

Carpaccio

Specials

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

ZUPPA di PISELLI	10.50
<i>green split pea soup with vegetables</i>	
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

RISO con FUNGHI.....	25.95
<i>carnaroli rice with porcini, shitake, portobello mushrooms, parmesan cheese & white truffle oil</i>	

PASTA

LASAGNE PASTICCciate.....	24.95
<i>flat pasta layered with sausage, plum tomatoes, mushrooms, béchamel & parmesan cheese</i>	
FETTUCcINE al SALMONE AFFUMICATO e CAVIALE.....	26.95
<i>egg pasta with smoked salmon, red, golden, and black caviar, scallions in a cream sauce</i>	

PESCE

Suggested Wine Pairing: Far Niente 2018, Napa Valley Chardonnay

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>	
SALMONE alla GRIGLIA.....	32.95
<i>Loch Duart Scottish salmon filet, grilled & served with creamy parmesan risotto and gremolata topping</i>	
BRANZINO.....	33.95
<i>delicate Mediterranean sea bass with roasted vegetables & tomato relish</i>	
PESCE SPADA alla GRIGLIA.....	33.95
<i>line caught Pacific swordfish grilled, served with lemon risotto and lemon butter sauce</i>	

POLLO/ VITELLO

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

POLLO or VITELLO al MARSALA.....	28.95/33.95
<i>chicken breast or veal sautéed with marsala wine, shallots, mushrooms & served with scalloped potatoes and green beans</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

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