

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 con FRAGOLE

strawberries with balsamic vinaigrette and mixed greens, glazed walnuts, and gorgonzola 12.95

PIZZA

Mozzarella con Pomodori

fresh Ciliegine mozzarella with cherry tomatoes, red onions, arugula and topped with Italian vinaigrette. 21.95

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 GAMBERONI AI LIMONE 33.95

pasta with jumbo Mexican prawns sautéed with garlic, saffron, cream & sun-dried tomato paste

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 alla ANATRA AFFUMICATA 33.95

Carnaroli rice with smoked Muscovy duck meat and porcini, fresh Shiitake and fresh white mushrooms

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

POLLO ARROSTO 36.95

One-half free range chicken pan-roasted & served with pan juices, scalloped potatoes & green beans

OSSO BUCCO di MAIALE 38.95

Braised pork shank served with roasted garlic mashed potatoes & braising sauce

BISTECCA alla GRIGLIA 58.95

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 a baked apple & roasted mashed potatoes with a port wine reduction sauce - cooked medium rare (pink center)

