

Specials

DOLCE

ZEPPOLE.....	11.95
<i>Italian version of beignet – hot, made to order choice of two dipping sauces: raspberry, chocolate, caramel, or peanut butter bourbon sauce</i>	
CHOCOLATE PANNA COTTA	8.50
<i>cooked chocolate cream custard served cold with a raspberry sauce & fresh raspberries</i>	

PIZZE

NATALE	19.50
<i>Pomodoro, mozzarella, fontina, mushrooms, red bell peppers, spinach, and sausage</i>	

ANTIPASTI

DELLA NONNA HOUSE-MADE MEATBALLS.....	(4) \$11.95.....(6) 14.95
<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>	
MOZZARELLA di BURRATA con POMODORO	15.95
<i>Imported creamy mozzarella with fresh heirloom tomatoes, basil, balsamic vinegar, spring mixed greens and extra virgin olive oil.</i>	

RISOTTO

RISOTTO con GAMBERETTI.....	33.50
<i>Carnaroli rice with saffron, jumbo prawns, vegetables, and parmesan cheese</i>	

PASTA

LASAGNE PASTICCciate.....	28.95
<i>flat pasta layered with sausage, plum tomatoes, mushrooms, béchamel & parmesan cheese</i>	
RAVIOLI di ZUCCA	27.50
<i>butternut squash ravioli with diced tomatoes in a sage cream sauce</i>	
LINGUINI al FRUTTI di MARE MISTI.....	33.95
<i>small flat pasta filled with tomatoes, fresh fish, clams, jumbo shrimp in a lobster stock sauce</i>	

PESCE

PACIFIC RED SNAPPER PARMIGIANO.....	33.95
<i>filet of snapper dusted with parmesan cheese, grilled & served with house-made tartar sauce, vegetables & French fries OR risotto</i>	
PESCE SPADA alla GRIGLIA.....	38.95
<i>Line-caught Pacific swordfish grilled & served with orzo pasta OR French fries</i>	
MAHI-MAHI.....	37.95
<i>Mahi-mahi grilled Hawaiian-style served with sautéed spinach & mango relish served with scrumptious French fries OR risotto</i>	
SALMONE alla GRIGLIA.....	38.95
<i>Loch Duart Scottish salmon filet grilled & served with risotto & gremolata topping</i>	
BRANZINO.....	38.95
<i>delicate Mediterranean sea bass with roasted vegetables & tomato relish</i> <i>*Delicious house-made tartar sauce available*</i>	

POLLO/ VITELLO

POLLO PICATTA.....	31.95
<i>grilled chicken with lemon caper cream sauce (paired with Albariño white wine 15.00)</i>	
POLLO or VITELLO alla MARSALA.....	36.95/38.95
<i>chicken breast or veal sautéed with marsala wine, shallots, mushrooms & served with scalloped potatoes and green beans</i>	
POLLO or VITELLO alla PARMIGIANA.....	36.95/38.95
<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.....	36.95/38.95
<i>chicken breast or veal, lightly breaded and prepared either 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

OSSO BUCO di MAIALE.....	38.50
<i>Braised pork shank served with roasted garlic mashed potatoes & braising sauce</i>	
BISTECCA alla GRIGLIA.....	56.95
<i>grilled bone-in Ribeye steak hand-cut (22 oz) with scrumptious French fries</i>	
MEDAGLIONI FILETTO.....	49.95
<i>beef filet mignon medallions pan seared and served with a portobello mushroom veal reduction sauce, scalloped potatoes & vegetables</i>	