

Benvenuti

R I S T O R A N T E

ANTIPASTI

Garlic Bread: toasted ciabatta, garlic, parmigiano reggiano, olive oil v 7

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

Roasted Cauliflower: herbs, spices, parmigiano reggiano, toasted hazelnuts, cream v 10

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

Burrata: cherry tomatoes, radish, picholine olives, basil, olive oil v 12

Calamari Fritti: Monterey baby squid, Calabrian chili aioli 14

Vongole: Manila clams, garlic, pinot grigio, fresh herbs, toasted ciabatta 18

Fagottini: grilled eggplant filled with ricotta, mozzarella, marinara v 12

Carpaccio: thinly sliced filet of beef, rucola, capers, mustard, parmigiana 14

Cheese Gnocchi: baked potato dumplings, Gorgonzola, parmigiano, cream 14

Soup 9

INSALATE

Mista: organic greens, goat cheese, sherry vinaigrette, walnuts v 9

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

Angela: organic greens, fuji apples, gorgonzola, caramelized pecans, honey vinaigrette v 11

Roasted Beets: goat cheese, frisee, roasted walnuts, berries, sherry vinaigrette v 12

PRIMI (Pastas Made In House)

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

Papardelle al Ragù: hand cut ribbon pasta, beef meatballs, meat sauce, basil 22

Manicotti: pasta tubes filled with swiss chard, ricotta & mozzarella over marinara sauce v 18

Ravioli Formaggio: filled with gorgonzola, ricotta, parmigiano in mushroom cream v 24

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

Linguini Vongole: Manila clams, garlic, herbs chardonnay & butter sauce 24

Casarecce Siciliana: tubed pasta, mushrooms, house made fennel sausage, English peas, marinara sauce 19

Fettuccine Pescatora: Manila clams, gulf prawns, cod, pinot grigio & light tomato sauce 26

Melanzana Ripiena: grilled eggplant filled; ground veal, Italian sweet sausage, potatoes, pine nuts, on casarecce pasta, marinara sauce 24

Quinoa: gluten free pasta, English peas, cherry tomatoes, asparagus, fontina cream v 21

SECONDI

Pollo Marsala: Mary's free range chicken breast, mushrooms, Florio Marsala, tarragon, vegetables, polenta 24

Sogliola: pan roasted petrale sole, lemon, butter, cauliflower, zucchini, orzo pasta 27

Salmone: seared filet of salmon, dill cream, orzo, swiss chard, braised leeks 28

Vitella Piccata: grass fed veal, lemon, veal au jus, garlic potatoes puree, vegetables 28

Vitella Romana: grass fed veal, Prosciutto di Parma, mozzarella, sherry wine, polenta, vegetables 29

Costoletta di Maiale: Berkshire pork chop, apple chutney, garlic potatoes puree 29

Bistecca: grilled Niman Ranch grass fed NY steak, portabellini mushrooms, roasted potatoes 34

v – Vegetarian,

Split charge \$4.00 per entrée, Corkage \$15.00 per regular bottle,
Gratuity of 20% may be added for parties of 6 or more, Checks not accepted