

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>	

ANTIPASTI

DELLA NONNA HOUSE-MADE MEATBALLS.....	(4) \$10.95.....(6) 12.95
<i>Meatballs in marinara sauce</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>	
INSALATA con FRAGOLE.....	12.75
<i>strawberries with balsamic vinaigrette and mixed greens, glazed walnuts & gorgonzola</i>	

RISOTTO

RISOTTO alla MARE.....	32.95
<i>carnaroli rice with vegetables, red snapper, prawns & salmon in a balsamic reduction</i>	

PASTA

LASAGNE PASTICCciate.....	26.95
<i>flat pasta layered with sausage, plum tomatoes, mushrooms, béchamel & parmesan cheese</i>	
PAPPARDELLE alla BOLOGNESE.....	28.95
<i>flat pasta made with black pepper and served with a Bolognese sauce</i>	
FETTUCCHINE al SALMONE AFFUMICATO e CAVIALE.....	28.95
<i>egg pasta with smoked salmon, red & orange caviar, and scallions in a cream sauce</i>	
RAVIOLI con FUNGHI.....	26.50
<i>pasta filled with wild mushrooms in a prosciutto, mushroom, and marsala cream sauce</i>	

PESCE

Suggested Wine Pairing: Far Niente 2019, Napa Valley Chardonnay

PACIFIC RED SNAPPER PARMIGIANO.....	29.95
<i>filet of snapper dusted with parmesan cheese, grilled & served with house made tartar sauce, risotto and vegetables</i>	
MAHI-MAHI.....	35.95
<i>Mahi-mahi grilled Hawaiian-style & served with lemon risotto, sautéed spinach & mango relish</i>	
SALMONE alla GRIGLIA.....	36.95
<i>Loch Duart Scottish salmon filet, grilled & served with creamy parmesan risotto and gremolata topping</i>	
BRANZINO.....	36.95
<i>delicate Mediterranean sea bass with roasted vegetables & 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.....	31.95/34.95
<i>chicken breast or veal sautéed with marsala wine, shallots, mushrooms & served with scalloped potatoes and green beans</i>	
POLLO or VITELLO alla PARMIGIANA.....	31.95/34.95
<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.....	31.95/34.95
<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>	
MEDAGLIONI FILETTO.....	48.95
<i>beef filet mignon medallions pan seared and served with a portobello mushroom veal reduction sauce, scalloped potatoes & vegetables</i>	