

Carne Cont.

Cappello.....13/15
Grilled chicken strips, ranch, cherry tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Pollo Rosso.....13/15
Grilled chicken strips, BBQ sauce, roasted red peppers, feta, scallions, and San Marzano tomato sauce.

Pollo Cilantro.....13/15
Grilled chicken strips, cilantro, grilled artichoke hearts, roasted yellow peppers, fresh mozzarella, and San Marzano tomato sauce.

Salsiccia (Sausage)

Chorizo.....13/15
Spanish chorizo sausage, Guindillas de Ibarra, cilantro, bittersweet Spanish paprika, red peppadews, fresh mozzarella, and San Marzano tomato sauce.

Coniglio e Vitello.....13/15
Rabbit and veal sausage, gold peppadews, roasted red tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Cinghiale e Mirtillo.....13/15
Wild boar and cranberry sausage, roasted yellow tomatoes, Sicilian pistachios, fresh mozzarella, and San Marzano tomato sauce.

Bufalo Texano.....13/15
Buffalo and chipotle pepper sausage, roasted yellow tomatoes, dates, fresh mozzarella, and San Marzano tomato sauce.

Carne di Cervo.....13/15
Venison and blueberry sausage, roasted yellow peppers, roasted garlic, Sicilian oregano, taggiascheolives, fresh mozzarella, and San Marzano tomato sauce.

Salsiccia Piccante.....13/15
Fra'mani sopressata, cippolini onions, spicy Italian sausage, taggiasche olives, grilled artichoke hearts, fresh mozzarella, and San Marzano tomato sauce.

Salsiccia Dolce.....13/15
Sweet Italian sausage, red peppadews, dates carmelized vidalia onions, fresh mozzarella, and San Marzano tomato sauce.

Di Mare (Seafood)

Di Mare.....13/15
Mussels, roasted garlic, parsley, parmigiano reggiano, capers, roasted red tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Puttanesca.....13/15
Sicilian anchovies, roasted garlic, taggiasche olives, pepperincinis, cherry tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Vongole.....13/15
Rosted garlic, capers, parsley, pepperincinis, cockles (baby clams), roasted yellow peppers, fresh mozzarella, and San Marzano tomato sauce.

San Daniele.....13/15
Shrimp, grilled artichoke hearts, parsley, roasted garlic, cherry tomatoes, fresh mozzarella, San Marzano tomato sauce.

Gambini.....13/15
Pignoli pesto, Langostino lobster, basil, carmelized vidalia onions, pecorino, roasted red tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Tono.....13/15
Sicilian tuna, basil, roasted yellow tomatoes, capers, fresh mozzarella, and San Marzano tomato sauce.

Clams Casino.....13/15
Baby clams, lemon, red peppers, Nueskes Applewood Smoked Bacon, cherry tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Gibraltar.....13/15
Sicilian oregano, shrimp, scallops, mussels, baby clams, spinach, roasted red tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Oyster Rockefeller.....13/15
Spinach, portabello, scallions, smoked oysters, fresh mozzarella, and San Marzano tomato sauce.

Dolce Pizze (Dessert Pizza)

Cinnamon Apple.....13/15
Whipped cream cheese base with thinly sliced apples, spiced raisins, crumbled strudel, and a rum caramel sauce.

S'mores.....13/15
Chocolate base with graham crackers and toasted marshmallows.

Strawberry Orange.....13/15
Honey whipped goat cheese base with orange liquor tossed strawberries, orange segments, strawberry puree, and whipped cream.

Banana Nut.....13/15
Bananas, honey, figs, walnuts, raisins, strawberries.

Dolci

Exotic Bomba.....6
Mango, passion fruit, and raspberry sorbetto, all covered in white and dark chocolate.

Tiramifruit.....6
Sponge cake soaked in strawberry syrup divided by layers of marscarpone cream, currants, and blueberries. Finished with powdered sugar.

Choco Nocciola.....6
Three layers of chocolate sponge cake filled with rich chocolate hazelnut cream and decorated with chocolate curls.

Tirami Su.....6
Two layers of espresso-drenched sponge cake divided by marscapone cream, dusted with cocoa powder.

Peach Ripieno.....6
Peach sorbet served in the natural shell.

Chocolate Truffle.....6
Chocolate truffle zabaione cream center surrounded by chocolate gelato and carmelized hazelnuts, topped with cocoa powder.

