

Karina's Ristorante Italiano

1520 Passyunk Ave.
Philadelphia, Pennsylvania

phone: 215-218-0455

hours: Mon. to Thurs. 5pm-10pm Fri.&Sat. 4pm-11pm Sun. 4pm-9pm

Appetizers,

- :: **Antipaste De La Casa** - An assortment of traditional appetizers _____ \$10.00
- :: **Cozze** - Mussels in garlic wine sauce (red or white) _____ \$7.00
- :: **Fungi E Gamberi** - Sautéed mushrooms, radicchio and baby shrimp with fresh herbs _____ \$8.00
- :: **Bolitas De Mozzarella** - Rolled mozzarella and prosciutto with anchovies and porcini mushrooms sauce _____ \$8.00
- :: **Antipaste Riviera** - Shrimp, mussels, clams and squid in a garlic wine sauce (red or white) _____ \$10.00

Insalate

- :: **Ensalada Del Cesar** - Crisp romaine lettuce in a traditional ceasar dressing and croutons _____ \$7.00
- :: **Insalata Dello Chef** - Arugula shaved parmesan and sliced artichokes in a lemon dressing _____ \$8.00

Carpacci

- :: **Carpaccio Di Tonno Con Anice** - Fresh tuna seasoned with anise fennel and lemon _____ \$10.00
- :: **carpaccio Di Manzo** - Thinly sliced filet mignon cured with lemon capers and onions _____ \$10.00

Pasta

- :: **Penne Caruso** - Pencil shaped pasta with pachetta bacon, fresh peas in a pink sauce _____ \$14.00
- :: **Farfelle Del Marinaio** - Bow tie pasta with crabmeat, shrimp, pesto and tomato sauce _____ \$16.00
- :: **Malfato Alla Coatro Formachos** - Dumpling of spinach and ricotta cheese with melted gorgonzola, fontina & parmesan cheese _____ \$13.00
- :: **Spaghetti Fruti Di Mare** - Spaghetti pasta with seafood in a red or white sauce _____ \$18.00
- :: **Gnoci Di Patate Con Salsiccia Radicchio E Fungi** - Dumpling of potatoes with sausage mushrooms and radicchio in a light brown sauce _____ \$14.00
- :: **Tagliolini Neri Con Salmone** - Homemade black tagliolini with fresh salmon, crab meat in a light brandy, tomato cream sauce _____ \$16.00
- :: **Fetuchine Alla Pecora** - Homemade fetuchine in a lamb ragu _____ \$14.00
- :: **Cabatteli Alla Porcini** - Homemade cabtteli pasta with chicken, porcini mushrooms, fresh peas in a light cream sauce _____ \$14.00
- :: **Risotto E Gamberi** - Arborio rice with shrimp, prawns, artichokes in an extra virgin olive oil, garlic, wine sauce _____ \$18.00

Vitello

- :: **Vitello Alla Karinas** - Veal medallions with prosciutto sundried tomatoes in a brandy and brown gravy sauce _____ \$18.00
- :: **Churasco De Ternera** - Breaded veal cutlet served with tomatoes, onions, baby greens in a lemon vinagret _____ \$17.00
- :: **Vitello E Gamberi** - Veal medallions sautéed with shrimp, artichokes, mushrooms in a garlic white wine sauce _____ \$21.00

Pollami

- :: **Pollo Involtni** - Chicken breast stuffed with prosciutto, fontina cheese, spinach in a porcini mushrooms and marsala wine sauce _____ \$16.00
- :: **Pollo Pomodoro** - Breaded chicken cutlet with a rich tomato sauce and mozzarella cheese _____ \$14.00
- :: **Pollo Olla Griglia** - Grilled chicken breast top with red onion, tomatoes, basil in extra virgin olive oil _____ \$14.00

Pesce

- :: **Salmone A'lla Griglia** - Grilled salmon over baby greens top with scallions, tomatoes, capers, green olives extra virgin olive oil and lemon _____ \$18.00

Dolci Dulce

- :: **Torta Di Ricotta** - Ricotta cheese cake _____ \$6.00
- :: **Tiramisu** - Home made traditional italian dessert _____ \$6.00
- :: **Pera Al Vino Rojo** - Pears poached in red wine _____ \$6.00
- :: **Musse Di Cioccolata** - Chocolate mousse _____ \$6.00
- :: **Dolci Del Giorno** - Daily special of our pastry chef _____ \$6.00

Cafes

- :: **Cappuccino** - Regular or decaffeinated _____ \$3.00
- :: **Espresso** - _____ \$2.50
- :: **Coffe or Tea** - regular or decaffeinated _____ \$1.50
- :: **Soda** - _____ \$1.50
- :: **Mineral Water** - _____ \$4.00