

**Carpaccio**

## Specials

### 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>	
NY STYLE CHEESECAKE.....	8.95
<i>with a raspberry drizzle</i>	

### INSALATE E MINESTRE

BURRATA alla PANNA e POMODORI.....	13.25
<i>burrata mozzarella with heirloom tomatoes, basil, balsamic vinaigrette and extra virgin olive oil</i>	
INSALATA con FRAGOLE.....	12.75
<i>strawberries with balsamic vinaigrette and mixed greens, glazed walnuts and gorgonzola</i>	
WEDGE SALAD.....	13.95
<i>Iceberg lettuce with cherry tomatoes, applewood smoked bacon, gorgonzola dressing and topped with roasted breadcrumbs</i>	

### RISOTTO

RISOTTO alla MARE.....	29.95
<i>carneroli rice with vegetables, grilled prawns, salmon &amp; swordfish</i>	

### PASTA

LASAGNE PASTICCIATE.....	24.95
<i>flat pasta layered with sausage, plum tomatoes, mushrooms, béchamel &amp; parmesan cheese</i>	

### PESCE

*Suggested Wine Pairing: Far Niente 2019, Napa Valley Chardonnay*

*\*Delicious house-made tartar sauce available\**

PACIFIC RED SNAPPER PARMIGIANO.....	28.00
<i>filet of snapper dusted with parmesan cheese, grilled &amp; served with house made tartar sauce, risotto and vegetables</i>	
TROTA IRIDEA.....	28.95
<i>fresh grilled rainbow trout topped with gremolata and served with seasonal vegetables</i>	
SAND DABS.....	29.95
<i>fresh filet of lightly breaded sand dabs sautéed and served with risotto and vegetables</i>	
SALMONE alla GRIGLIA.....	34.95
<i>Loch Duart Scottish salmon filet, grilled &amp; served with creamy parmesan risotto and gremolata topping</i>	
BRANZINO.....	35.95
<i>delicate Mediterranean sea bass with roasted vegetables &amp; tomato relish</i>	

### POLLO/ VITELLO

*Suggested Wine Pairings: Belle Glos 2019, Santa Maria Valley Pinot Noir*

POLLO PICATTA.....	29.95
<i>grilled chicken with lemon caper cream sauce</i>	
POLLO ARROSTO.....	29.50
<i>one-half free-range chicken pan-roasted &amp; served with pan juices, scalloped potatoes and green beans</i>	
POLLO or VITELLO alla MARSALA.....	29.95/33.95
<i>chicken breast or veal sautéed with marsala wine, shallots, mushrooms &amp; served with scalloped potatoes and green beans</i>	
POLLO or VITELLO alla PARMIGIANA.....	29.95/33.95
<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.....	29.95/33.95
<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 2018, Napa Valley Cabernet Sauvignon*

BISTECCA alla GRIGLIA.....	55.95
<i>grilled bone-in Ribeye steak hand-cut (22 oz) with scalloped potatoes</i>	