Bevande

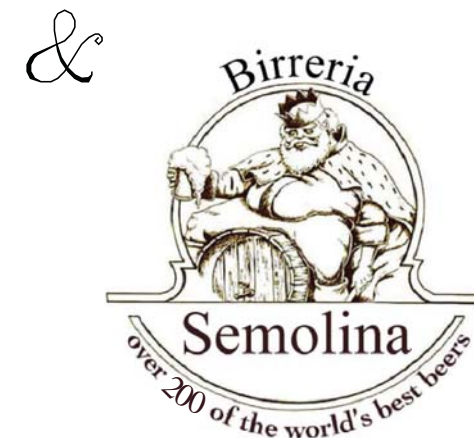
Sodas: 10 oz
Coke, Diet Coke, Sprite.....2

San Benedetto Italian Sodas: 250 ml
Aranciata (Orange).....2
Lemonata (Lemon).....2
Sanguinella (Blood Orange).....2

San Benedetto Italian Cold Teas: 500 ml
Lemon.....3
Peach.....3
Verde Green.....3

San Benedetto Water: 500 ml
Still.....2
Sparkling.....3

Fresh Brewed Ice Tea.....2



1329 West Main St. Charlottesville, VA 22903

Phone: 434.972.9700

Fax: 434.972.9701

www.semolinacville.com

Hours

Mon -Sun - 11-10

Delivery - Carryout - Dine-In - Catering

Visa - Mastercard - Discover - Corporate Checks

Primi

Gorgonzola Wings.....9
Fryer-hot chicken wings and gorgonzola, tossed in Moroccan harissa sauce.

Bravo Calamari Provençal.....9
Fried squid, Guindillas de Ibarra, cherry tomatoes, kalamata olives, capers, EVOO. Romesco sauce.

Mozzarella Fritta.....8
Fresh mozzarella cheese lightly breaded and fried. Marinara sauce.

Bruschetta.....8
Toasted Italian bread with marinated tomato fondutta, fresh basil, roasted garlic, EVOO, cilantro, fresh mozzarella, balsamic.

Tunisian Mix.....8
Pulpy green and black olives, peppers, spices, hot pimientos, zesty lemon slices, and cinnamon. Feta cheese and pita triangles.

Pepper Poppers.....8
Fiery cherry peppers stuffed with aged provolone, prosciutto di parma, EVOO, and balsamic.

Insalata

Teriyaki Steak.....13
Mixed greens, red onions, cherry tomatoes, cucumbers, fresh mozzarella, fried pita chips, dates, beef tenderloin steak, tossed in sesame dressing.

Insalata Spinachi.....10
Spinach, walnuts, red onions, strawberries, bleu cheese, pears, fried pita chips, tossed in balsamic vinaigrette.

Pollo Noce.....12
Mixed greens, red grapes, pecans, marinated chicken, pignoli nuts, fresh mozzarella, fried pita chips, tossed in sherry dijon vinaigrette.

Insalata Costata.....11
Romaine, cucumbers, radicchio, sun-dried tomatoes, red onions, roma tomatoes, Guindillas de Ibarra, red peppers, fresh mozzarella, cannellini beans, cerignola olives, fried pita chips, all chopped and tossed in cashew vinaigrette.

Salmoni All'uvetta.....13
Mixed greens, apple, raisins, strawberries, cashews, bleu cheese, grilled salmon, fried pita chips, tossed in celery seed vinaigrette.

Insalata di Tonno e Fagioli.....13
Mixed greens, cherry tomatoes, capers, red onions, cannellini beans, Sicilian tuna, cerignola olives, Sicilian pistachios, tossed in lemon honey vinaigrette.

Zuppa Del Giorno

Served during winter months.

Panini

Vedura.....9
Grilled zucchini, roasted tomatoes and peppers, fresh mozzarella, basil oil.

Polpettine.....9
Tiny Italian meatballs, carmelized onions, marinara sauce, fresh mozzarella, basil oil, parmigiano reggiano.

Carne Cruda.....9
Fra'Mani salami, Mortadella pistachios, sopressata, fresh mozzarella, arugula, roasted tomatoes, basil oil.

Dolce salsiccia.....9
Sweet Italian sausage, carmelized onions, roasted peppers, fresh mozzarella, basil oil.

Pollo Cilantro.....9
Marinated grilled chicken, roasted tomatoes, fresh mozzarella, EVOO, cilantro, and lime pesto.

Nutella.....9
Chocolate hazelnut spread, sicilian pistachios, and figs.

Tuna and Artichoke.....9
Sicilian tuna in lemon honey vinaigrette, grilled artichoke hearts, kalamata olives, mint, and arugula.

