

Carpaccio

DOLCE

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

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 & spring mix tossed with balsamic vinaigrette topped with goat cheese</i>	

PASTA

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

CARNE

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

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

POLLO ARROSTO.....	29.95
<i>One-half chicken pan-roasted & served with pan juices, sautéed spinach & roasted red potatoes</i>	
POLLO al MARSALA.....	28.95
<i>chicken breast sautéed with marsala wine, shallots, mushrooms & 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

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

PESCE

BRANZINO.....	35.95
<i>delicate Mediterranean sea bass with roasted vegetables & 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 & served with creamy parmesan risotto and gremolata topping</i>	
<i>Suggested Wine Pairing: Far Niente 2018, Napa Valley Chardonnay</i>	