



Benvenuti Menu Cena

Antipasti - Appetizers - Small Plates - Sharing

Antipasto Misto	9
Have it <i>your way</i> . Have fun creating your own antipasto board choosing three items from our custom antipasto order sheet. A totally unique antipasto experience. \$9 Per person.	
Oliva all'Ascolana	12
A delicacy from Mamma Angela's home town of Ascoli Piceno: Large green olives stuffed with four meats and parmesan cheese then breaded and fried.	
Olive Miste	6
Olive medley with Italian seasoning	
Pane all'aglio	7
Garlic Bread	
Pane all'aglio e Mozzarella	9
Garlic bread with melted mozzarella and tomato sauce	
Bruschetta Romana	9
Toasted bread served with chopped tomatoes, olive oil, garlic and pesto	
Prosciutto di Parma, Parmigiano Reggiano, Mozzarella Fresca e Pomodori Secchi	16
Italian cured ham, parmesan, fresh mozzarella, sundried tomato and olive medley with a balsamic glaze	
Burrata al Tartufo Nero, Bresaola, e Carciofo Romano	18
Black Truffle infused Burrata cheese, "Bresaola" cured beef, Roman style artichokes, olives, on a bed of arugula with balsamic glaze	
Mozzarella in Carrozza	14
Caprese Salad: Fresh mozzarella layered with tomato, cucumber, olives, spring mix and Sesto's pesto	
Lumache al Pesto	11
Escargot with Sesto's Basil Pesto Genovese	
Cozze al Limone, Rosse al Pomodoro, e Curry all'Annick	15
Mussels in a lemon garlic wine, tomato or Annick's Belgian Curry Sauce	
Gamberoni all'aglio	16
Eight large shrimp sautéed in a white wine, lemon, garlic and butter sauce	
Brie, Prosciutto e Fichi al Forno con Crema al Balsamico	16
Baked Brie with Prosciutto and figs with a balsamic glaze drizzle	
Calamari Fritti	15
Fried calamari served with our tomato and caper aioli sauce	
Calamari alla Veneziana	16
Calamari sautéed with garlic in a light tomato and squid ink sauce	
Polpo alla Griglia e Pancetta	18
Grilled Octopus on a bed of arugula, tomatoes and onions and espresso honey pork belly.	
Salsiccia con Cipolla e Peperone	14
Sausage, onions and peppers	

Carne - Meat

La Piccata	Creamy lemon, capers, white wine sauce, served with your choice of side: fresh linguine, vegetables, potatoes, spinach or broccoli	
Vitello	- Veal	24
Pollo	- Chicken	20
La Marsala	Creamy Marsala wine and mushroom sauce, served with your choice of side: fresh linguine, vegetables, potatoes, spinach or broccoli	
Vitello	- Veal	24
Pollo	- Chicken	20
Filetto	- Center cut sirloin	24
La Parmigiana	Breaded and topped with Neapolitana sauce and mozzarella cheese, served with your choice of side: fresh linguine, vegetables, potatoes, spinach or broccoli	
Vitello	- Veal	25
Pollo	- Chicken	21
Vitello al Nonno Vincenzo		26
	Veal in a white wine sauce with artichokes, roasted red peppers and black olives served with fettuccine	
Fagotto di Vitello		28
	Veal pouch stuffed with sausage, ham, pancetta, mushroom, spinach, and asiago cheese baked with tomato sauce mozzarella served with angel hair	
Costata di Manzo Senz'ossa Salsa Pomodorini, Cipolla e Chianti Servito con Rigatoni		35
	Boneless beef short rib in a cherry tomato, garlic, onions and chianti sauce over rigatoni	
Bistecca di manzo "Black Angus" con patatine al tartufo e broccoli		38
	Grilled 12oz "Chairman's Reserve" New York strip steak served with truffle fries and broccoli	
Abbachio Scottadito all'Espresso		35
	Grilled lamb chops with our house espresso rub, sauteed broccoli rabe and roasted potatoes	
Filetto Mignon Salsa al Pepe Verde, Coda D'Aragosta Grigliata e Risotto		59
	8oz "Chairman's Reserve" filet mignon in a brandy cream and green peppercom sauce, 6oz lobster tail and risotto Milanese	

All Entrees include choice of homemade soup or house salad & fresh baked bread.

Add to your salad:

Gorgonzola crumbles \$2 Anchovies \$1.50

There is a four-dollar charge for splitting a meal, which includes a soup or salad and fresh baked bread.

