

Speciali

ZUPPA

PIATTO del GIORNO.....cup 6.00..... bowl 12.00
soup of the day

INSALATE

INSALATA di CUNEO ICEBERG 13.25
*Iceberg lettuce with cherry tomatoes, applewood smoked bacon, gorgonzola dressing
and topped with roasted bread crumbs*

PASTA

LASAGNE PASTICCIATE..... 24.50
*flat pasta layered with sausage, plum tomatoes, béchamel crème, and parmesan cheese
(SERVED WEDNESDAY, FRIDAY & SUNDAY ONLY)*

RISOTTO

RISO con COZZE AFFUMICATE..... 23.00
carnaroli rice with smoked New Zealand mussels

CARNE / POLLO

OSSOBUCO alla GREMOLATA 28.50
*veal shanks braised and served with a rich braising sauce and vegetables, roasted garlic mashed
potatoes and garnished with lemon zest, garlic, and parsley*

PESCE

AHÍ TUNA 32.50
*seared sushi grade A ahi tuna steak served with roasted vegetables.
(prepared rare unless otherwise requested)*

PACIFIC RED SNAPPER PARMIGIANO..... 28.95
*filet of snapper dusted with parmesan cheese, grilled and served with tartar sauce,
risotto and vegetables*

CAPELANTE 29.95
seared jumbo scallops served with citrus butter sauce and spinach orzo pasta

PESCE SPADA alla GRIGLIA 32.50
line caught Pacific swordfish grilled, served with lemon risotto and sautéed spinach

SALMONE alla GRIGLIA 29.95
*Loch Duart Scottish salmon filet, grilled & served with creamy parmesan risotto,
and gremolata topping*

DOLCE

TORTA di ZUCCA..... 7.95
pumpkin pie served with a blueberry sauce topped with whipped cream

WINE

Treana, Cabernet Sauvignon, Paso Robles, 2016 \$12.00/glass - \$42.00 / bottle

Corkage \$15/2 Bottle limit (750 ML)