

Pizza Menu

Served until 2:00 am

La Margherita \$10

Mozzarella Cheese & Tomato Sauce

Margherita Fresca \$11

Mozzarella di Bufala (Fresh Mozzarella Cheese), Fresh Tomatoes, Parmesan Cheese & Basil

Caprese \$10

Mozzarella di Bufala, Pesto & Fresh Tomatoes

Classica \$11

Tomato Sauce, Mozzarella, Ham & Mushrooms

Quattro Formaggi \$11

Mozzarella, Gorgonzola, Provolone & Parmesan

Diavola \$11

Tomato Sauce, Mozzarella & Cherry Peppers

Al Salmone \$14

Cream Cheese, Smoked Salmon, Capers & Onions, Served at room temperature

Vegetariana \$13

Tomato Sauce, Mozzarella, Artichoke Hearts, Onions, Black Olives, Broccoli, Roasted Red Peppers, Mushrooms & Eggplant

Capricciosa \$13

Tomato Sauce, Mozzarella, Artichoke Hearts, Black Olives, Ham & Roasted Red Peppers

Parma \$14

Tomato Sauce, Mozzarella, Arugula, Prosciutto di Parma & Shaved Parmigiano

Ai Frutti di Mare \$15

Crab, Mussels, Shrimp, Scallops, Fresh Tomatoes, Pine Nuts & Tomato Sauce

Ciccia \$13

Tomato Sauce, Sausage, Pepperoni, Bacon, Mozzarella, Onions & Oregano

Popeye \$12

Cherry Tomatoes, Ricotta, Mozzarella, Fresh Spinach, Ham & Tomato Sauce

San Daniele \$13

Mascarpone Cheese, Mozzarella, Prosciutto & Parmesan Cheese

Boscaiola \$13

Ham, Mushrooms, Mozzarella, Mascarpone & Parmesan Cheese

Zingara \$11

Roasted Red Peppers, Black Olives, Mozzarella, Gorgonzola Cheese & Tomato Sauce

Alfredo \$15

Chicken Breast, Alfredo Sauce, Bacon, Mozzarella & Mascarpone Cheese

Meatball \$12

Homemade Meatball, Tomato Sauce & Mozzarella

Rustica \$14

Eggplant, Ricotta & Mozzarella Cheese

Quattro Stagioni \$14

Ham, Artichokes Hearts, Mushrooms, Black Olives over Tomato Sauce & Mozzarella

Mexicana (HOT) \$13

Tomato Sauce, Mozzarella Cheese, Cherry Peppers, Onions, Roasted Peppers & Chicken Breast

Hawaiian \$11

Tomato Sauce, Mozzarella Cheese, Ham & Pineapple Chunks

Stuffed Pizza

Calzone \$12

Half Moon Pizza stuffed with Tomato Sauce, Mozzarella, Ricotta, and Ham & Mushrooms

Stromboli \$12

Stuffed Pizza with Mozzarella Cheese, Pepperoni, Ham, Coppa, Mortadella & Spinach

Parma Sandwich \$13

Mozzarella Cheese, Prosciutto crudo, Fresh Tomatoes & Shaved Parmesan



Menu Turistico

Set Menu

\$23.50

Appetizer

Choice of One

House Salad or Stracciatella

Entrées

Choice of One

Penne Bolognese

Penne Pasta tossed with homemade Tomato & Meat Sauce

Filetto di Sogliola

Filet of Sole in an egg wash sautéed with Mushrooms & Capers in a Lemon Butter Sauce

Involttine di Pollo

Chicken Breast rolled with Sage, Mozzarella & Prosciutto in a Mushroom Sauce

Includes a glass of House Wine - Red or White

\$29.50

Appetizer

Choice of One

Burrata Caprese or Octopus Salad

Entrées

Choice of One

Capellini Gamberetti

Angel Hair Pasta tossed with Roasted Garlic, Shrimp & Mushrooms

Scaloppine Piccata

Scaloppine in a Capers Lemon Butter & White Wine Sauce

Salmone al Verde

Salmon Filet sautéed with Artichoke Hearts, Mushrooms, Capers & topped with Parsley Lemon Zest

Includes a glass of House Wine - Red or White

\$34.50

Appetizer

Choice of One

Calamari Fritti or Escargot

Entrées

Choice of One

Ravioli Granchio e Aragosta

Lobster & Crab Meat filled Ravioli in a Blue Crab Aurora Sauce

Tagliata di Bue

Grilled Skirt Steak topped with a Marsala & a Mushrooms Reduction over Arugula & Parmesan

