

# CEDRO RISTORANTE ITALIANO

Welcome to Cedro Ristorante Italiano owned and operated by the Navigato Family. Thank you for joining us this evening and sharing our passion for truly authentic Italian cuisine punctuated with the vibrant flavor of local Organic Produce and the culinary expertise of our Executive Chef Maria Navigato. Everything from our homemade pasta, to our slow cooked sauces is inspired by generations of family recipes and techniques passed down by our Nonna. Our dedication to farm fresh produce is deep rooted, and the restaurant itself is named after our grandfather Osilio Navigato's beautiful Cedro farm in Santa Maria Di Cedro, Calabria, Italy. Cedro Ristorante Italiano's ambition is to bring family, friends and our community together with honest and delicious meals. As it is in our own family, imbedded in Cedro Ristorante's philosophy is a strong sense of social responsibility and uncompromisable dedication to quality. Our sauces are made with fresh Organic tomatoes, never canned. Cedro Ristorante Italiano is a part of and supports its community, and purchases from local sustainable farmers whenever possible.

Sit back, enjoy a glass of wine, and leave the rest to us; after all, you're in our home now, buon appetito!

-Giuseppe, Maria, Elizabeth, David, Veronica & Josef Navigato

## ANTIPASTI

### **Bruschetta di Verdure Grigliate**

Toasted Bread Points topped with Grilled Organic Seasonal Vegetables, fresh Herbs, and Extra Virgin Olive Oil  
10

### **Polenta Parmigiana**

Creamy Organic Polenta topped with Homemade Pomodoro sauce, and Parmigiano Reggiano Cheese  
12

### **Calamari Fritti**

Fried Squid served with spicy Pomodoro Dipping Sauce, and fresh Lemon  
13

### **Cozze e Vongole**

Fresh clams and Mussels steamed in spicy Organic Tomato, white wine broth  
14

### **Mozzarella**

Fresh Mozzarella, Prosciutto di Parma, Organic Cherry Tomatoes over bed of Organic Greens  
15

### **Prosciutto con Pere e Gorgonzola**

Imported Prosciutto, Sangiovese poached Pear, Gorgonzola Cheese over Organic Field Greens  
16

## ZUPPE

### **Zuppa del Giorno**

Chef Maria Navigato's Soup of the Day

## INSALATE

### **Garden Salad**

Organic Field Greens, Carrots, shaved Onions, Cherry Tomatoes, tossed in Fresh Herb Vinaigrette  
10

### **Mista**

Organic Baby Field Greens, Goat Cheese, Pine Nuts, dried Cranberries in White Balsamic Vinaigrette  
12

### **Insalata di Rucola**

Organic Arugula in Raspberry Vinaigrette, Sangiovese Poached Pear, Candied Walnuts, crumbled Goat Cheese  
13

### **Caesar**

Crisp Organic Romaine Hearts with Pecorino Cheese, Garlic Croutons, and White Anchovies  
13

### **Barbabetola**

Roasted Organic Beet and Organic Apple Salad with Gorgonzola Cheese, White Wine Balsamic dressing  
14

### **Caprese**

Organic Tomatoes, shaved Organic Red Onions, Fresh Mozzarella Cheese, Cold Pressed Extra Virgin Olive Oil, and Balsamic Vinaigrette  
14

## PASTE

**\*Substitute Whole Wheat Pasta or Organic Brown Rice Pasta \$2**

### **Lasagna di Giuseppe**

*Giuseppe's signature* Lasagna layered with homemade Pasta, All Natural Meat Sauce, Mozzarella cheese, and Organic Fresh Herbs  
20

### **Penne Arrabiata**

Penne Pasta tossed in our Spicy Pomodoro Sauce, Organic fresh Herbs  
16

### **Tagliatelle Bolognese**

*Nonna's signature* Bolognese, all natural Meat Sauce, served over Fresh Homemade Tagliatelle Pasta  
18

### **Spaghetti Polpette**

*Nonna's Recipe!* House made Meatballs in a Pomodoro sauce served over Spaghetti  
20

## PASTE

### **Pappardelle Mare e Monti**

Fresh Homemade Pappardelle tossed with large Wild Prawns, Mushrooms, Fresh Herb Piave Cream Sauce  
24

### **IL Calabrese**

Homemade Tagliatelle Pasta, Spicy Local Italian Sausage, Organic Tomato, Mushrooms, Pomodoro Sauce, Organic Herbs  
22

### **Pasta Cristallo**

Penne Pasta, Organic Spinach, Mushrooms, all Natural Chicken, in Truffle Cream Sauce  
24

### **Spaghetti ai Frutti di Mare**

Spaghetti Pasta tossed with fresh Clams, Mussels, Scallops and Shrimp in a White Wine Tomato Broth  
29

### **Spaghetti Gamberi**

Spaghetti, Wild Prawns, and Garlic in White Wine and herbed Caper Sauce  
24

### **Spaghetti alle Vongole**

Fresh Clams sautéed in White Wine and Organic Herbs tossed with Spaghetti Pasta  
22

### **Penne Pesto**

Penne Pasta tossed in fresh Pesto Sauce made with Organic Genovese Basil, roasted Pine Nuts  
16

### **Gnocchi Pomodoro**

Housemade Gnocchi tossed in our Pomodoro Sauce made with Organic tomatoes  
18

### **Gnocchi al Pesto**

Homemade Gnocchi in Pesto Sauce made with Organic Genovese Basil, and Roasted Pine Nuts  
18

## RISOTTI

### **Risotto con Prosciutto and Funghi Misti**

Risotto with Prosciutto, Wild Mushrooms and Fresh Organic Herbs  
20

### **Risotto Spinaci**

Risotto, Organic Spinach, Blistered Organic Cherry Tomatoes, Organic Fresh Herbs  
18

### **Risotto Pesce**

Risotto with Fresh Seasonal Fish, Calabrese peperoncino Spice, White Wine, Organic Fresh Herbs  
20

## SECONDI

### **Eggplant Parmigiana**

Farm fresh Eggplant baked in our homemade Pomodoro sauce topped with Mozzarella Cheese and Organic Herbs.  
20

### **Pollo Marsala**

Braised Natural Chicken Breast in Marsala Wine, Organic Herbs and Mushrooms, served over herbed Risotto  
24

### **Pollo Parmigiano**

Breaded All Natural Chicken Breast topped with Mozzarella Cheese and Fresh Pomodoro Sauce Served with Penne Pasta  
22

### **Piccata Al Limone**

All Natural Veal cutlet seasoned with Organic local Herbs, White Wine, Lemon and Capers, served over herbed Risotto  
25

### **Veal Scaloppini**

All Natural Veal, Organic Tomato, Mushrooms and Organic Herb sauce Served with Penne Pasta  
25

## CONTORNI

### *Sides*

Organic Vegetables  
(Seasonal)

Herb Roasted Organic Potatoes  
8.95

Organic Creamy polenta  
10

Homemade Polpette (meatballs)  
14

**Bread is available upon request**

**There will be no side substitutions for main entrées, additional sides may be ordered.**

**\*Though we prepare our gluten free meals in separate cookware our kitchen is also used to prepare meals containing Gluten. Please keep this in mind for severe allergies.**

Splitting fee \$2 per plate  
20% Gratuity for parties of 6 or more