

# 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*

**TORTE DI GRANCHIO** 18.95  
*Large Dungeness crab cakes served with homemade tartar sauce*

## INSALATE E MINESTRE

**WEDGE SALAD** 13.95  
*Iceberg lettuce with cherry tomatoes, Applewood smoked bacon, gorgonzola Dressing and topped with roasted breadcrumbs*

**INSALATA TRITATA IN CIOTOLA PARMIGIANO** 14.00  
*Parmesan bowl with chopped salad with fontina cheese, tomatoes, carrots, celery, red bell peppers, avocado and served with house dressing*

## PASTA

**LASAGNE PASTICCIATE** 28.95  
*flat pasta layered with beef, pork, sausage, plum tomatoes, mushrooms, béchamel & parmesan, mozzarella, and ricotta cheeses*

**PENNE ALA MARSALA** 29.95  
*Penne tubes with grilled chicken, prosciutto & mushrooms in a roasted garlic marsala cream sauce with paprika & parmesan cheese finished in the wood fired oven*

- **LINGUINI ai FRUTTI di MARE MISTI** 33.95  
*small flat pasta filled with tomatoes, fresh fish, clams, jumbo shrimp in a lobster stock sauce*

## RISOTTO

**RISOTTO DI MARE** 36.95  
*Carnaroli rice with jumbo Mexican prawns, grilled swordfish, salmon with mixed vegetables, balsamic reduction sauce and parmesan cheese*

## 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*

**CAPELANTE alla GRIGLIA** 38.95  
*Seared jumbo scallops served with orzo pasta with spinach & red bell peppers*

**BRANZINO** 38.95  
*delicate Mediterranean sea bass with roasted vegetables & tomato relish*

**TROTA IRIDE** 29.95  
*fresh grilled rainbow trout topped with roasted vegetables*

## POLLO

**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*