

APPETIZERS

We cannot modify our dishes

🌿 CAI AMARI FRITTI

Hand breaded to order and served with our house marinara sauce
\$11.00

🌿 BRUSCHETTA

Mozzarella cheese Roma tomatoes fresh basil and extra virgin olive oil served on our house bread
\$9.00

🌿 HERB STUFFED MUSHROOMS

Sauteed mushroom caps stuffed with our house herb and cheese blend baked to perfection
\$10.00

🌿 APPETIZER SAMPLER

4 fried ravioli 4 mozzarella sticks 4 stuffed mushrooms served with marinara
\$13.00

🌿 MOZZARELLA AND MARINARA

Hand cut and lightly breaded in our house seasonings and served with our house marinara sauce
\$10.00

🌿 FRIED RAVIOLI

8 deep fried cheese-stuffed ravioli paired with a marinara dipping sauce
\$10.00

🌿 COCONUT SHRIMP

6 coconut-crusted deep fried shrimp paired with a sweet pineapple dipping sauce
\$10.50

🌿 CRISPY FRIED ZUCCHINI

Hand breaded fresh zucchini served with our house marinara sauce
\$9.50

SOUPS AND SALADS

Our house salad comes with our signature Italian dressing. We cannot modify our dishes

🌿 MINISTRONE \$7.00

Fresh vegetables beans, and pasta in a light tomato broth

🌿 CLASSIC CAESAR

Classic Caesar romaine Roma tomatoes red onions Parmesan, and garlic croutons
\$8.50
With wood fire grilled chicken \$13.00
With wood fire grilled salmon \$14.00

🌿 GREEK SALAD

Crisp lettuce tomatoes green peppers onions Greek olives Feta cheese pepperoncini peppers, and cucumbers tossed in our own blend of spices and dressing
\$9.75
With chicken \$13.00
With salmon \$14.00

🌿 SOUP OF THE DAY \$7.00

🌿 CHICKEN SALAD

Grilled or fried chicken breast lettuce Roma tomatoes red onions cheese and croutons
\$13.00

🌿 TUSCAN SIRLOIN SALAD

Wood fire grilled sirloin with chopped crisp mixed lettuce tomatoes cucumbers red onions, and croutons
\$16.00

🌿 MOUSTOS UNLIMITED SOUP, SALAD & BREAD

Served with our signature House Italian Dressing (no dressing substitutions) Ask your server for the Soup of the Day
\$13.00

🌿 SIDE SALAD

\$7.00

PASTA

All entrees are served with bread and your choice of soup or house salad. We cannot modify our dishes

🌿 SPAGHETTI

With our house marinara sauce \$12.00
With our homemade meatballs with marinara \$14.00
With our homemade meat sauce \$16.00
With meatballs and meat sauce \$16.00

🌿 FETTUCCINE ALFREDO

Our Alfredo sauce is made fresh every morning! \$14.00
With wood fire grilled chicken \$17.00
With flame grilled shrimp \$18.00

🌿 CHEESE RAVIOLI

Traditional cheese ravioli topped with marinara Alfredo or meat sauce
\$16.00

🌿 CHEESE MANICOTTI

Noodles are stuffed with ricotta mozzarella and Parmesan cheese then topped with our homemade marinara sauce and mozzarella cheese and then baked to perfection
\$16.00

🌿 BAKED ZITI

A combination of Ricotta Romano fresh mozzarella cheese Topped with our classic tomato sauce then baked with melted mozzarella cheese
with chicken \$16.00/*with shrimp* \$18.00

🌿 EGGPLANT PARMIGIANA

Hand breaded fresh eggplant topped with our house marinara and melted mozzarella and served with a side of spaghetti
\$15.00

🌿 SPICY SICILIAN PENNE

Penne sauteed with shrimp chicken cayenne pepper mushrooms sun-dried tomatoes and green onions in a Romano cream sauce
\$18.00

🌿 TORTELLINI

Cheese-filled tortellini in a Parmesan cream sauce topped with crumbled bacon \$14.00
With wood fire grilled chicken \$17.00

🌿 TASTE OF ITALY

Chicken Parmigiana classic lasagna and Fettuccine Alfredo
\$19.00
With chicken \$21.00
With shrimp \$22.00

🌿 CLASSIC LASAGNA

Prepared fresh daily with layers of pasta Italian three cheese blend and our house made meat sauce
\$16.00

Pollo (Chicken)

All entrees are served with bread and your choice of soup or our house salad. We cannot modify our dishes.