Pizze

8" & 12"

Basilico & Verdura (Basics & Vegetables)

Basilico.....9/11
Fresh mozzarella, basil, pecorino, and San Marzano tomato sauce.

Bianco.....11/13
Parmigiano reggiano, red onions, Sicilian pistachios, rosemary, and fresh mozzarella.

Margherita.....11/13
Basil, pecorino, EVOO, roma tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Genovese.....11/13
Pignoli pesto, potato, parmigiano reggiano, red onions, and fresh mozzarella. (No tomato sauce.)

Bosco.....11/13
Portabello, spinach, red onions, roasted red tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Basilico & Verdura Cont.

Siciliana.....11/13
Zucchini, eggplant, roasted red peppers, red onions, capers, roasted garlic, Sicilian oregano, pecorino, fresh mozzarella, and San Marzano tomato sauce.

Bottarga.....11/13
Egg, roasted garlic, parsley, parmigiano reggiano, cherry tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Santa Brigida.....11/13
Cherry tomatoes, arugula, fresh mozzarella, and San Marzano tomato sauce.

Kibbutz.....11/13
Eggplant, cherry tomatoes, Malucci ricotta, pecorino, parsley, and San Marzano tomato sauce.

Fungo.....11/13
Portabello, cremini, fresh mozzarella, pecorino, and San Marzano tomato sauce.

Quattro Stagioni.....11/13
Grilled artichoke hearts, portabello, prosciutto di parma, roasted red peppers, fresh mozzarella, and San Marzano tomato sauce.

Quattro Formaggi.....11/13
Pecorino, parmigiano reggiano, fresh mozzarella, Malucci ricotta, parsley, roasted garlic, and San Marzano tomato sauce.

Fico.....11/13
Malucci ricotta, honey, balsamic glaze, figs, and arugula.

Florentine.....11/13
Spinach, roasted garlic, EVOO, roasted red tomatoes, feta, fresh mozzarella, and San Marzano tomato sauce.

Asparago.....11/13
White and green asparagus, capers, cherry tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Carne (Meat)

Margherita Pepperoni.....13/15
Sliced Margherita pepperoni, roasted yellow tomatoes, Sicilian pistachios, Sicilian oregano, fresh mozzarella, and San Marzano tomato sauce.

Affumicato.....13/15
Rogue Creamery Smoky Bleu Cheese, carmelized vidalia onions, Neuskes Applewood Smoked Bacon, pecorino, fresh mozzarella, and San Marzano tomato sauce.

Atomica.....13/15
Salami Genoa, Cerignola olives, Moroccan harissa spice, roasted red tomatoes, fresh mozzarella, and San Marzano tomato sauce.

Abruzzese.....13/15
Polpettine (tiny Italian meatballs, roasted garlic, roasted yellow peppers, parsley, pecorino, fresh mozzarella, and San Marzano tomato sauce.

Mykonos.....13/15
Gyro, kalamata olives, feta, red onions, pepperininis, Sicilian oregano, and San Marzano tomato sauce.

The Steak House.....13/15
Grilled sirloin steak, red onions, roasted yellow and red peppers, fresh mozzarella, and San Marzano tomato sauce.

Agnello.....13/15
Grilled lamb strips, scallions, feta cheese, pignoli, mint, cherry tomatoes, kalamata olives, and San Marzano tomato sauce.

Fajita.....13/15
Grilled chicken strips, roasted red and yellow peppers, red onions, pignoli pesto, EVOO, fried pita chips, and fresh mozzarella. (No tomato sauce.)

Rustica.....13/15
Prosciutto di parma, cremini, grilled artichoke hearts, taggiasche olives, roasted garlic, fresh mozzarella, and San Marzano tomato sauce.

Pollo Peppadew Gold.....13/15
Grilled chicken strips, cherry tomatoes, Sicilian pistachios, gold peppadews, fresh mozzarella, and San Marzano tomato sauce.

Pollo Peppadew Red.....13/15
Grilled chicken strips, dates, red peppadews, fresh mozzarella, and San Marzano tomato sauce.

Fig & Prosciutto.....13/15
Prosciutto di parma, figs, Rogue Creamery Smoky Bleu Cheese, pecorino, roasted red tomatoes, and San Marzano tomato sauce.

Pollo Caprese.....13/15
Grilled chicken strips, basil, roma tomatoes, EVOO, balsamic glaze, fresh mozzarella, and San Marzano tomato sauce.

Lahem Bel Ajin.....13/15
Lean ground beef, Morracan harissa spice, scallions, herbs, pignoli, cherry tomatoes, feta, and San Marzano tomato sauce.