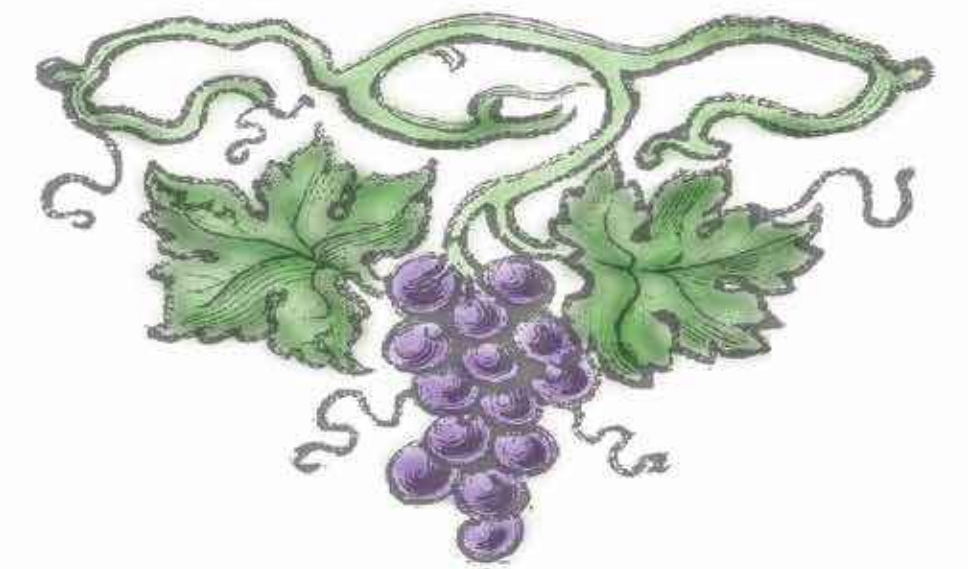
Cernia Costa Smeralda

Grouper filet with Lemon, Capers, Mussels & Pine Nuts

Includes a glass of House Wine - Red or White



15 SOUTH Ristorante Enoteca



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January 1, 2014

Antipasti

Antipasto Assortito \$9

An assortment of Italian Meats, Cheeses, Olives & Grilled Vegetables

Burrata \$15

Fresh Italian Creamy Mozzarella, served with Artichoke Hearts, Prosciutto & Roma Tomatoes, topped with Pesto

Bruschetta Toscana \$5

Chopped Tomatoes, Basil & Garlic on Homemade Toasted Tuscan Bread

Calamari Fritti \$9

Tender fried Squid with Marinara Sauce

Carpaccio di Filetto \$12

Thinly sliced Raw Tenderloin with shaved Parmesan, Arugula, Lemon & Olive Oil

Escargot alla Francese \$14

Snails baked in Garlic Butter & Red Wine

Fritelle di Granchio \$15

Crab Cakes with Fresh Tomatoes & Remoulade Sauce

Mozzarella Caprese \$10

Fresh sliced Buffalo Mozzarella over Tomato with Basil Dressing

Tuna Sashimi \$12

Seared Tuna with a Sesame Seed Crust, served on a bed of Seaweed Salad with Wasabi & Soy Sauce

Zuppe

Minestrone \$5

A variety of Fresh Seasonal Vegetables

Tortellini in Brodo \$6

Cheese Tortelloni in a Chicken Broth

French Onion \$7

Sweet tender onions blended in a savory brown stock, topped with baked Cheese

Stracciattella \$5

Made with Chicken Broth, Egg drop, Spinach & Parmesan Cheese

Salads

Mista Salad \$5

Garden Salad with Balsamic Vinaigrette

Caesar Salad \$6

Romaine Lettuce, Croutons, Parmesan Cheese & Classic Caesar Dressing

Kale Salad \$7

Fresh Kale with Carrots, Cabbage, Walnuts & a Raspberry Balsamic Vinaigrette

Bologna Salad \$9

Prosciutto, Fresh Mozzarella, Mortadella, Salame, Tomatoes, Olives, and Marinated Onions on a bed of Mixed Greens topped with a Balsamic Vinaigrette

Arugula Salad \$8

Arugula with Fresh Tomatoes, Olive Oil, Prosciutto, Artichoke Hearts & Mozzarella di Bufala

Capponata \$7

Cubed Eggplant, Onions, Celery, Tomatoes, Capers, Olives in Agrodolce Sauce

Beet Salad \$7

Slice Beets, Shaved Parmesan & Apples on a Bed of Mixed Greens, with a Lemon Dressing



