

Benvenuti

R I S T O R A N T E

ANTIPASTI

Garlic Bread: toasted ciabatta, garlic, parmigiano reggiano, olive oil ▼

Carciofi: grilled Castroville artichoke, lemon, thyme, hollandaise ▼

Roasted Cauliflower: herbs, parmigiano reggiano, toasted hazelnuts ▼

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

Burrata: heirloom tomatoes, picholine olive, basil, olive oil ▼

Calamari Fritti: Monterey baby squid, Calabrian chili aioli

Vongole: shelled Manila clams, garlic, pinot grigio, fresh herbs

Porchetta, pork belly, figs, watercress, aleppo pepper, orange, crème fraiche,

Fagottini: grilled eggplant filled with ricotta, mozzarella, marinara ▼

Roasted Beets: goat cheese, frisee, pistaccio, berries, sherry vinaigrette ▼

Charcuterie Platter: cured meats, local cheese, toasted walnuts, seasonal jam

Today Soup

INSALATE

Mista: organic greens, goat cheese, toasted hazelnut, sherry vinaigrette ▼

Cesare: hearts of romaine, garlic croutons parmigiano reggiano,

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

Benvenuti: romaine, frisée, watermelon radish, Persian cucumber, applewood bacon, poached egg, creamy truffle vinaigrette

SIDES

Roasted Rosemary Potatoes Wedges

Sauteed Swiss Chard

Ginger Carrots

Garlic Pasta Rigatoni

Lacenate Kale, Pork belly

PRIMI

(Pastas made in house)

Papardelle al Ragu: hand cut ribbon pasta, beef meatballs, bolognese sauce, basil

Manicotti: pasta tubes filled with swiss chard, ricotta & mozzarella over tomato sauce ▼

Beef Ravioli: filled braised short ribs, soffritto, short rib sugo

Fettuccine Salmone: smoked salmon, scallions, crème fraiche

Trenette Gamberi: hopper prawns, snap peas, meyers lemon, olive oil, broth

Risotto Funghi: carnaroli rice, braised leeks, shitaki mushrooms, parmigiana reggiano ▼

Gnocchi al Ortolana: potato dumplings, zucchini, mushrooms, ricotta salata ▼

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

Melanzana Ripiena: grilled eggplant filled; ground veal, Italian sweet sausage, potatoes, pine nuts, on rigatoni, tomato sauce

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

SECONDI

Vitella Piccata: grass fed veal, caper berries, lemon, veal au jus, garlic potatoes puree, ginger carrots

Pollo Marsala: free range chicken breast, shitaki mushrooms, florio Marsala, tarragon, zucchini, toasted fregola

Sogliola: pan roasted petrale sole, lemon, butter, cauliflower, zucchini

Salmone: seared king salmon, dill cream, orzo, swiss chard, braised leeks

Bistecca: grilled niman ranch grass fed NY steak, portabellini mushrooms, cipollini, roasted potatoes

Costoletta di Maiale: berkshire pork chop, apples chutney, garlic potatoes puree, lacinato kale

V – Vegetarian, GF - Gluten Free,

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