

# SEMOLINA™

## APPETIZERS

**Seared Ahi Tuna** **NEW!** Medallions of Sashimi tuna seared rare, topped with marinated grape tomatoes, mixed greens, parmesan cheese and drizzled with our lemon fennel vinaigrette. **Winner of the 2008 Fleur de Lis Culinary Award - Best of Show.** \$9.99

**Mediterranean Nachos** **NEW!** Crisp fried tortillas layered with crumbled Italian sausage, meatballs, onions and peppers in a rich cheese sauce topped with marinated grape tomatoes, provolone and fontina cheeses and fresh basil. \$7.99

**Stuffed Mushrooms** **NEW!** Large fresh mushroom caps stuffed with sweet Italian sausage and provolone cheese, served on a bed of marinara. \$6.99

**Crab Cakes** Two succulent white meat crab cakes pan seared to perfection, drizzled with creamy Dijon sauce. Served with baby field greens. \$9.99

**Spinach & Artichoke Quattro Formaggio** A creamy blend of spinach, artichokes & four cheeses baked and surrounded with crisp garlic crostinis. \$8.79

**Mascarpone Marinara Cotta** Hot baked mascarpone and feta cheeses, blended in marinara garnished with bread spears. \$6.79

**Garlic Cheese Bread** A loaf of Italian bread brushed with garlic butter and smothered with provolone and cheddar cheeses, baked and served with marinara sauce. \$6.49

**Soup Du Jour** Ask your server for today's selection. \$5.79

## ENTRÉES

Add a small Caesar salad to any entree for \$3.49

**Italian Trio** **NEW!** A generous sampling of three of our favorites: Lasagna Bolognese, Meatballs & Pasta, and Chicken Parmesan. \$16.99

**Parmesan Crusted Trio** **NEW!** Hand breaded, parmesan crusted chicken breast, veal and eggplant medallions served on a bed of linguine with marinara sauce, topped with fontina and provolone cheeses. \$19.99

**Piedini Marsala** **NEW!** Parmesan crusted pork tenderloin medallions topped with a mushroom and Marsala wine sauce, served over Pasta Alfredo. \$13.79

**Crab Stuffed Seabream** A succulent crab cake layered between two thin filets of pan seared fresh fish, topped with sautéed shrimp and a lemon caper sauce. Served with the vegetable of the day. \$17.99

**Piedini Milanese** Parmesan crusted pork tenderloin medallions served over Linguine Alfredo \$13.79

**Veal Parmesan** Parmesan and breadcrumb crusted veal medallions on a bed of linguine pasta with marinara sauce and provolone and fontina cheeses. \$15.79

**Chicken Parmesan** A towering presentation of this classic dish. Parmesan crusted chicken breast topped with provolone and our marinara sauce, on a bed of Pasta Alfredo. \$14.79

**Fresh Fish Chauvin** Fresh Gulf fish filet on a bed of spinach, mushrooms, garlic and angel hair pasta. Topped with shrimp sautéed in a spicy cream sauce. \$16.79

**Chicken Florentine** Two lightly seasoned chicken breasts sautéed with fresh spinach, mushrooms and cream sauce. Tossed with linguine. \$14.79

**Chicken Marsala** Tender chicken breast sautéed with fresh mushrooms in a Marsala wine sauce served over Pasta Alfredo. \$13.79

**Eggplant Parmesan** Tender eggplant medallions over pasta, topped with a rich marinara, finished with provolone, parmesan and fontina cheeses. \$10.79 / Add chicken \$4.29 / Add shrimp \$5.29

## SEMOLINA CLASSICS

Add a small Caesar salad to any entree for \$3.49

**Tortellini Reggiano** Cheese filled tortellini tossed with shrimp, spinach & artichokes in a creamy tomato sauce. \$13.99

**Scampi Sicilia** Tender shrimp, tossed with angel hair pasta, mushrooms and lemon garlic sauce. \$16.79

**Pad Thai** Sweet & spicy stir-fry of shrimp, chicken and fresh mushrooms tossed with rice stick noodles, topped with fresh mung bean sprouts and cilantro. \$15.79

**Shrimp Roban** Plump shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta, garnished with chopped green onions. \$12.99

**Shrimp Portofino** Tender shrimp, mushrooms, fresh basil and garlic sautéed in olive oil and a light marinara, tossed with linguine. \$12.79

**BBQ Chicken Pasta** Tender chicken slow simmered in a light, tangy BBQ sauce with bell peppers and onions, topped with provolone cheese and cilantro. Served over penne pasta. \$11.79

**Chicken Enchilada Pasta** Tender seasoned chicken sautéed with onions, green peppers and black beans in a tortilla cheese sauce tossed with penne pasta, topped with cheddar cheese, jalapeños, sour cream and crunchy tortilla strips. \$11.79

**Pasta Alfredo** The Roman classic, linguine tossed in a rich butter and parmesan cream sauce. \$9.99 / Add chicken \$4.29 / Add shrimp \$5.29

**Marinara Quattro Formaggio** Alfredo tossed penne pasta with marinara sauce and four cheeses - parmesan, fontina, provolone and gorgonzola. \$10.79 / Add chicken \$4.29 / Add shrimp \$5.29

