

# Specials

## DOLCE

**CHOCOLATE CAKE** 8.25  
*Two-layer chocolate cake topped with chocolate mousse and caramel sauce*

## ANTIPASTI

**TORTE DI GRANCHIO** 19.95  
*Large Dungeness crab cakes served with homemade tartar sauce*

## PASTA

**LASAGNE PASTICCIAE** 28.95  
*flat pasta layered with beef, pork, sausage, plum tomatoes, mushrooms, béchamel & parmesan, mozzarella, & ricotta cheeses*

**LINGUINI ai FRUTTI di MARE MISTI** 33.95  
*Small flat pasta filled with tomatoes, fresh fish, clams, jumbo shrimp in a lobster stock sauce*

## PESCE

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

**TROTA IRIDE** 29.95  
*fresh grilled rainbow trout with sautéed spinach, mushrooms, cherry tomatoes & garlic*

**SANDDABS** 32.95  
*Fresh filet lightly breaded sautéed in lemon butter sauce with green beans & risotto*

**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*

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

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

## CARNE

**POLLO CACCIATORE** 32.95  
*Seared and roasted chicken topped with our Belle Glos Pinot Noir reduction sauce and served with garlic mashed potatoes & green beans*

**BISTECCA alla GRIGLIA** 58.95  
*grilled bone-in Ribeye steak hand-cut (22 oz) with scrumptious French fries*

**BRACIOLE DI MAIALE alla GRIGLIA** 35.95  
*Grilled double-cut bone-in pork chop brined in house recipe for 48 hours with a port wine reduction sauce – cooked medium rare juicy (pink center) & served with a baked apple & roasted mashed potatoes*

*Suggested Pairing: Woodside Vineyards 2018, Kings Mountain Cab Sauvignon*