Frutti di Mare - Seafood

Mosselen-Friet alla Annick	22
Mrs. Ramadori's Belgian Mussel Pot and Fries: Mussels in a curry white wine sauce, served with Belgian fries	
Linguine al Pescatore - Bianco o Rosso	22
Clams and mussels in a garlic, white wine and lemon sauce or tomato sauce served over linguine	
Salmone Limone e Miele	26
"Sixty South" salmon fillet in a caramelized onion, honey-lemon sauce served with vegetables and roasted potatoes	
Gamberoni Michelina	25
Large shrimp in a garlic lemon wine sauce served with fettuccine	
Misto di Pesce al "Jimmy V" con Fettuccine Integrale	28
Shrimp, scallops and calamari in a light spicy tomato sauce over whole wheat fettuccine	
Cioppino "Zuppa di Pesce" con Cozze, Vongole Salmone, Gamberoni, Capesantie Aragosta	42
Seafood stew containing mussels, clams, salmon, shrimp, scallops and lobster in a light tomato broth and served with toasted bread. Served over your favorite pasta add \$3	
Risotto Milanese con Frutti Di Mare	42
Italian saffron risotto with lobster, shrimp, and scallops	
Lobster Lorenzo	43
Two 6 oz lobster tails broiled in garlic butter white wine sauce and topped with mozzarella gratinee, served with fettuccine in an asiago cream sauce	

Contorni - Sides

Polpette Housemade meatballs served in our tomato sauce Two 7 One 4	
Salsiccia Italian sausage served in our tomato sauce	7
Lobster Tail 6 oz in garlic butter white wine sauce and mozzarella gratinee	18
Filet Mignon 8oz Chairman's Reserve filet	22
Belgian Fries	4
Sautéed Spinach	4
Sauteed Spinach and Pancetta	8
Broccoli	4
Roasted Potatoes	4
Grilled Long Stem Roman Style Artichoke	5
Grilled Eggplant in Balsamic Vinaigrette	4
Grilled Zucchini in Balsamic Vinaigrette	4

Pasta al Forno - Oven Baked Pasta

Melanzane alla Parmiggiana - Eggplant Parmesan	19
Fried breaded eggplant layered with tomato sauce and mozzarella, served with your choice of side: fresh linguine, vegetables, potatoes, spinach or broccoli	
Lasagna Bolognese - Meat Lasagna	19
Meat filled lasagna in tomato sauce, bechamel and cheeses	
Cannelloni di Carne - Meat Cannelloni	19
Cannelloni filled with a blend of meats and cheeses in tomato sauce	
Manicotti Ricotta - Cheese Manicotti	19
Cheese filled manicotti in tomato sauce	

Pasta Ripiena – Stuffed Pasta

Tortellini Formaggio alla Katia	17
Cheese filled tortellini in a vodka tomato cream sauce	
Ravioli di Formaggio Salsa Napoletana	17
Cheese filled ravioli in a classic tomato sauce	
Ravioli di Pollo e Provolone Crema alla Salvia	18
Ravioli filled with chicken and provolone in a butter, sage white wine sauce	
Ravioli di Carne Salsa Napoletana	19
Ravioli filled with a blend of four meats, ricotta and parmesan cheese in our Napoletana tomato sauce	
Ravioli di Funghi Salsa Pugliese	19
Ravioli filled with mushroom and cheese in a grilled vegetable and tomato sauce	
Ravioloni di Gorgonzola e Pera con Salsa al Zafferano	19
Jumbo ravioli filled with Gorgonzola cheese and pear in a saffron white wine cream sauce	
Ravioli all'Aragosta con Salsa Gamberoni	21
Lobster filled ravioli in a shrimp and garlic cream sauce	

Pizza - 12” Italian Crust

Al Formaggio	Tomato sauce and mozzarella cheese	15
Margherita	Fresh tomato, fresh mozzarella, Sesto's pesto	16
Sesto's Pesto	Sesto's pesto, fresh mozzarella, arugula	16
Salsiccia	Italian sausage, mozzarella, tomato sauce	16
Prosciutto		17
Tomato sauce, prosciutto, arugula, black olives, mozzarella, gorgonzola		
Bianca		17
Bechamel, mozzarella, prosciutto, figs, gorgonzola, arugula		
Salame Piccante		16
Tomato sauce, mozzarella cheese and pepperoni sausage		
Vegetariana		17
Tomato sauce, mozzarella, grilled vegetables, red onions, black olives		

Pasta Fresca e Sughì – Fresh Pasta and Sauces

Mix & match your favorite pasta and sauce. Gluten free pasta is available.