CHICKEN MARSALA

Sauteed chicken topped with mushrooms, prosciutto, green onions and our Marsala wine sauce and served with roasted potatoes
\$18.00

PARMESAN CRUSTED CHICKEN

Topped with a cheesy, crunchy Parmesan and garlic cheese crust with choice of side
\$18.00

CHICKEN CARBONARA

Sauteed chicken and penne pasta tossed in a creamy carbonara sauce with bacon and roasted red peppers
\$18.00

CHICKEN FIORENTINE

Our delicious marinated chicken breast topped with specially sauteed spinach in Alfredo sauce, ricotta, and mozzarella cheese and served with a side of spaghetti
\$18.00

CHICKEN PARMIGIANA

Parmesan breaded chicken topped in our house marinara sauce and cheese and served with a side of spaghetti
\$18.00

WOOD-FIRE GRILLED CHICKEN TUSCANO

With our house marinade of olive oil and herbs with choice of side
\$14.00

CHICKEN TENDERS

Four jumbo tenders hand breaded in our signature spices with choice of side
\$17.00

MILANO CHICKEN

Wood-fire grilled chicken breast topped with goat cheese, sun-dried tomatoes, and covered in our wine butter sauce with a choice of side
\$18.00

FLORENTINE TRIO

Jumbo raviolis stuffed with spinach and cheese, paired with chicken and shrimp, then topped with our cheesy Romano cream sauce, diced tomatoes, and spinach
\$20.00

Carne (Beef and Pork)

All Entrees are served with bread and your choice of soup or our House Salad

All steaks cooked on real wood fire hickory pit. We cannot modify our dishes. Add onions or mushrooms for \$4.00

SIRLOIN MARSALA *

Wood-fire grilled 8 oz. sirloin steak with prosciutto, mushrooms, green onions and Marsala wine sauce with your choice of side
\$25.00

12 OZ. RIBEYE *

Our juiciest and most flavorful steak, cut fresh and hand-trimmed, and wood fire grilled to perfection, with your choice of side
\$32.00

PORK CHOP MARSALA *

12 oz. fire-grilled pork chop, topped with prosciutto, mushrooms, green onions and served with Marsala wine sauce and your choice of side
\$20.00

FIRE-GRILLED FILLET *

Any fillet cooked over medium will be butterfied. Our 8 oz. center cut house specialty is hand-seasoned
\$35.00

AUSTRALIAN RACK OF LAMB

Pangefed, eight rack grilled to perfection with rosemary & mint jam and your choice of side
\$45.00

12 OZ. NEW YORK STRIP *

Wood fire grilled 12 oz. New York Strip Steak, cut fresh and hand-trimmed with your choice of side
\$30.00

FIRE-GRILLED FILLET AND LOBSTER TAIL *

Our 8 oz. center cut specialty is hand-seasoned and wood fire grilled to perfection, paired with an oven-roasted lobster tail and your choice of side
\$42.00

TUSCAN PEPPER STEAK *

Savory marinated fillet medallions sauteed with onions, peppers, mushrooms, and grape tomatoes and served over a bed of rice and your choice of side
\$20.00

SURF & TURF TRIO

12 oz. New York strip, lobster tail, and shrimp scampi served with grilled vegetables
\$43.00

18 OZ. T-BONE

Market price when available

24 OZ. PORTERHOUSE

Market price when available

TOMAHAWK

Market price when available



All of our beef is 100% Certified Angus

SEAFOOD

CEEDAR-PLANKED SALMON

*Atlantic salmon fillet wood fire grilled
on a cedar wood plank with your choice of side*
\$21.00

PARMESAN CRUSTED TILAPIA

*Tilapia topped with a cheesy, crunchy Parmesan crust
paired with a side of vermicelli noodles with shrimp
covered in Romano cream sauce and asparagus side*
\$19.00

TUSCAN SHRIMP

*Shrimp lightly seasoned and sauteed in a creamy
wine sauce served over a bed of rice with your choice of side*
\$18.00

CREAMY TUSCAN SHRIMP & SCALLOP PASTA

*Ziti pasta sauteed with shrimp, scallops, sun-dried tomatoes
and spinach in a creamy Romano rose sauce*
\$22.00

BLACKENED SALMON

*Atlantic Salmon fillet with blackened seasoning served over
spring mix and asparagus topped with sun dried tomato and
shrimp in a cream sauce. Served with choice of side*
\$25.00

