

3333 Bear Street, Costa Mesa, CA 92627  
In the "New" South Coast Plaza • 714-540-3365



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AT: [YOURRC.COM](http://YOURRC.COM)



## *Appetizers ~ Antipasto*

### **"MR. MUSCO'S BREAD"**

Toasted ciabatta, garlic, extra virgin olive oil,  
Parmigiano cheese.....\$4.95

### **CALAMARI FRITTI**

Fried calamari served with a side of  
spicy marinara sauce.....\$9.95

### **FOCACCETTA SFIZIOSA**

Thin crust focaccia drizzled with garlic-infused olive oil, oregano,  
sesame seed shaved Parmigiano.....\$7.95

### **CLAMS**

Fresh clams sautéed with extra virgin olive oil and  
garlic. Choice of red or white wine sauce....\$9.95

### **CALAMARI LUCIANA**

Fresh calamari sautéed with extra virgin olive oil and garlic.  
Choice of red or white wine sauce.....\$9.95

### **MOZZARELLA IN CARROZZA**

Lightly fried mozzarella cheese, topped with  
fresh marinara sauce .....\$7.95

### **BRUSCHETTA**

Crunchy bread, topped with diced tomatoes, garlic,  
basil, chopped green onions, extra virgin olive oil,  
and shaved Parmigiano cheese.....\$8.95

### **ANTIPASTO MISTO**

Prosciutto di Parma, bresaola, salame, spicy  
soppressata, Parmigiano, and bufala mozzarella.....\$10.95

### **POLPETTINE AL TEGAMINO**

Miniature veal meatballs prepared with shallots,  
garlic, rosemary, white wine and tomato sauce.....\$8.95

### **CAPRESE**

Fresh bufala mozzarella over slices of tomatoes and basil  
topped with oregano and extra virgin olive oil.....\$9.95

### **CARPACCIO**

Thin slices of cured beef tenderloin lightly drizzled with  
extra virgin olive oil, fresh lemon, capers, and  
shaved Parmigiano cheese .....\$10.95

## *Soup ~ Zuppa*

### **SOUP OF THE DAY**

\$7.50

### **MINISTRONE**

Traditional Vegetable soup cooked with mini pasta tubes.....\$7.50

### **PASTINA IN BRODO**

Home made chicken soup cooked with small pasta ...\$7.50

## *Salad ~ Insalata*

### **INSALATA CESARE**

Crisp romaine lettuce tossed with our original dressing recipe,  
served with crostini .....\$8.95 Add chicken .....\$3.00

### **INSALATA SICILIANA**

Romaine lettuce, radicchio, tomatoes, kalamata olives, imported  
canned tuna, sun dried tomatoes, roasted pine nuts, extra virgin  
olive oil and oregano.....\$10.95

### **INSALATA DI POLLO**

Roasted chicken breast served on a bed of mixed baby greens,  
extra virgin olive oil, balsamic vinegar .....\$9.95

### **INSALATA DELLA CASA**

Mixed green lettuce, fresh mushrooms, tomatoes,  
and Italian herb dressing.....\$7.95

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## *Pasta*

### **SPAGHETTI ALLA CHECCA**

Spaghetti, garlic, extra virgin olive oil, basil  
and fresh diced tomato .....\$12.95

### **LINGUINE WITH CLAMS**

Linguine with fresh clams in your choice of white  
or red sauce .....\$15.95

### **LINGUINE CON CALAMARI**

Linguine Pasta with calamari in a spicy tomato, garlic,  
oregano and white wine sauce .....\$14.95

### **SPAGHETTI WITH MEAT SAUCE**

Spaghetti in our traditional old fashion  
meat sauce .....\$13.95

### **FARFALLE CON SALMONE AFFUMICATO**

Bowtie pasta, shallots, vodka and smoked  
salmon in a tomato cream sauce.....\$14.95

### **CAPELLINI BOSCAIOLA E GAMBERETTI**

Angel hair pasta, shrimp, assorted mushrooms, garlic  
tomato cream sauce.....\$16.95

### **RIGATONI RICOTTA E SPINACI**

Large Pasta tubes, fresh ricotta cheese and spinach ..... \$13.95

### **RAVIOLI AL POMODORO**

Ricotta cheese and spinach with  
fresh tomato sauce and basil .....\$14.95

### **RAVIOLINI WITH MEAT SAUCE**

Miniature veal ravioli with old fashioned meat sauce....\$14.95

### **LASAGNA PASTICCIATA**

Thin sheets of spinach pasta, layered with  
veal ragú, mozzarella, Parmigiano cheese, and tomato  
sauce with béchamel.....\$13.95

### **PAGLIA E FIENO ALLA MICHELANGELO**

Spinach and egg fettuccine mushrooms,  
ham, artichoke hearts and Alfredo cream sauce.....\$14.95

### **PENNE ALLA NORMA**

Slanted tubes of pasta in a light tomato sauce  
with eggplant, black olives and basil .....\$12.95

### **FUSILLI CON SALSICCIA**

Corkscrew pasta, fresh tomato sauce, garlic and  
sausage.....\$13.95

### **SPAGHETTI ALLA CARBONARA**

Spaghetti pasta, diced pancetta, diced onions, egg yolk,  
touch of cream.....\$14.95

### **CAPELLINI CON POLLO E ZUCCHINE**

Angel hair pasta, chicken, sautéed zucchini,  
in a light marinara sauce.....\$14.95