Spaghetti e Polpette Spaghetti and two meatballs	17
Pappardelle Amore Mio alla Norcina Pappardelle in a light tomato sauce with porcini mushroom, sausage and a drizzle of truffle oil	20
Capelli D'angelo Sesto's Pesto Angel Hair in Sesto's Basil Pesto Genovese	15
Capellini Napoletana Angel hair pasta with our homemade tomato sauce	15
Spaghetti Aglio e Olio Spaghetti served in an oil and garlic sauce	15
Rigatoni Bolognese Rigatoni served with our homemade meat sauce	16
Puttanesca Alla Francesca Spaghetti served in tomato sauce with kalamata olives, capers, anchovies, garlic and roasted red peppers	16
Penne Arrabbiata Penne served with our spicy garlic tomato sauce	15
Fettuccine Alfredo Fettuccine in a Parmesan Butter cream sauce	17
Pappardelle Mamma Angela Pappardelle served in a white wine cream, sauce, capers, mushrooms, ham, Italian sausage and pancetta	17
Bucatini Amatriciana Bucatini pasta with our sautéed guanciale, pancetta and Napoletana sauce	16
Gnocchi Gorgonzola Potato gnocchi served in a creamy gorgonzola cheese sauce	17
Fusilli alla Katia Fusilli served in our tomato cream vodka sauce	15
Spaghetti Carbonara Traditional sauce made with egg, pancetta, guanciale, and romano cheese	16
Penne alla Sesto Penne served in cream sauce with caramelized onions, sundried tomatoes, mushrooms	17
Linguine Pollo Aglio e Broccoli Chicken, broccoli & pancetta in olive oil & garlic	18
Risotto Milanese Italian arborio rice with onions, chicken broth, parmesan and saffron	15

ADD ON TO ANY DISH:

Mozzarella au Gratin 4, Broccoli 4, Porcini 4, Mushroom 4, Spinach 3
Fresh Mozzarella 4, Scallops 7, Shrimp 7, Lobster Tail 6 oz 16,
Chicken breast 5, Sausage 5, Mixed Vegetable 4, Kalamata Olives 2,
Grilled Eggplant 4, Grilled Zucchini 4, Roasted Red Pepper 4, Grilled
Artichoke 4, Pancetta 3, Guanciale 3, 6oz Sirloin steak 8

Insalate - Salads

Insalata del Contadino	House salad	Small 5	Large 9
Romaine, spring mix, tomatoes, cucumbers, black olives, parmesan, house made balsamic vinaigrette			
Insalata Caesar	Caesar salad	Small 6	Large 10
Romaine, house made croutons, parmesan cheese tossed in our house made Caesar dressing			
Insalata Caesar con Pollo	Caesar salad with chicken		16
Romaine, chicken breast, house made croutons, parmesan, house made Caesar dressing			
Insalata Da Sesto	Chef antipasto salad		16
Romaine, arugula, ham, salami, provolone, long stem artichoke, tomato, cucumber, black olives, balsamic vinaigrette			
Insalata di Verdura Grigliata	Grilled vegetable salad		17
Romaine, grilled zucchini, eggplant, red peppers, artichokes, asiago cheese, black olives, house made balsamic vinaigrette			
Insalata con Filetto	Grilled sirloin steak salad		18
Romaine, spring mix, steak, tomatoes, cucumbers, house made gorgonzola dressing			
Insalata del Fresca al Pollo	Chicken spinach salad		17
Grilled chicken, spinach, gorgonzola cheese, mandarin oranges, toasted almonds, honey, house made balsamic vinaigrette			
Insalata con Salmone e Carciofi	Grilled salmon salad		19
Romaine, spring mix, salmon, Roman long stem artichoke, tomatoes, cucumbers, house made balsamic dressing			

Minestra Fatta in Casa – Homemade Soup

Minestrone or Soup of the day	Cup 4	Bowl 6
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Caffe - Te - Bevande

Regular Coffee or Tea				\$3.00
Cappuccino/ Caffe Latte	Hot or Iced			\$6.00
Espresso	Single	\$3.00	Double	\$5.00
Panna Italian Natural Water	0.5 Lt	\$3.50	1 Lt	\$6.00
San Pellegrino Mineral Water	0.5 Lt	\$3.50	1 Lt	\$6.00
San Pellegrino Arranciata, Limonata				\$4.00
Coke/ Diet Coke/ Sprite/ Root Beer/ Ginger Ale				\$2.50
Green Tea / Ice Tea	Regular or Sweetened			\$2.50
Milk				\$2.50
Add flavors to your drinks: Raspberry, Mango, Cherry, Peach				\$0.35

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