ITALIAN CARBONARA

*Sauteed shrimp on penne pasta tossed in a creamy
carbonara sauce with applewood bacon, mushrooms
sun-dried tomatoes, and green onions*
\$21.00

DIABLO SHRIMP

*Vermicelli noodles with shrimp and spinach topped
with our spicy tomato-basil sauce*
\$18.00

SEAFOOD TORTELLINI

*Five cheese stuffed tortellini with lobster, crab meat, sea shrimp
and tomatoes tossed in our signature
Parmesan cream sauce*
\$20.00

SEAFOOD HARBOR

*Linguine noodles in a garlic butter sauce topped with a lobster
tail then surrounded by mussels, scallops, and shrimp*
\$30.00

SALMON SAVORITO

*Atlantic salmon served with spinach, basil, tomatoes, and crab
meat in a lemon cream sauce. Served with choice of side*
\$23.00

CLASSIC SANDWICHES

CHICKEN PARMIGIANA

*Parmesan breaded chicken breast fried
and topped with a blend of Italian cheese*
\$12.00

MEATBALL PARMESAN SUB

*Homemade meatballs topped with marinara
sauce and a melted blend of provolone
and mozzarella cheese*
\$11.50

SIDES

Home made Alfredo Sauce with Bread \$6.00

Baked Potato \$3.50

Sauteed Spinach \$3.50

Loaded Potato \$5.00

Seasoned Rice \$3.50

Homemade Fries \$3.50

Roasted Potatoes \$3.50

Steamed Vegetables \$3.50

Broccolini \$3.00

Fettuccine Alfredo \$3.50

Sauteed Asparagus \$3.50

Mushrooms \$3.50

5 oz. Oven Roasted Lobster Tail \$14.00

DESSERTS

New York Style Cheesecake
\$7.99

Molten Lava Cake with Vanilla Ice Cream
\$7.99

Cocoa Dusted Tiramisu
\$7.99

Italian Lemon Cream Cake
\$7.99

*Celebrate your birthday at
Moustos with a
delicious Brownie Delight
on the house!*

MOUSTOS HAMBURGER

*Our lean all beef patty topped with
lettuce, tomato, pickle, and onion*
\$10.00

MOUSTOS CHEESEBURGER

*Our lean all beef patty topped with
a slice of cheese, lettuce, tomato, pickle, and onion*
\$11.00

BEVERAGES

All Drinks \$2.50

Coke

Diet Coke

Dr. Pepper

Diet Dr. Pepper

Sprite

Pink Lemonade

Sweet or Unsweet Tea

Regular and Decaf Coffee

Hot Tea

*Cooking with seafood may cause allergic reactions in people with shellfish allergies. Please consult your doctor if you have any concerns.

BRICK OVEN PIZZAS

Add our Soup or our House Salad or Bread for \$2.00

Our dough is made fresh daily with our special ingredients.

We cannot modify our dishes

CLASSIC PIZZAS

ITALIAN MEAT LOVER'S

*Italian sausage, prosciutto, pepperoni, ham,
Applewood bacon, beef, and mozzarella cheese*

12 in \$18.00 = 14 in \$22.00

VEGETARIAN PIZZA

*Mushrooms, green bell peppers, onions,
black olives, tomatoes, spinach, and
provolone and mozzarella cheese*

12 in \$15.50 = 14 in \$19.50

MOUSTOS SPECIAL

*Italian sausage, Applewood bacon, beef, pepperoni,
mushrooms, green bell peppers, black olives,
onions, and provolone and mozzarella cheese*

12 in \$17.00 = 14 in \$22.00

CHICKEN BACON RANCH PIZZA

*Roasted chicken, bacon, onions, green bell peppers,
provolone and mozzarella cheeses on a creamy ranch sauce*

12 in \$17.00 = 14 in \$21.00

HAWAIIAN PIZZA

*Provolone and mozzarella cheese,
pineapple and Canadian bacon*

12 in \$15.00 = 14 in \$17.00

WHITE PIZZAS (WITHOUT SAUCE)

POLLO (CHICKEN)

*Marinated breast of chicken,
ricotta, and mozzarella cheese*

12 in \$14.00 = 14 in \$15.00

ALFREDO FLORENTINI

*Marinated grilled chicken, spinach,
creamy Alfredo sauce, and our blend of cheese*

