

Specials

ANTIPASTI

- COZZE AL VINO** 17.95
PEI mussels cooked in garlic white wine sauce, & garlic bread with mozzarella
- BRESAOLA CARPACCIO** 17.95
Slices of dry-aged top round beef, arugula, onions, capers, mustard sauce & lemon

INSALATE E MINESTRE

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

PASTA

- LASAGNE PASTICCIAE** 28.95
flat pasta layered with beef, pork, sausage, plum tomatoes, mushrooms, béchamel & parmesan, mozzarella, and ricotta cheeses
- ARAGOSTA GAMBERONI BUCATINI** 39.95
Maine lobster tail & Mexican jumbo prawns served on bucatini pasta with garlic olive oil sauce and fresh tomatoes
- 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 ALL ANATRA AFFUMICATA** 36.95
Carnaroli rice with smoked Muscovy duck meat and porcini, fresh Shiitake and fresh white mushrooms

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
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
- PESCE SPADA allá GRIGLIA** 38.95
Line-caught Pacific swordfish grilled and served with lemon pepper and EVOO seasoned risotto & green bean
- AHÍ TUNA allá GRIGLIA** 39.95
Sashimi #1 grade Ahí, seared rare tuna steak, served with roasted vegetables

CARNE

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

- OSSO BUCCO di MAIALE** 38.95
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