

**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 sauce</i>	
NY STYLE CHEESECAKE.....	8.95
<i>with a raspberry drizzle</i>	
TRADITIONAL PUMPKIN PIE.....	8.95
<i>with whipping cream</i>	

### INSALATE E MINESTRE

WEDGE SALAD.....	13.95
<i>Iceberg lettuce with cherry tomatoes, applewood smoked bacon, gorgonzola dressing and topped with roasted breadcrumbs</i>	

### PIZZA

CHU CHO SPECIALE.....	19.50
<i>pomodoro, mozzarella, fontina, garlic, parmesan, oregano, basil, and chopped tomatoes topped with kalamata olives</i>	

### RISOTTO

RISOTTO alla PRIMAVERA.....	25.50
<i>carnaroli rice with vegetables and parmesan cheese</i>	

### PASTA

LASAGNE PASTICCIAE.....	25.95
<i>flat pasta layered with sausage, plum tomatoes, mushrooms, béchamel &amp; parmesan cheese</i>	
RAVIOLI di ZUCCA .....	26.50
<i>butternut squash ravioli with diced tomatoes in a sage cream sauce</i>	
LINGUINI al FRUTTI di MARE MISTI .....	31.95
<i>small flat pasta filled with mussels, clams, swordfish, jumbo shrimp in a lobster stock sauce</i>	

### PESCE

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

PACIFIC RED SNAPPER PARMIGIANO.....	29.00
<i>filet of snapper dusted with parmesan cheese, grilled &amp; served with house made tartar sauce, risotto and vegetables</i>	
PESCE SPADA allá GRIGLIA.....	34.95
<i>line caught Pacific swordfish grilled, served with lemin risotto, sautéed spinach</i>	
SALMONE alla GRIGLIA.....	35.95
<i>Loch Duart Scottish salmon filet, grilled &amp; served with creamy parmesan risotto and gremolata topping</i>	
BRANZINO.....	36.95
<i>delicate Mediterranean sea bass with roasted vegetables &amp; tomato relish</i>	
<i>*Delicious house-made tartar sauce available*</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 or VITELLO alla MARSALA.....	30.95/34.95
<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.....	30.95/34.95
<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.....	30.95/34.95
<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>	