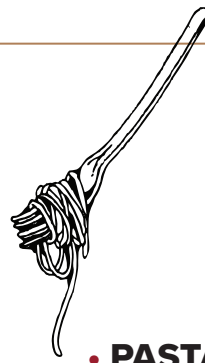


# Selita's

Restaurant & Bar



## • APPETIZERS •

SOUP OF THE DAY \$10

FRIED CALAMARI \$16.00

*Served with Marinara Sauce and Garlic Aioli*

BLACK TRUFFLE BURRATA \$14.00

*Creamy Black Truffle Fresh Mozzarella, Roasted Red Peppers, Arugula, White Truffle Oil and Aged Balsamic Glaze*

CAPRESE \$14.00

*Fresh Mozzarella, Sliced Tomatoes, Roasted Peppers, Balsamic Glazed Portobello, Basil, EVOO and Aged Balsamic Glaze*

CHICKEN WINGS \$12.00

*Eight Chicken Wings served with Blue Cheese.*

MUSSELS \$14.00

*In your choice of marinara or white wine, garlic sauce.*

BAKED CLAMS \$14.00

*Baked with garlic, butter and cheese.*



## • SALADS •

CAESAR SALAD \$12.00

*Romain lettuce, garlic, herb, croutons, Parmesan, and Caesar dressing.*

ARUGULA SALAD \$12.00

*Arugula, goat cheese, cherry tomatoes, candied, walnuts, cranberries, with House, made pomegranate dressing.*

HOUSE SALAD \$12.00

*Romain tomato, cucumber, red onion, shredded carrot, olives with your choice of dressing.*

## • SIDES •

BROCCOLI RABE \$9

BROCCOLI \$9

MASHED POTATOES \$7

FRENCH FRIES \$7

## • PASTA •

RIGATONI ALLA VODKA \$20.00

*Shallots, Prosciutto, Creamy Pink Sauce*

SPINACH GNOCCHI PESTO \$20.00

*Fresh Gnocchi, Spinach, Sun Dried Tomatoes, Housemade Pesto*

SHRIMP CARBONARA SPAGHETTI \$28.00

*(Italian American) Shrimp, Pancetta, Peas, Onions, White Wine Cream Sauce*

SPAGHETTI & MEATBALLS \$20.00

*Our Meatballs served with Spaghetti and Tomato Sauce*

ORECCHIETTE WITH ITALIAN SAUSAGE

& BROCCOLI RABE \$20.00

*Sausage and Broccoli Rabe with Garlic, White Wine and Parmesan*

SHRIMP SCAMPI WITH LINGUINE \$28.00

*Jumbo Shrimp with Garlic, Lemon in a White Wine Sauce*

LINGUINE WITH CLAMS \$24.00

*Served with White Wine or Mariana Sauce*

LINGUINE WITH MUSSELS \$22.00

*Served with White Wine or Mariana Sauce*



## • ENTREES •

CHICKEN PARMESAN \$23.00

*Breaded Chicken or topped with Sauce, Mozzarella and Parmesan Cheese*

EGGPLANT PARMESAN \$23.00

*Breaded Chicken or Eggplant topped with Sauce, Mozzarella and Parmesan Cheese*

SALMON \$28.00

*Served in Lemon Butter Sauce and Seasonal Vegetables*

BRONZINO \$32.00

*Grilled Filet Over Mixed Vegetables (Seasonal)*

HALIBUT \$42.00

*Baked Filet served with a Cognac Sauce Over Seasonal Mixed Vegetables*

SEAFOOD COMBINATION \$32.00

*Clams, Mussels, Shrimps, Calamari with Linguine in a White Or Red Sauce*

VEAL CHOP \$48.00

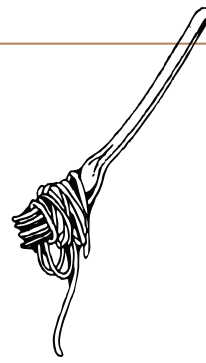
*Pan-fried with Vegetables and Potatoes*

RIBEYE STEAK \$32.00

*Pan-friend in Garlic Butter served with Creamy Mashed Potatoes*

# Selita's

Restaurant & Bar



## Vegan Menu

### • APPETIZERS •

SOUP OF THE DAY \$10

CAPRESE  
\$14.00

*Fresh Cashew Milk Mozzarella, Tomatoes,  
Basil, Aged Balsamic*

BUFFALO CAULIFLOWER  
\$14.00

*Buttermilk Fried Cauliflower with Buffalo Sauce  
and Homemade Bleu Cheese*

OYSTER MUSHROOM "CALAMARI"  
\$14.00

*Crispy Fried Oyster Mushroom with Tartar Sauce  
and Marinara Sauce*

TOFU "CRAB" CAKES  
\$13.00

*Served with Tartar Sauce*

BUFFALO DRUMSTIX  
\$14.00

*Battered Soy "Chicken" Drumsticks  
served with Buffalo Sauce*

### • SALADS •

HOUSE SALAD  
\$12.00

*Mixed Greens, Tomatoes, Cucumbers, Red Onions,  
Shredded Carrot, Kalamata Olives  
with your Choice of Dressing*

CLASSIC CAESAR SALAD  
\$12.00

*Romaine, Cashew Parmesan and Croutons  
(GF Optional)*

BABY SPINACH SALAD  
\$14.00

*Baby Spinach, Grilled Portobello Mushrooms,  
Crumbled Cashew Bleu Cheese, Cherry Tomatoes,  
Balsamic Vinaigrette*

### • PASTA •

FETTUCCHINE ALFREDO  
\$22.00

*Cashew Parmesan Infused Cashew Cream Sauce,  
with Green Peas and Mushrooms (GF Optional)*

PENNE ALLA VODKA  
\$20.00

*Vodka Infused Tomato Cashew Cream Sauce  
(GF Optional)*

LINGUINE WITH  
OYSTER MUSHROOM SCAMPI  
\$21.00

*Oyster Mushrooms with a Lemon, Garlic,  
White Wine, Butter Sauce (GF Optional)*

### • ENTREES •

EGGPLANT PARMIGIANA  
\$24.00

*Breaded Eggplant topped with Tomato Sauce  
and Cashew Milk Mozzarella  
served with the choice of Pasta or Salad*

CAULIFLOWER STEAK  
\$24.00

*Ahead of Roasted Cauliflower on the Bed of Cauliflower  
Mash Kale Salsa Verde*

TEMPEH PORTABELLO  
\$24.00

*Pan Fried Tempe, Portobello Mushrooms,  
Roasted Red Peppers, Parmesan White Wine Sauce,  
served with choice of Pasta or Salad*

EGGPLANT ROLLATINI  
\$24.00

*Breaded Eggplant Rolled with Spinach,  
Ricotta, Tomato Sauce, Mozzarella*

### • SIDES •

GRILLED TOFU \$9

MASHED POTATOES \$7

BROCCOLI RABE \$9