



Secreto Restaurant

Menu Prices — August 8, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Lunch

ITEM	PRICE
Calamari Fritti Seasoned calamari, deep fried to a golden brown served with marinara sauce.	\$12.99
Carpaccio Di Manzo (Beef Carpaccio) Thinly sliced filet mignon served with arugula, lemon juice, imported olive oil, capers & sliced parmesan cheese.	\$14.99
Carpaccio Di Salmone (Salmon Carpaccio) Thinly sliced salmon served with a mixed green salad, capers, chopped onions lemon juice & imported olive oil.	\$14.99
Antipasta Misti Mixed deli platter including prosciutto salami, buffalo mozzarella, black olives, artichoke, parmigiano & reggiano.	\$19.99

Insalate / Salads

ITEM	PRICE
Mozzarella Capresse Sliced imported buffalo mozzarella cheese served with tomatoes and basil in an imported virgin olive oil & balsamic vina...	\$13.99
Pita Salad Spinach with sun dried tomatoes, portobello mushrooms & walnuts topped with goat cheese in a lemon juice & extra virgin...	\$12.99
Insalata Cesare (Caesar Salad)	\$8.99

Pasta

ITEM	PRICE
Penne Alla Puttanesca Penne rigate pasta sautéed with fresh tomatoes, black olives, onions, anchovies & capers (lightly spiced).	\$19.99
Linguine Alla Vongole Bianco Fresh little neck clams, served over linguini with olive oil & golden garlic.	\$22.99
Fiochetti Four cheese and pear fiochetti pasta with pink vodka sauce, topped with shrimp.	\$21.99
Ravioli Di Granchio Homemade raviolis stuffed with crabmeat, in a lobster sauce, topped with shrimp and spinach.	\$24.99
Fettuccine Mare Monti Homemade fettuccini sautéed with sundries tomatoes, mushrooms, spinach, smoked buffalo mozzarella, scallops & shrimp ser...	\$24.99
Risotto Al Funghi E Gamberi Arborio rice slowly cooked in white wine, cheese, shrimp & wild mushrooms.	\$24.99

Carni, Pollo, Pesce

ITEM	PRICE
Ossobucco Veal shank braised with wine and vegetables served over risotto alla milanese.	\$33.99
Scaloppini Di Vitello Veal scaloppini cooked with virgin olive oil marsala wine & mushrooms.	\$24.99

Dinner

ITEM	PRICE
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Calamari Fritti	\$12.99
Seasoned calamari, deep fried to a golden brown served with marinara sauce.	
Carpaccio Di Manzo (Beef Carpaccio)	\$13.99
Thinly sliced filet mignon served with arugula, lemon juice, imported olive oil, capers & sliced parmesan cheese.	
Carpaccio Di Salmone (Salmon Carpaccio)	\$13.99
Thinly sliced salmon served with a mixed green salad, capers, chopped onions lemon juice & imported olive oil.	
Mozzarella In Carrozza	\$13.99
Breaded, fried buffalo mozzarella cheese served with a light tomato sauce.	

Insalate / Salads

ITEM	PRICE
Insalata Di Casa (House Salad)	\$8.99
Mixed green lettuce served with fresh tomatoes, cucumbers & red onions, in a house vinaigrette dressing.	
Mozzarella Capresse	\$12.99
Sliced imported buffalo mozzarella cheese served with tomatoes and basil in an imported virgin olive oil & balsamic vina...	
Insalata Cesare (Caesar Salad)	\$8.99

Pasta

ITEM	PRICE
Capelli Di Angelo	\$22.99
Angel hair pasta served with extra virgin olive oil, garlic & crushed red peppers & shrimp.	
Gnocchi Verdi Alla Genovese	\$19.99
Potato dumplings with fresh buffalo mozzarella cheese in a potato sauce.	
Fettuccine Alfredo	\$18.99
Linguine Alla Vongole	\$24.99
Fresh little neck clams, served over linguini with olive oil & garlic and your choice of white or red sauce.	
Risotto Secreto	\$21.99
Champagne risotto cooked with fresh buffalo mozzarella cheese, fresh tomatoes & oregano, served with pan seared chicken...	

Carni, Pollo, Pesce

ITEM	PRICE
Scaloppini Picatta	\$22.99
Veal scaloppini sautéed with capers, white wine & light lemon juice.	
Chicken Marsala	\$22.99
Pan seared chicken cooked with virgin olive oil marsala wine & mushrooms.	