

Specials

DOLCE

- ZEPPOLE** 11.95
Italian version of beignet – hot, made to order with a choice of two dipping sauces: raspberry, chocolate, caramel, or peanut butter bourbon sauce
- NY STYLE CHEESECAKE** with a raspberry drizzle 8.95

PIZZE

- PIZZE VEGETARIANA** 20.95
roasted carrots, potatoes, tomatoes, bell peppers, broccoli, zucchini, portobello mushrooms, and fontina, mozzarella, and parmesan cheeses with basil & pesto

ANTIPASTI

- DELLA NONNA HOUSE-MADE MEATBALLS** (4) \$11.95 (6) 14.95
meatballs in marinara sauce

INSALATE E MINESTRE

- WEDGE SALAD** 13.95
Iceberg lettuce with cherry tomatoes, Applewood smoked bacon, gorgonzola dressing and topped with roasted breadcrumbs
- INSALATA RUSTICA** 14.00
Romaine hearts, red onions, sweet golden peppers, chickpeas, cucumbers, avocado, vinaigrette and feta cheese

RISOTTO

- RISOTTO PRIMAVERA** 26.95
Carnaroli rice with saffron, vegetables, and parmesan cheese

PASTA

- LASAGNE PASTICCIATE** 28.95
flat pasta layered with beef, pork, sausage, plum tomatoes, mushrooms, béchamel & parmesan, mozzarella, and ricotta cheeses
- RAVIOLI di ARAGOSTA** 29.95
ravioli stuffed with lobster, in a light lobster cream sauce with bay shrimp & asparagus
- LINGUINI al FRUTTI di MARE MISTI** 33.95
small flat pasta filled with tomatoes, fresh fish, clams, jumbo shrimp in a lobster stock sauce

PESCE

- PACIFIC RED SNAPPER PARMIGIANO** 35.95
filet of snapper dusted with parmesan cheese & breadcrumbs, grilled & served with house-made tartar sauce, vegetables with French fries OR risotto
- SALMONE alla GRIGLIA** 38.95
Loch Duart Scottish salmon filet grilled & served with risotto & gremolata topping
- BRANZINO** 38.95
delicate Mediterranean sea bass with roasted vegetables & tomato relish
- TROTA IRIDE** 29.95
fresh grilled rainbow trout topped with sautéed spinach & mushrooms, cherry tomatoes and garlic

Delicious house-made tartar sauce available

POLLO/ VITELLO

- POLLO PICATTA** 31.95
grilled chicken with lemon caper cream sauce (paired with Albariño white wine \$15.00)
- POLLO or VITELLO alla MARSALA** 36.95/38.95
chicken breast or veal sautéed with marsala wine, shallots, mushrooms & served with scalloped potatoes and green beans
- POLLO or VITELLO alla PARMIGIANA** 36.95/38.95
chicken breast or veal baked with Monterey Jack cheese and parmesan cheese in a pomodoro sauce served with scalloped potatoes & green beans
- POLLO or VITELLO alla MILANESE** 36.95/38.95
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

CARNE

Suggested Pairing: Frank Family Vineyards 2018, Napa Valley Cabernet Sauvignon

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