

Garlic Bread: toasted ciabatta, garlic, parmigiano reggiano, olive oil v 8

Burrata: creamy mozzarella, heirloom tomatoes radish, olives, basil, toasted bread v 14

Roasted Cauliflower: herbs, spices, parmigiano reggiano, toasted hazelnuts, cream v 12

Polpette: grass fed beef meatballs, tomatoes, basil, parmigiano reggiano 12

Carciofi: grilled Castroville artichoke, lemon, thyme, pesto v 12

Calamari Fritti: Monterey baby squid Calabrian chili aioli 15

Gamberoni: marinated grilled prawns, garlic, frisee, lemon aioli 16

Cheese Gnocchi: baked potato dumplings, gorgonzola, parmigiano, cream v 16

INSALATE

Cesare: hearts of romaine, lemon, anchovies dressing, garlic croutons, parmigiano reggiano 11

Roasted Beets: goat cheese, organic greens walnuts, berries, sherry vinaigrette v 12

Arugula & Radicchio: organic greens, crispy Prosciutto di Parma, parmigiano, toasted pine nuts, balsamic vinaigrette 13

Minestrone Soup: vegetable, bean soup v 9

FROM THE PANTRY FOR TAKE OUT IN-HOUSE UNCOOKED PASTA

Cheese Ravioli v 12 oz \$14

Egg Fettuccine v 12 oz \$8

Potato Gnocchi v 12oz \$14

SAUCE

Marinara v 16 oz \$9

Meat Sauce 16 oz \$14

Minestrone Soup v 16 oz \$9

Business Hours 4:30 to 8:30pm

Wednesday thru Sunday

PRIMI

Linguini Rustica: organic cherry tomatoes, garlic, basil, extra virgin olive oil (vegan) 18

Lasagna: house made pasta layered, meat sauce, béchamel, mozzarella, basil 22

Papardelle al Ragù: house made hand cut ribbon pasta, grass fed beef meatballs, meat sauce 24

Manicotti: house made pasta tubes filled swiss chard, ricotta, mozzarella over marinara v 19

Ravioli Formaggio: house made, filled, spinach, gorgonzola, smoked mozzarella, ricotta, parmigiano in mushroom cream v 23

Gnocchi Pesto: house made potato dumplings, snap peas, ricotta, pesto cream v 18

Casarecce Siciliana: tubed pasta, mushrooms, house made fennel sausage, English peas, spices, marinara, lite cream 24

Linguini Vongole: Manila Clams, garlic, herbs, spices, pinot grigio wine, butter 26

Fettuccine Pescatora: house made pasta, Manila clams, gulf prawns, cod, wine, light tomato 31

Gluten free pasta is available upon request

SECONDI

Pollo Marsala: Mary's free range chicken breast, crimini, oyster mushrooms, Florio Marsala, tarragon, vegetables, polenta 27

Pollo Parmigiano: Mary's free range chicken breast, baked, marinara, basil, mozzarella cheese over cappellini pasta 27

Vitella Romana: grass fed veal, Prosciutto di Parma, mozzarella, sherry wine, yukon roasted potatoes, vegetables 33

Sogliola: pan roasted wild caught petrale sole lemon butter, cauliflower, zucchini, orzo pasta 29

Bistecca: grilled grass fed 12oz Rib-Eye steak, mushrooms, roasted potato, demi, vegetables 39