

## DOLCE

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|---|-------|
| ZEPPOLE.....  | 10.95 |
| <i>Italian version of beignet – hot, made to order</i>                                      |       |
| <i>choice of two dipping sauces: raspberry, chocolate, caramel or peanut butter bourbon</i> |       |

## INSALATE E MINESTRE

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| WEDGE SALAD.....   | 13.25 |
| <i>Iceberg lettuce with cherry tomatoes, applewood smoked bacon, gorgonzola dressing and topped with roasted breadcrumbs</i> |       |
| INSALATA con BARBABIETOLE.....   | 12.90 |
| <i>red and gold beets &amp; spring mix tossed with balsamic vinaigrette topped with goat cheese</i>                          |       |
| TORTE di GRANCHIO.....   | 18.95 |
| <i>large Dungeness crab cakes served with homemade tartar sauce</i>  |       |

## PASTA

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| LASAGNE PASTICCIALE.....   | 24.95 |
| <i>flat pasta layered with sausage, plum tomatoes, mushrooms, béchamel crème &amp; parmesan cheese</i> |       |
| GNOCCHI allá PRIMAVERA   |       |
| <i>seasonal vegetables, garlic cream sauce and parmesan cheese.....</i>                                |       |

## CARNE

*Suggested Pairing: Frank Family Vineyards 2017, Napa Valley Cabernet Sauvignon*

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| BISTECCA alla GRIGLIA.....   | 54.95 |
| <i>grilled bone-in Ribeye steak hand-cut (22 oz) with French fries</i> |       |

## POLLO

*Suggested Wine Pairings: Belle Glos 2018, Santa Maria Valley Pinot Noir*

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| POLLO ARROSTO.....   | 29.95 |
| <i>One-half chicken pan-roasted &amp; served with pan juices, sautéed spinach &amp; roasted red potatoes</i>                       |       |
| POLLO al MARSALA.....  | 28.95 |
| <i>chicken breast sautéed with marsala wine, shallots, mushrooms &amp; served with seasonal vegetables</i>                         |       |
| POLLO PARMIGIANA.....  | 28.95 |
| <i>chicken breast baked with Monterey Jack cheese and parmesan cheese in a pomodoro sauce served with potatoes and green beans</i> |       |

## RISOTTO

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|---|-------|
| RISO con COZZE AFFUMICATE.....                                    | 26.50 |
| <i>carnaroli rice with carrots and smoked New Zealand mussels</i> |       |

## PESCE

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| BRANZINO.....  | 35.95 |
| <i>delicate Mediterranean sea bass with roasted vegetables &amp; tomato relish</i>                               |       |
| <i>Suggested Wine Pairing: Whitehaven 2019, New Zealand Sauvignon Blanc</i>                                      |       |
| SALMONE alla GRIGLIA.....  | 32.95 |
| <i>Loch Duart Scottish salmon filet, grilled &amp; served with creamy parmesan risotto and gremolata topping</i> |       |
| <i>Suggested Wine Pairing: Far Niente 2018, Napa Valley Chardonnay</i>   |       |