatoes and sautéed vegetables.

Cocktails Beer & Wine

Cocktails & Martinis

Italian Sweetie 15
Absolute Citron, Amaretto, raspberry liqueur, triple sec, lemonade and soda water.

Captain Mule 13
Captain Morgan Spiced Rum, fresh lime juice, cranberry juice, and ginger beer.

Negroni Amici 14
Gin, Campari, Sweet Vermouth, tonic and orange juice.

When in Rome 13
Whiskey, passionfruit liqueur, lemonade, sprite, and lemon juice.

Mamma Mia-Rita 14
21 seeds Jalapeno Cucumber Tequila, triple sec, sweet and sour, lime juice and a tajin rim.

Limoncello Manhattan 14
Bourbon, Limoncello, Sweet Vermouth, and a dash of bitters.

The Vespa 15
Makers Mark, Tuaca, Triple Sec, and lemon.

Pompeii 15
Absolut Mandrin, pomegranate liqueur, cranberry juice and sweet and sour.

Strawberry Fields 14
Gin, triple sec, strawberry puree, and fresh lime juice.

Hola Italy 15
Tequilla, Campari, passionfruit liqueur, and a splash of lime.

Espresso Martini 14
Vanilla Vodka, Espresso coffee, Kahlua and cream liqueur.

Beer

Draft Beer
Ask your server for current selections.

Bottled Beer
Budwieser
Bud Light
Corona
Non-Alcoholic Beer

Sparkling

Voveti Prosecco (Split) 12
Italy

Stanford "Brut" 22
California

Mumm Sparkling "Brut" 50
Napa Valley, CA

White Varietals

Vista Point Chardonnay 10 33
Livermore, CA

Vista Point White Zinfandel 10 33
Livermore, CA

La Crema Chardonnay 12 40
Monterey, CA

Firestone Sauvignon Blanc 11 35
Santa Barbara, CA

Kendal Jackson Riesling 11 35
Sonoma Valley

Barone Fini Pinot Grigio 12 40
Italy

Seven Daughters Moscato 11 38
Italy

Red Varietals

Josh Cabernet Sauvignon 12 44
North Coast

La Crema Pinot Noir 12 44
Monterey,CA

Sobon Estate Zinfandel 11 35
Amador County, CA

Santa Cristina Chianti 11 35
Cortona, Italy

Ruffino Chianti Classico Riserva 55
Tuscany

Local Reds

Paza Red 12 42
Sierra Foothills

Dono dal Cielo Zinfandel 14 46
Sierra Foothills

Rancho Roble Barbera 12 42
Lincoln, CA

Ciotti Syrah 14 46
Sierra Foothills

Featured Reds

Buonarroti Barrel Red $12 a glass
Our house red wine crafted by Cante Ao Vinho especially made for Buonarroti's.

Cante Ao Vinho Sangiovese 12 42
Sierra Foothills