

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>	

RISOTTO

RISOTTO alla PRIMAVERA.....	23.50
<i>carabinieri rice with vegetables, parmesan cheese and balsamic glaze sauce</i>	

PASTA

LASAGNE PASTICCIAATE.....	24.95
<i>flat pasta layered with sausage, plum tomatoes, mushrooms, béchamel & parmesan cheese</i>	
RIGATONI alla BAGUTTA.....	25.50
<i>ridged macaroni tubes with house-made fennel sausage, peas, and rosemary in a creamy tomato sauce</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>	
PACIFIC RED SNAPPER PARMIGIANO.....	31.00
<i>filet of snapper dusted with parmesan cheese, grilled & served with house made tartar sauce, risotto and vegetables</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, scalloped potatoes & green beans</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>	