

Carpaccio

COCKTAILS

NEW COCKTAILS IN A CAN! PERFECT FOR TO GO ORDERS

<i>Dashfire Bourbon Old Fashioned or Manhattan</i>	\$ 10.00
<i>Golden Rule Margarita</i>	9.00

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>	
TORTE di GRANCHIO.....	18.95
<i>large Dungeness crab cakes served with homemade tartar sauce</i>	

PASTA

LASAGNE PASTICCIALE.....	24.95
<i>flat pasta layered with sausage, plum tomatoes, mushrooms, béchamel & parmesan cheese</i>	
RAVIOLI di ARAGOSTA.....	26.95
<i>ravioli stuffed with lobster, in a light lobster cream sauce with bay shrimp & asparagus</i>	

PESCE

Suggested Wine Pairing: Far Niente 2018, Napa Valley Chardonnay

SALMONE alla GRIGLIA.....	32.95
<i>Loch Duart Scottish salmon filet, grilled & served with creamy parmesan risotto and gremolata topping</i>	
CAPELANTE allá GRIGLIA.....	33.95
<i>seared jumbo scallops served with vegetable risotto</i>	
BRANZINO.....	35.95
<i>delicate Mediterranean sea bass with roasted vegetables & tomato relish</i>	

POLLO/ VITELLO

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 or VITELLO al MARSALA.....	28.95/ 33.95
<i>chicken breast or veal sautéed with marsala wine, shallots, mushrooms & served with seasonal vegetables</i>	
POLLO or VITELLO PARMIGIANA.....	28.95/ 33.95
<i>chicken breast or veal baked with Monterey Jack cheese and parmesan cheese in a pomodoro sauce served with scalloped potatoes and green beans</i>	
POLLO or VITELLO alla MILANESE.....	28.95/ 33.95
<i>chicken breast or veal, lightly breaded and either prepared with lemon caper butter sauce OR served with arugula salad, dressed with house-made Italian vinaigrette</i>	

CARNE

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

OSSOBUCO alla GREMOLATA.....	32.95
<i>veal shanks braised and served with roasted garlic mashed potatoes in a demi-glace sauce garnished with lemon zest and parsley</i>	
BISTECCA alla GRIGLIA.....	54.95
<i>grilled bone-in Ribeye steak hand-cut (22 oz) with French fries</i>	