



**MATZALUNA**  
472-1998

**1200 Periwinkle Way**  
**Sanibel Island**  
**(239) 472-1998**  
**www.prawnbroker.com**

**THE TIMBERS & SANIBEL GRILL**  
472-3128

**Private party room available**  
**for special functions**



**• OPEN DAILY •**

<b>SAMPLE SPECIALS</b> 13.95 - 24.95	
<b>4 Cheese Filet Mignon</b>	<b>Pistachio Crusted Snapper</b>
<b>Black &amp; White Sesame Tuna</b>	<b>Macadamia Tilapia</b>
<b>Salmon Delicato</b>	<b>Macadamia Crusted Salmon</b>
<b>Grouper Bruschetta</b>	<b>Crabmeat Alfredo</b>
<b>Bronzed Salmon</b>	<b>Lobster or Veal Ravioli</b>
<b>Grouper Tuscany</b>	(Availability subject to change)

**ANTIPASTO**

- Pasta E Fagiole** Cup 3.50 Bowl 4.95  
the classic pasta and bean soup
- Creamy Crab Bisque** Cup 4.50 Bowl 5.95  
specialty of the house
- Fried Mozzarella** with sauce pomodoro 5.95
- Calamari Fritto** with sauce pomodoro 7.95
- Stuffed Mushrooms** 5.95  
with sausage stuffing, topped with mozzarella
- Bruschetta** 6.95  
tomatoes, scallions, basil and olive oil, four cheeses
- Shrimp Scampi** 8.95  
baked in garlic butter, served with bread for dipping
- Cold Antipasto** 8.95  
salami, ham, olives, pepperoncini, provolone and romano cheeses, prosciutto, marinated artichokes, roasted red peppers, served over mixed greens
- Caesar Salad** (anchovies upon request) 5.95  
w/chicken 8.95 w/shrimp 11.95
- Mussels Matzaluna** 7.95  
in wine, scallions, tomatoes, garlic & romano cheese
- Escargots Champignon** 6.95  
baked in mushroom caps with garlic parsley butter

**WOOD FIRED PIZZA**

- Margarita** 8.95  
mozzarella, fresh basil and sauce pomodoro
- Five Cheese** 9.95  
mozzarella, gorgonzola, provolone, parmesan and ricotta cheeses, blended with spinach and artichoke hearts
- Matzaluna** 10.95  
sweet sausage, peppers, onions, mushrooms and sun dried tomatoes
- Veggie Matzaluna** 9.95  
our classic without sausage
- Pizza Capresse** 9.95  
fresh housemade mozzarella, fresh tomatoes, roasted garlic and fresh chopped basil
- Angelo** 9.95  
pepperoni, sweet sausage, four cheeses and sauce pomodoro
- Meatlovers** 10.95  
sliced meatballs, pepperoni, ham, sausage mozzarella and sauce pomodoro
- Pepperoni** 9.95  
the world's most popular topping, mozzarella and sauce pomodoro
- Sweet Sausage** 9.95  
sweet Italian sausage, mozzarella and sauce pomodoro

**CLASSIC PASTA DISHES**

- Fettuccine Alfredo** 13.95  
with the classic cream parmesan sauce
- Linguine with Clam Sauce** 14.95  
with your choice of red or white clam sauce
- Penne Saluto** 13.95  
skillet roasted mushrooms, tomatoes, basil and Parmesan cheese
- Linguine Primavera** 13.95  
a variety of garden vegetables tossed in garlic butter and parmesan cheese
- Ravioli Classico** 12.95  
filled with cheese and served with sauce pomodoro

**CREATE YOUR OWN PASTA**

All pasta dishes are served with bread & garlic, and choice of soup or dinner salad. Extra garlic bread \$1.95  
Your choice: any pasta/any sauce: 11.95  
ADD: shrimp... + \$5.95 • chicken... + \$3.95

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| <b>any pasta:</b>                          | <b>any sauce:</b>                                  |
| <b>Spaghetti</b> -<br>"the classic noodle" | <b>Pomodoro</b> -<br>classic tomato sauce          |
| <b>Fettuccine</b> -<br>"the ribbon"        | <b>Aglio &amp; Olio</b> -<br>garlic & olive oil    |
| <b>Linguine</b> -<br>"flat spaghetti"      | <b>Eduardo</b> -<br>roasted red pepper cream sauce |
| <b>Angel Hair</b> -<br>"delicate & fine"   | <b>Arrabiato</b> -<br>spicy tomato sauce           |
| <b>Penne</b> -<br>"hearty & delicious"     | <b>Bolognese</b> -<br>classic meat sauce           |
- Sides: Meatballs (2) \$1.95 Sausages (2) \$2.95

**WHERE'S THE FISH?**

Check out our "Daily Specials" menu which features our fresh fish (while it lasts) along with chef's creations, our "Pizza of the Week" and the evening wine specials.

**HOUSE SPECIALS**

- Chicken Marsala** sauteed breasts of chicken with mushrooms, topped with a Marsala wine demi-glace 15.95
- Chicken Saltimbocca** sauteed breasts with prosciutto & provolone, topped with a sage ivory sauce 15.95
- Veal Marsala** sauteed escalopes of veal with mushrooms, topped with a Marsala wine demi-glace 17.95
- Veal Saltimbocca** sauteed escalopes with prosciutto & provolone, topped with a sage ivory sauce 17.95
- Italian Stuffed Shrimp** 6 shrimp, with our own crabmeat stuffing topped with a creamy crab sauce 17.95
- Sirloin "Matzaluna"** a 10oz. Angus top sirloin with sliced portabello and a Marsala wine demi-glace 17.95

Served with smashed potatoes and vegetable du jour.

\$5.00 plate charge • A 18% gratuity will be added to parties of 6 or more • Prices subject to change

**CLASSIC BAKED DISHES**

- Veal Parmesan** 15.95  
tender veal cutlet, lightly fried, then baked with mozzarella with penne pasta and pomodoro sauce
- Eggplant Parmesan** 13.95  
lightly fried, then baked with mozzarella, ricotta with penne pasta and pomodoro sauce
- Chicken Parmesan** 14.95  
boneless breasts, lightly fried, then baked with mozzarella with penne pasta and pomodoro sauce
- Four Cheese Chicken** 14.95  
grilled chicken breast, four cheeses with penne pasta and pomodoro sauce
- Lasagna Bolognese** 13.95  
layered with ricotta, mozzarella and meat sauce
- Manicotti Bolognese** 12.95  
with ricotta, topped with our classic meat sauce

**SAUTEED WITH PASTA**

- Chicken Cacciatore** 15.95  
sliced boneless chicken breast with peppers, onions, mushrooms, port wine and pomodoro sauce, over a bed of spaghetti
- Calamari Marinara** 14.95  
tender calamari, mushrooms and marinara sauce simmered, served over linguine
- Chicken Puttanesca** 16.95  
sliced boneless chicken breast with artichoke hearts, tomatoes, capers, anchovies, and Kalamata olives, tossed with angel hair pasta. "Matt's favorite!"
- Shrimp Scampi** 16.95  
6 gulf shrimp, sauteed in garlic butter and tomatoes, served over linguine
- Shrimp Valentino** 16.95  
6 gulf shrimp, lightly battered and sauteed with green olives, tomatoes and garlic, tossed with lemon butter and white wine, over angel hair pasta
- Seafood Siciliano** 21.95  
a large platter of shrimp, fresh fish, calamari and chopped clams simmered in spicy marinara sauce, served over linguine

All of the above entrees are served with bread & garlic and your choice of a cup of soup or a dinner salad.