### **PENNE ALL'ARRABBIATA**

Slanted tubes of pasta in a spicy tomato sauce with  
garlic and basil .....\$12.95

### **LINGUINE AL PESTO**

Linguine, fresh pesto a touch of cream,  
Parmigiano cheese....\$ 12.95  
add chicken..... \$3.50

### **PENNE AU GRATIN**

Shrimp, garlic, lemon caper finished in the oven with  
Parmigiano cheese ....\$ 16.95

### **GNOCCHETTI ALLA SORRENTINA**

Small potato dumplings, tomato sauce, basil,  
melted bufala mozzarella cheese .....\$13.95

### **ROTELLE DI PASTA**

Baked sheets of pasta rolled with prosciutto, mozzarella,  
béchamel, and tomato vodka cream sauce.....\$14.95

### **MELANZANE ALLA PARMIGIANA**

Eggplant layered with tomato sauce, basil,  
Parmigiano and mozzarella cheese,  
served with spaghetti marinara .....\$15.95

### **RAVIOLI ALLA CASARECCIA**

Spinach ravioli filled with Swiss chard and Parmigiano,  
sautéed with diced tomatoes, garlic, sun dried tomatoes,  
roasted pine nuts.....\$14.95

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### **RISOTTO FUNGHI E SPINACI**

Arborio rice cooked with white wine, shallots, mushrooms and spinach with Parmigiano cheese.....**\$14.95**

### **RISOTTO OF THE DAY**

*Inquire with your server*

## **CIOPPINO**

### **CHEF'S PINO HOUSE SPECIALTY!**

Assorted fish, shrimps, scallops, mussels, clams, calamari, sautéed with garlic, extra virgin olive oil, white wine, fresh basil, sun dried tomatoes, capers, tomato broth..... **\$25.95**

## *Beef & Veal ~~~~ Carne*

### **COTOLETTA ALLA MILANESE**

Tender top round beef, lightly breaded and pan fried, served with spaghetti aglio e olio.....**\$18.95**

### **VITELLINA AL MARSALA**

Veal scaloppine sautéed with shallots and garlic in a mushroom Marsala wine sauce.....**\$22.95**

### **VITELLINA AL LIMONE**

Veal scaloppine sautéed with shallots, garlic, white wine, served with lemon caper sauce .....**\$22.50**

### **VITELLINA ALLA PARMIGIANA**

Veal scaloppine lightly battered, served with marinara sauce, mozzarella cheese....**\$22.95**

## *Chicken ~~~~ Pollo*

### **POLLO ALLA MILANESE**

Boneless breast of chicken lightly breaded and pan fried. served with mixed greens.....**\$17.95**

### **POLLO AL MARSALA**

Boneless breast of chicken cooked in a mushroom and Marsala wine sauce.....**\$18.95**

### **POLLO AL LIMONE**

Boneless breast of chicken cooked in a garlic, white wine, lemon, caper sauce.....**\$18.50**

### **POLLO ALLA PARMIGIANA**

Boneless breast of chicken lightly battered, marinara sauce, mozzarella cheese.....**\$18.95**

## *Pizza*

### **PIZZA MARGHERITA**

Fresh tomato sauce, basil  
And mozzarella cheese.....**\$12.95**

### **PIZZA QUATTRO STAGIONI**

Prosciutto, mozzarella, mushrooms, olives, artichokes, tomato sauce.....**\$14.95**

### **PIZZA CON BURRATA**

Fresh Burrata cheese, tomato sauce, and fresh basil....**\$15.95**

### **PIZZA SICILIANA**

Mozzarella, grilled eggplant and ricotta cheese (no sauce).....**\$13.95**

### **PIZZA NELLO**

Prosciutto cotto, fresh bufala mozzarella, arugula, extra virgin olive oil (no sauce)...**\$14.95**

### **PIZZA DIAVOLA**

Fresh tomato sauce, mozzarella cheese, spicy salame, and mushrooms ...**\$14.95**



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## *Nello's Dolce*

### ***Torta Della Nonna*** \$ 7.50

*Double-layer sponge cake filled with mascarpone cheese and mocha mousse, with fresh pistachio*

### ***Torta di Cioccolato*** \$ 7.50

*Double-layer rich chocolate mousse, covered with Belgian chocolate*

### ***Italian Cheesecake*** \$ 7.50

*Italian crostata filled with cream cheese, topped with seasonal fresh mixed berries*

### ***Crostata di Cioccolato*** \$ 8.95

*Bitter dark chocolate mixed with hazelnuts; served warm. Served a la mode*

### ***Gelato e Sorbetto*** \$ 7.00

*Ask your server about availability. Served with our exceptional Italian imported Amarena cherries*

### ***Cheesecake*** \$ 7.50

*Traditional cheesecake topped with fresh berries without crust*

### ***Cannoli Siciliani*** \$ 7.50

*Miniature cannoli filled with ricotta cheese and cinnamon, dusted with powdered sugar and drizzled with chocolate sauce*

### ***Crème Brulée*** \$ 7.50

*Traditional custard made with vanilla beans and caramelized sugar, topped with fresh fruit*

### ***Tiramisú*** \$ 7.50

*Ladyfingers soaked in Kahlúa and espresso, layered with mascarpone cheese, finished with dark cocoa powder and topped with fresh fruit*

### ***Spumone*** \$ 7.50

*Homemade gelato layers of pistachio, chocolate, and vanilla*

*All desserts are prepared and baked on our premises!*