12 in \$15.00 = 14 in \$18.00

SPINACH AND FETA

*Sautéed spinach and Feta cheese, ricotta,
tomatoes, and mozzarella cheese*

12 in \$15.00 = 14 in \$17.00

ROMAN PIZZA

*Italian sausage, pepperoni, mushrooms,
black olives, and provolone and mozzarella cheese*

12 in \$16.00 = 14 in \$19.00

CREATE YOUR OWN PIZZA

KIDS MENU

12 & under only please

8 in Pizza (One Topping Only)

Chicken Tenders with choice
of French Fries or Spaghetti

Spaghetti with Meat Sauce

Macaroni and Cheese

Fettuccine Alfredo

Moustos Jr. Cheeseburger
with French Fries

Spaghetti with Marinara

All kids meals \$6.00

	12 in	14 in
CHEESE	\$11.00	\$13.00
ALL TOPPINGS	\$1.40	\$1.70

MEAT	VEGETABLES
Italian sausage	Onions
Pepperoni	Green bell peppers
Applewood bacon	Mushrooms
Chicken	Black olives
Beef	Tomatoes
Ham	Banana peppers
Prosciutto	Jalapeno peppers
	Pineapple
	Spinach
	Feta

MOUSTOS LUNCH MENU

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PRONTO PASTA ENTREES

(All entrees served with soup or our House salad and bread)

WOOD-FIRE GRILLED POLO

(With choice of side)

\$11.00

SPAGHETTI

(Available with Marinara, Meat Sauce, Meatballs with Marinara, or Meatballs with Meat Sauce)

\$11.00

FETTUCCINE ALFREDO

Regular Style \$10.00

Chicken \$10.50

Shrimp \$11.00

CHICKEN PARMIGIANA

\$11.00

CHICKEN PENNE ALFREDO

\$11.00

CHEESE MANICOTTI

\$11.00

OVEN ROASTED LASAGNA

\$11.00

SPICY SICILIAN PENNE

\$11.00

CHICKEN TENDERS

(With choice of side)

\$11.00

LUNCH PLATES

All lunch plates are \$12.00

TUSCAN PEPPER STEAK

Savory marinated fillet medallions sautéed with onions, peppers, mushrooms, and grape tomatoes served over a bed of rice with your choice of side

ALFREDO MEATBALLS

Our Alfredo sauce with homemade meatballs and mushrooms over fettuccine noodles

CAVATAPPI WITH CHICKEN

Cavatappi sautéed with grilled chicken or shrimp, broccoli, carrots, and asparagus in our Alfredo sauce

SISILIANI SHRIMP

Sautéed shrimp with ziti noodles and asparagus in our tomato basil cream sauce

ECCPLANT PARMIGIANA

Hand breaded fresh eggplant topped with our house marinara and melted mozzarella and served with a side of spaghetti

GARLIC STEAK BITES

Fillet medallions sautéed in mushroom garlic sauce served over bed of rice with choice of side

SANDWICHES

(Does not include soup, salad, or bread)

All Sandwiches are \$9.50. Includes choice of side

MEATBALL PARMESAN SUB

Homemade meatballs topped with marinara sauce and melted blend of provolone and mozzarella cheese

CHICKEN PARMICIANA

Parmesan-breaded chicken breast fried and topped with an Italian cheese blend and marinara sauce

MOUSTOS PHILLY CHEESE STEAK

Shredded beef steak, mushrooms, onions, and provolone cheese

MOUSTOS CHEESEBURGER

Our lean all beef patty topped with a slice of cheese, lettuce, tomato, pickle, and onion

MOUSTOS HAMBURGER

Our lean all beef patty topped with lettuce, tomato, pickle, and onion

UNLIMITED SOUP, SALAD, & BREAD

Served with our Signature House Italian Dressing

Ask your server for the Soup of the Day

\$7.99

CREATE YOUR OWN PIZZA

Pick up to three toppings on a 12 in. pizza for \$12.00

14 in. \$14.00

Choose from:

MEAT

Italian sausage

Pepperoni

Applewood bacon

Chicken

Beef

Ham

Prosciutto

VEGETABLES

Onions

Green bell peppers

Mushrooms

Black olives

Tomatoes

Banana peppers

Jalapeno peppers

Pineapple

Spinach

Peta

Lunch is served

TUESDAY - FRIDAY

11:00 AM - 2:00 PM

Add Extra Sauce to any order for an additional \$4.00

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