

## **Table Bites Perfect For Sharing**

- Warm Goat Cheese and Tomato Dip with Garlic Toast 11  
Italian Sausage and Meatballs with Broccoli Rabe and Garlic Toast 16  
Prosciutto and Parmesan Cheese Rice Balls 10  
Italian Meat and Cheese Antipasto 18  
Bruschetta Trio 12

### **Soup**

- Carrot and Ginger 9 Stracciatella 9  
Minestrone 9 Pasta Fagioli Soup 10

### **Salads**

- Caesar Salad 12 with Prosciutto di Parma add 4  
Misto Salad Tomato, Cucumber, Capers, Mozzarella, Black Olives, Romaine 15  
Warm Goat Cheese. Arugola, Golden Raisins, Walnuts 14  
Tropical Salad Romaine, Heart of Palm, Corn, Avocado, Tomato, Parmesan 15  
Beet Salad Arugola, Goat Cheese and Candied Walnuts 15  
Beef Carpaccio with Arugola, Shaved Parmesan and Sautéed Mushrooms 18

### **Appetizers**

- Grilled Asparagus with Shaved Parmesan 12  
Fresh Mozzarella, Tomato, Roasted Peppers and Pesto Vinaigrette 16  
Prosciutto di Parma and Sweet Melon 16  
Parmesan Crusted Calamari with Marinara and Red Pepper Aioli 14  
New Zealand Clams with Spicy Tomato Broth and Garlic Toast 15  
Asparagus and Prosciutto with Marsala Wine and Tomato Carpaccio 16  
Crab Cakes with Avocado, Black Beans, Corn and Red Pepper Aioli 16

### **Pizza**

- Margherita with Tomato Sauce, Basil, Mozzarella 18 Topped *with Salad* add 5  
Napolitano with Fresh Mozzarella, Tomato Sauce, Basil 19  
Sweet and Hot Sausage and Wild Mushroom 22  
Seasonal Vegetable, Tomato Sauce and Mozzarella 20  
White Pizza with Mozzarella, Ricotta and Grated Parmesan 21  
Prosciutto di Parma with Sliced Tomatoes, Pesto and Mozzarella 24

## **Pasta**

Linguine Amalfi Tomatoes, Black Olives, Capers, Mozzarella, Garlic, Oil 20

Trenette Bolognese with Fresh Ricotta 20

Orecchiette Lombardia with Sausage, Spinach and Grape Tomatoes 22

Trenette Salmone Green Peas, Tomato Cream Sauce 22

Linguine Campagne with Baby Clams and Choice of Red or White Sauce 24

Lobster Ravioli with Crab Cake, Corn, Tomatoes, Butter 26

Homemade Gnocchi with Tomato, Basil and Fresh Mozzarella 21

Veal Tortellini with Pancetta, Peas, Shiitake Mushrooms, Parmesan Cream 21

**Appetizer Portions Available 14 Pasta with Seafood 16**

## **Entrée**

Roasted Giannone Half Chicken: Lemon, White Wine, and Roasted Garlic Mashed Potatoes 26

Chicken Parmesan: (Grilled or Breaded) Garlic Spinach and Linguine Aglio e Olio 25

Jumbo Shrimp: Black Olives, Capers, Spicy Tomato Sauce, Sautéed Spinach 28

Pan Roasted Halibut: Mustard Sauce, Wilted Arugola, Roasted Pepper Rice 32

Organic Salmon: on a Bed of Lentils and Italian Pancetta 26

Tilapia Francese: Lemon Sauce and Sautéed Spinach 26

Prince Edward Island Mussels: Spicy Tomato Sauce and French Fries 24

Grilled Naturally Raised Pork Chop: Soft Parmigiano Polenta and Wild Mushrooms 29

Niman Ranch Grilled Sirloin Steak Paillard: with Peppers, Onions, and French Fries 34

Veal Roma: Milk Fed Veal Encrusted in Aged Parmesan, Lemon, Capers and Baby Spinach 30

Veal Milanese Capriccosa: Milk Fed Veal Scaloppini topped with Tomato, Arugola, Onions 30

## **Sides**

Mashed Potatoes 6 French Fries with Red Pepper Aioli 7

Garlicky Broccoli Rabe 9 Asparagus 11 Sautéed Spinach 8

**Join Us Every Sunday for Spaghetti and Waygu Meatballs Served with a Choice of Caesar or Market Green Salad 19.50**