

Specials

PIZZE

Suggested Pairing: 16 oz. German Helles lager

PIZZE ITALIANA CON PINSA 20.95

Calabrese salami, muffuletta salad (calamata & black olives with bell peppers in olive oil), fresh mozzarella, tomato sauce, parmesan cheese and porchetta

ANTIPASTI

COZZE AL VINO 17.95

PEI mussels cooked in garlic white wine sauce, & garlic bread with mozzarella

INSALATE E MINESTRE

WEDGE SALAD 13.95

Iceberg lettuce with cherry tomatoes, Applewood smoked bacon, gorgonzola Dressing and topped with roasted breadcrumbs

INSALATA CON FRAGOLE 13.95

Strawberries with balsamic vinaigrette and mixed greens, glazed walnuts & gorgonzola

RISOTTO

RISO CON GAMBERETTI 33.95

Carnaroli rice with prawns, fresh tomatoes, saffron, and fennel

PASTA

LASAGNE PASTICCIATE 28.95

flat pasta layered with beef, pork, sausage, plum tomatoes, mushrooms, béchamel & parmesan, mozzarella, and ricotta cheeses

RIGATONI CON SCAMORZA 29.95

Rigatoni pasta with pancetta, tomatoes, garlic, mushrooms and imported Italian smoked mozzarella

LINGUINI ai FRUTTI di MARE MISTI 33.95

small flat pasta filled with tomatoes, fresh fish, clams, jumbo shrimp in a lobster stock sauce

PESCE

Delicious house-made tartar sauce available

Suggested Pairing: Aromas of lively citrus & orchard fruit with floral nuances

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

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

POLLO ARROSTO 37.95

One-half chicken pan-roasted & served with pan juices, sautéed spinach & roasted red potatoes

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 & vegetable