Pasta

Ravioli al Formaggio \$16

Three Cheese Ravioli with your choice of Alfredo or Marinara Sauce

Ravioli Funghi \$17

Wild Mushroom stuffed Ravioli topped with a Garlic Mushroom Cream Sauce

Ravioli Granchio e Aragosta \$21

Lobster & Crab Meat filled Ravioli in a Blue Crab Aurora Sauce

Tortelloni alla Romana \$19

Tri-color Cheese Tortelloni in a Creamy Parmesan Cheese & Prosciutto Sauce

Lasagna Napoletana \$18

Homemade Pasta layered with Meat Sauce, Bechamel, Parmigiano & Mozzarella Cheese

Capellini Gamberetti \$19

Angel Hair Pasta tossed with Roasted Garlic, Shrimp & Mushrooms

Manicotti di Ricotta \$18

Homemade Pasta Sheets filled with Eggs, Spinach, Ricotta & Parmigiano Cheese, topped with Marinara Sauce then baked

Pasta Trio \$21

A combination of three different House Specialties: Cheese Tortelloni, Lasagna & Manicotti

Gnocchi Sorrentina \$18

Gnocchi tossed with Eggplant, Marinara Sauce, Basil & Mozzarella Cheese

Fettuccine Alfredo \$17

Homemade Fettuccine with a Rich Creamy Parmesan Cheese Sauce

Spaghetti Alla Cozze \$18

Pasta with Mussels, Garlic & White Wine

Penne Bolognese \$14

Penne Pasta tossed with Homemade Tomato & Meat Sauce add Meatballs \$3

Risotto ai Frutti di Mare \$23

Arborio Rice with Shrimp, Clams, Mussels, Scallops, Garlic & Tomatoes

Eggplant Parmigiana \$16

Pan Seared Eggplant layered with Tomato Sauce & Mozzarella Cheese

Eggplant Rollantine \$17

Sliced Eggplant rolled with Ricotta & Parmesan Cheese, topped with Marinara & Mozzarella

Whole Wheat Spaghetti & Penne Pasta Available



Entrée's

Scaloppine Piccata \$20

Scaloppine in a Capers Lemon Butter & White Wine Sauce

Scaloppine alla Marsala \$21

Tender Scaloppine Sautéed in Marsala Wine & Mushrooms

Scaloppine Sorrentina \$21

Scaloppine Sautéed in Butter, topped with Eggplant, Mozzarella Cheese & a dash of Tomato

Saltimboca alla Romana \$22

Scaloppine Sprinkled with Sage & topped with Prosciutto, Sautéed in a White Wine Sauce

Scaloppine Parmigiana \$21

Scaloppine topped with Tomato Sauce & Mozzarella Cheese

Scaloppine Francese \$20

Tender Scaloppine in an egg wash battered with Lemon Butter & Caper Sauce

Veal Chop Milanese \$37

Breaded Veal Chop topped with diced Tomatoes & Arugula

Veal Chop alla Griglia \$37

Char-Grilled, sprinkled with Chopped Lemon Rind, Parsley & Garlic

Lamb Rack Dijon \$36

Grilled New Zealand Lamb Rack topped with a Dijon Mustard, Garlic & Rosemary

Amburgese al Gorgonzola \$18

Chop Sirloin Hamburger with Gorgonzola Cheese & Caramelized Onions & Mushroom. Served on Focaccia Bread

Filetto ai Ferri \$30

Filet Mignon Char-Grilled to your liking

Rib-Eye \$29

Grilled to your liking, topped with Onion Rings

Tagliata di Bue \$20

Grilled Skirt Steak topped with Marsala & a Mushroom Reduction over Arugula & Parmesan Cheese



Cernia Costa Smeralda \$27

Grouper Filet with Lemon, Capers, Mussels & Pine Nuts

Zuppa di Pesce \$28

Grouper, Scallops, Mussels, Clams, Shrimp, Squid & Octopus in a light Garlic Tomato Broth

Salmon al Verde \$25

Salmon Filet Sautéed with Artichoke Hearts, Mushrooms, Capers & topped with Parsley Lemon Zest

Boston Jumbo Scallops alla Ruben \$26

Pan Seared Scallops wrapped with Prosciutto, topped with a Brandied Caper & Cream Sauce

Involtni di Pollo \$17

Chicken Breast rolled with Sage, Mozzarella & Prosciutto in a Mushroom Sauce

Petto di Pollo alla Milanese \$15

Chicken Breast pounded and breaded, topped with diced Tomatoes & Arugula

Petto di Pollo alla Fiorentina \$16

Chicken Breast Sautéed in Marsala Wine, Served over a bed of Cream Spinach

Petto di Pollo alla Parmigiana \$15

Chicken Breast topped with Marinara Sauce & Mozzarella Cheese

A gratuity of 18% will automatically be added for parties of 8 or more. We respectfully request that any tables desiring separate checks *notify* the server of this when placing your order.