

# 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*
- TORTE DI GRANCHIO** 19.95  
*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 bread crumbs*
- INSALATA DI BARBABIETOLE** 12.95  
*Oven roasted beets with feta cheese over baby spring mix & balsamic dressing*

## PIZZA

- Mozzarella con Pomodori** 21.95  
*fresh Ciliegine mozzarella with cherry tomatoes, red onions, arugula and topped with Italian vinaigrette.*
- NEW Craft Pilsner (German Style) Trumer Brewery, Berkeley, CA** 7.00  
*Poured in the acclaimed Schlanke Stange glass 12 oz.*

## PASTA

- LASAGNE PASTICCIATE** 28.95  
*flat pasta layered with beef, pork, sausage, plum tomatoes, mushrooms, béchamel & parmesan, mozzarella, and ricotta cheeses*
- RAVIOLI CON GRANCHIO e GAMBERONI** 29.95  
*Ravioli stuffed with crab and shrimp in a light lobster cream sauce with sliced asparagus*
- FETTUCINE CON POLLO** 28.95  
*Spinach fettuccine with marinated chicken in pan juices with wood-fired roasted corn, tomatoes, pancetta and fennel*
- LINGUINI al FRUTTI di MARE MISTI** 33.95  
*small flat pasta filled with tomatoes, fresh fish, clams, jumbo shrimp in a lobster stock sauce*

## RISOTTO

- RISOTTO ALLA PRIMAVERA** 28.95  
*Carnaroli rice with spring vegetables and parmesan cheese*

## PESCE

**Always fresh & hand-cut in-house & subject to availability**

*\*Delicious house-made tartar sauce available\**

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

- TROTA IRIDE** 29.95  
*fresh grilled rainbow trout with sautéed spinach, mushrooms, cherry tomatoes and garlic*
- 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*
- PACIFIC RED SNAPPER A LA VERACRUZANA** 36.95  
*Grilled filet of snapper covered in a Veracruzana sauce prepared with tomato, olives, capers, cilantro & jalapenos served with vegetables, French fries OR risotto*
- SALMONE alla GRIGLIA** 38.95  
*Loch Duart Scottish salmon filet grilled & served with risotto & gremolata topping*

## 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*
- BRACIOLE DI MAIALE alla GRIGLIA** 33.95  
*Grilled Manna double-cut bone-in pork chop brined in house recipe for 48 hours and served with roasted mashed potatoes and a port wine reduction sauce - cooked medium rare (pink center)*