**Pasta Jambalaya** Andouille sausage and chicken tossed in a Creole sauce, served over penne pasta garnished with chopped green onions \$12.79

**Fresh Baked Lasagna Bolognese** Traditional oven-baked layers of imported pasta with a blend of ricotta, fontina and provolone cheeses, layered with a hearty meat sauce. \$13.79

**Pasta Chicago** Sweet Italian sausage, red onions, bell peppers and garlic in a hearty red sauce. Served over angel hair pasta with parmesan cheese. \$10.79

**Pesto Pasta** Fresh mushrooms and garlic tossed in a rich, creamy pesto sauce with a touch of marinara and parmesan tossed with penne pasta. \$9.99

**Meatballs and Pasta** Traditional meatballs served atop marinara tossed angel hair pasta. \$11.79

**Semolina's Original Macaroni & Cheese Cake** This medley of baked macaroni and cheeses is served in a standing wedge, draped with rich, creamy cheese sauce. \$8.99

## FLATBREADS

Called by some the "original bread", flatbreads have been around long before European bakers were known for their bread baking skills. We bake ours fresh and top them with the most flavorful ingredients. You'll find these new millennium versions irresistible.

**Tomato & Basil Pesto** Fresh baked flatbread with fontina and provolone cheeses, a touch of marinara, sweet grape tomatoes, and our homemade parmesan and basil pesto sauce. \$ 9.99

**Wild Mushroom** Fresh baked flatbread with roasted wild mushrooms, sweet caramelized onions, sun dried tomatoes and a blend of fontina, provolone and creamy mascarpone cheeses. \$10.99

**Italian Sausage and Peppers** Fresh baked flatbread with fontina & provolone cheeses, our homemade marinara sauce, sweet Italian sausage, and roasted sweet peppers. \$10.99

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## SALADS

**Scampi Salad** **NEW** Tender shrimp, mixed greens, pistachios and feta cheese with a lemon vinaigrette, garnished with fontina and provolone cheeses. \$11.79

**Parmesan Chicken Salad** Parmesan and breadcrumb-crust chicken breast slices, diced tomatoes and provolone cheese atop our Semolina Caesar. \$11.79

**Malibleu Beach Salad** Crisp green apples, raisins, pistachios and sesame seeds in a wave of balsamic vinaigrette tossed with fresh greens and topped with gorgonzola and sun dried tomatoes. Small \$5.79 / Large \$9.79

**Our Semolina Caesar Salad** Crisp, chilled romaine lettuce tossed in our classic Parmesan & garlic dressing. \$6.79 / Add chicken \$4.29 / Add shrimp \$5.29

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## BAKED CIABATTAS

This rustic Italian bread with its thin, crisp crust creates the perfect stage for this classic Italian sandwich. All of our sandwiches are served warm on a rosemary ciabatta bread and come accompanied by your choice of baked potato salad or vegetable of the day.

**Shrimp Ciabatta** Shrimp served over our creamy blend of spinach and artichokes, topped with fontina and provolone cheeses and dressed with baby field greens. \$ 9.99

**Sausage and Pepper Ciabatta** Italian sausage and sautéed red, green and yellow peppers with a mix of fontina and provolone cheeses and dressed with baby field greens. \$8.99

**Parmesan Crusted Chicken Ciabatta** A succulent breast of chicken rolled in parmesan cheese and bread crumbs for a nice crisp crust and dressed with marinated tomatoes, mascarpone cheese and baby field greens. \$9.99

**Wild Mushroom Ciabatta** A selection of portobello, shiitake and white mushrooms, sautéed in garlic butter, and served over pesto topped with fontina and provolone cheeses. Dressed with caramelized onions, marinated tomatoes and baby field greens. \$9.99

**Meatball Ciabatta** Classic Italian meatballs ladled with homemade marinara, topped with fontina, provolone and parmesan cheeses. \$9.99

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## LUNCH MENU

Lunch Specials served with vegetable of the day and bread. Add a small Semolina salad for an additional \$2.49

**Soup and Salad** Your choice of Semolina Caesar salad or small Malibleu Beach salad and today's soup. \$7.99

**Shrimp Roban** Plump shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta, garnished with chopped green onions. \$8.99

**Chicken Parmesan** A towering presentation of this classic dish. Breaded, sautéed chicken breast topped with provolone and our marinara sauce on a bed of Pasta Alfredo. \$9.99

**Pasta Chicago** Sweet Italian sausage, red onions, bell peppers and garlic in a hearty red sauce. Served over angel hair pasta with parmesan cheese. \$8.79

**Fresh Baked Lasagna Bolognese** Traditional oven-baked layers of imported pasta with a blend of ricotta, fontina and provolone cheeses, layered with a hearty meat sauce. \$8.99

**Piedini Milanese** Parmesan crusted pork tenderloin medallions served over Linguine Alfredo. \$9.99

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## No Risk Wine List

At Semolina we take the risk out of trying something new. Sample any of our wines and if it doesn't satisfy your taste, we'll get you something that does. See our wine list for our selection of wines by the glass and by the bottle.

[www.semolina.com](http://www.semolina.com)