

Specials

HAPPY ST. PATRICK'S DAY

Try our seasonal "Pinch Me" 16 oz. Irish Red Ale. Light, smooth finish, lightly toasted and well balanced

ANTIPASTI

COZZE al VINO	17.95
<i>PEI mussels cooked in garlic white wine sauce & garlic bread with mozzarella</i>	
BRESAOLA CARPACCIO	17.95
<i>Slices of dry-aged top round beef, arugula, onions, capers, mustard sauce & lemon</i>	
TORTE di GRANCHIO	19.95
<i>Large Dungeness crab cakes served with homemade tartar sauce</i>	

INSALATE E MINESTRE

WEDGE SALAD	13.95
<i>Iceberg lettuce with cherry tomatoes, Applewood smoked bacon, gorgonzola dressing and topped with roasted bread crumbs</i>	
INSALATA DI BARBABIETOLE	12.95
<i>Oven roasted beets with feta cheese over baby spring mix & balsamic dressing</i>	

PIZZE

VERDURA	19.50
<i>Spinach, caprini, mozzarella, prosciutto & garlic</i>	

PASTA

LASAGNE PASTICCIAE	28.95
<i>Flat pasta layered with beef & pork sausage, plum tomatoes, mushrooms, béchamel & parmesan, mozzarella, and ricotta cheeses</i>	
RAVIOLI di ARAGOSTA	29.95
<i>Ravioli stuffed with lobster in a light lobster 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>	

RISOTTO

RISOTTO AL'ANATRA AFFUMICATA	36.95
<i>Carnaroli rice with smoked Muscovy duck meat and porcini, fresh Shiitake and fresh white mushrooms</i>	

PESCE

Delicious house-made tartar sauce available

Suggested Pairing: La Lomita Albariño, 2019 Aromas of lively citrus & orchard fruit with floral nuances

PACIFIC RED SNAPPER PARMIGIANO	36.95
<i>Filet of snapper dusted with parmesan cheese & breadcrumbs, grilled & served with house-made tartar sauce, vegetables with 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>	
PESCE SPADA allá GRIGLIA	38.95
<i>Line-caught Pacific swordfish grilled and served with lemon pepper and EVOO seasoned risotto & green beans</i>	

CARNE

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

OSSO BUCCO di MAIALE	38.95
<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>	

DOLCE

LIMONE CHEESECAKE	8.95
<i>Delicate lemon cheesecake with raisins & dried mangoes and topped with chocolate sauce</i>	