



Il Melograno

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Soups of the Week

ITEM	PRICE
Lentil and vegetables soup with croutons and extra virgin olive oil Lenti, Potatoes, Celery, Carrot, Vegetable Broth, Salt, Black Pepper, EVOO. Served with Seasoned Croutons	\$11.00
Carrot Soup served With Fresh Goat Cheese and Honey Carrot, Potato, Onion, Fresh Thyme, sugar, Honey, Vegetable broth, salt, Black Pepper, Extra Virgin Olive Oil, served w...	\$11.00

Antipasti

ITEM	PRICE
Burrata Vegetarian. Cream-filled fresh mozzarella, seasoned cherry tomatoes and organic arugula salad or organic mix green salad...	\$16.75
Parmigiana di Melanzane Traditional Sicilian eggplant parmigiana with fresh tomato sauce, basil, parmigiano regiano and mozzarella cheese.	\$18.25
Polpo alla Griglia Grilled octopus with fresh orange, chunky mashed potato and basil pesto sauce	\$21.25
Bruschette Tradizionali Vegetarian. Traditional bruschetta: toasted bread with tomato, basil, origan, garlic and extra virgin olive oil.	\$10.00
Tortino di Carciofi Vegetarian. Artichoke cake with raisins and almonds, served with saffron aioli sauce.	\$16.45
Carpaccio di Manzo Angus beef carpaccio, organic mix greens, asparagus and shaved parmigiano.	\$17.25
Olive di Cerignola Vegetarian.	\$9.35

Salads

ITEM	PRICE
Insalata Di Cesare Classic ceasar: romaine hearts, seasoned croutons, shaved parmigiano with homemade Caesar dressing.	\$13.25
Insalata di Barbabietole Affumicate Vegetarian. smoked Oven roasted red beets, organic arugula salad or organic mix green salad (depends of the market), goa...	\$14.50
Insalata Siciliana Fennel and orange salad, with organic arugula or organic mix greens (depends of the market), olives, oregano, red pepper...	\$14.50
Insalata Caprese con Peperoni Arrostiti Fresh Fior di Latte Mozzarella, Beefsteak Tomato, Fresh Basil, Roasted Red Peppers, organic mix green salad. White Balsa...	\$14.00
Rucula e Grana Padano Vegetarian. Arugula salad, tomato and shaved grana padano.	\$13.75
Insalata di Campagna Vegetarian. Organic mix greens with cherry tomatoes, radish, cucumber, toasted almonds and Piave cheese. white balsamic...	\$13.75

Pasta

ITEM	PRICE
Pappardelle al Ragout di Salsiccia Homemade pappardelle, sweet and spicy Italian sausage ragu (contains fennel seeds).	\$19.85
Trenette al Pesto Genovese Vegetarian.Fresh Italian Trenette with homemade Basil Pesto (basil, EVOO, pine nuts, garlic and parmigiano) with cherry...	\$18.85

ITEM	PRICE
Spaghetti Al Pomodoro Vegetarian. Organic Italian spaghetti, Italian hill grape tomato and fresh basil sauce.	\$15.75
Ravioli di Vitello al Burro e Salvia Homemade veal ravioli with brown butter, fresh sage and toasted bread crumb	\$18.95
Fresh Orecchiette con Salsiccia, Broccoli Rabe e Caprino Fresco Fresh Orecchiette Pasta with Sweet Italian Sausage, Broccoli Rabe and Fresh Goat Cheese on top	\$19.85
Ravioli di Ricotta in Salsa di Piselli Vegetarian. Homemade cow milk ricotta ravioli with shallots, Asparagus, green Peas and Fennel leaves	\$18.45
Fresh Orecchiette alle cozze Fresh Orecchiette pasta with fresh mussels, tomato sauce and fresh greens.	\$20.75
Paccheri al Bronzo Vegetarian. Fresh Paccheri al Bronzo with extra virgin olive oil, shallots, fresh tomatoes, asparagus, topped with shave...	\$17.95

Secondi

ITEM	PRICE
Pollo alla Milanese Breaded chicken breast, served with organic arugula or organic mix greens (depends of the market) and cherry tomatoes sa...	\$25.95
Controfiletto di Angus Alla Grigia 12 ounce grilled angus rib-eye with aromatic butter and grilled Portobello mushroom, served with roasted baby potatoes.	\$35.25
Battuta di Pollo Grilled pounded chicken breast with salmoriglio dressing, served with sautéed broccoli and carrots.	\$21.95
Filetto di Salmone al burro e limone Crispy skin salmon filet with butter-lemon sauce, served with zucchini mashed potato and sautéed asparagus.	\$27.85
Pesce spade in Umido Pan Seared swordfish in tomato sauce, with basil, capers, olives, shallots, served with roasted potatoes	\$31.00

Contorni

ITEM	PRICE
Sautéed Broccoli with garlic, scallion and fresh thyme	\$8.00
Roasted Potatoes with garlic and fresh rosemary	\$7.00
Penne al Pomodoro	\$8.00
Mashed Potatoes	\$8.00

Dessert

ITEM	PRICE
Italian Tiramisu Dark espresso, mascarpone, whipped cream, cocoa and lady fingers.	\$11.00
Cannoli Siciliani Traditional Sicilian cow milk ricotta cannoli with candied orange.	\$10.00
Ricotta Cheesecake Buffalo ricotta and cream cheese, brown sugar and raspberry sauce.	\$10.00
Tortino al cioccolato Warm chocolate and Nutella cake, served with vanilla gelato.	\$10.00

ITEM	PRICE
Vanilla Panna Cotta Fresh creme, vanilla beans, natural gelatine and brown sugar, with red wine reduction.	\$10.00
Drinks	
ITEM	PRICE
San Pellegrino Soda	\$3.00
Soda	\$2.50
San Pellegrino Large Sparkling water	\$6.00
San Pellegrino small Sparkling water	\$3.00
Cranberry Juice	\$4.00
Pomegranate Juice	\$4.00
Coffee / Tea	
ITEM	PRICE
Americano	\$3.00
Cappuccino	\$4.00
Iced Coffee	\$4.00
Iced Tea	\$4.00
Double Espresso	\$5.50
Espresso	\$3.50
ADD ONS	
ITEM	PRICE
Tomato Sauce (2oz)	\$2.00
Caesar Dressing (2oz)	\$2.00
Grated Parmesan (2oz)	\$1.50
Shaved Parmesan (2oz)	\$3.00
Shaved Ricotta Salata (2oz)	\$2.50
Crumbled Fresh Goat Cheese (2oz)	\$2.50
Fresh Mozzarella (2oz)	\$3.00
Tomato Sauce (4oz)	\$4.00
White Balsamic Vinaigrette (2oz)	\$2.00
Anchovies (6 filets)	\$3.00