

Carpaccio

Specials

DOLCE

ZEPPOLE.....	10.95
<i>Italian version of beignet – hot, made to order 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>	
WEDGE SALAD.....	13.95
<i>Iceberg lettuce with cherry tomatoes, applewood smoked bacon, gorgonzola dressing and topped with roasted breadcrumbs</i>	

PIZZA

VERDURA.....	19.50
<i>spinach, caprini, mozzarella, prosciutto & garlic</i>	

RISOTTO

RISOTTO con GAMBERETTI.....	28.95
<i>carnaroli rice with saffron, Mexican prawns, fresh tomatoes & fennel</i>	

PASTA

LASAGNE PASTICCIAE.....	24.95
<i>flat pasta layered with sausage, plum tomatoes, mushrooms, béchamel & parmesan cheese</i>	
FETTUCCINE al SALMONE AFFUMICATO e CAVIALE.....	27.95
<i>egg pasta with smoked salmon, red, golden and black caviar, scallions in a cream sauce</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 & 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 lemon risotto & green beans</i>	
PESCE SPADA alla GRIGLIA.....	33.95
<i>line caught Pacific swordfish grilled, served with lemon risotto, sautéed spinach</i>	
SALMONE alla GRIGLIA.....	34.95
<i>Loch Duart Scottish salmon filet, grilled & served with creamy parmesan risotto and gremolata topping</i>	
BRANZINO.....	35.95
<i>delicate Mediterranean sea bass with roasted vegetables & 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 & 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 & 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 french fries</i>	