

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