

Anto Vello

C U C I N A

Located at "The New" South Coast Plaza
3333 South Bear Street, Costa Mesa, California 92704 • 714.540.3365





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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**

FOCACETTA 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 DI POLLO

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

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 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

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

\$ 7.50



Torta di Cioccolato

Double-layer rich chocolate mousse, covered with Belgian chocolate

\$ 7.50

Italian Cheesecake

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

\$ 7.50

Crostata di Cioccolato

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

\$ 8.95

Gelato e Sorbetto

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

\$ 7.00



Cheesecake

Traditional cheesecake topped with fresh berries without crust

\$ 7.50

Cannoli Siciliani

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

\$ 7.50

Crème Brulée

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

\$ 7.50

Tiramisú

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

\$ 7.50

Spumone

Homemade gelato layers of pistachio, chocolate, and vanilla

\$ 7.50



All desserts are prepared and baked on our premises!