
ANTIPASTI

CHARCUTERIE SAMPLER 12
prosciutto, mortadella, finocchiona,
bresaola & speck tirolese
*add fior di latte mozzarella 5

ITALIAN D.O.P. CHEESE PLATE 12
four imported cheeses selected by the chef
(please ask your server for today's selection),
served with pineapple chutney

BRUSCHETTE 11
olives, artichokes, mushrooms, fontina,
mozzarella, marinated tomato, and
caponata relish

FRESH BUFALA MOZZARELLA 11
sicilian caponata relish, oregano flat bread

TOTANI AL SALTO 11
fresh monterey bay calamari, sautéed with
garlic, tomatoes, chile flakes, oregano,
and peas

GRILLED SCALLOPS & PRAWNS 11
warm barley, sweet peppers and green peas

KOBE BEEF CARPACCIO 12
lemon dressing, capers, onion confettura,
shaved grana

GOLDEN-FRIED CALAMARI 13
crispy asparagus, lemon-mint, calabria
peppers & spicy tomato sauce

SALADS

HEART OF ROMAINE SALAD 10
garlic-anchovy dressing, grana cheese,
crostini

HOUSE SALAD 7
organic baby greens, cabernet vinaigrette

THIN CRUST PIZZA

MARGHERITA 16
basil, mozzarella cheese, tomato sauce

SPICY SAUSAGE 18
house-made sausage, artichokes, mozzarella
cheese, tomato sauce

WILD MUSHROOMS & FONTINA 18
truffle oil, val d'aosta fontina cheese,
tomato sauce

VEGETARIAN 18
grilled zucchini, eggplant, roma tomatoes,
caramelized onions, artichoke hearts,
mozzarella cheese, tomato sauce

PORCHETTA 18
roasted pork loin, onions, rosemary,
mozzarella, tomato sauce

SCHIACCIATA 19
parma prosciutto, straciatella cheese,
arugula salad

PASTA & RISOTTO

CASONEI ALLA BERGAMASCA 17
house-made sausage ravioli, amaretti,
brown butter, pork guanciale

**EGG FETTUCCINE +
BOLOGNESE** 18
house-made pasta, meat ragu, tomato
sauce, shaved pecorino cheese

**BUCKWHEAT PAPPARDELLE +
ROASTED CHICKEN & VEGETABLES** 18
sun-dried tomato tapenade, cream sauce

PACCHERI PASTA + MEAT SAUCE 18
lamb ragu, stracciatella, parmesan cheese

GNOCCHI + BRAISED MASAMI PORK 17
sangiovese wine ragu, pecorino toscana

BUTTERNUT SQUASH RAVIOLI 17
wild mushrooms, sage tomato sauce, grana
padano cheese

SPAGHETTI FRUTTI DI MARE 24
clams, mussels, calamari, scallops, prawns,
tomato sauce

**RISOTTO + MIXED VEGETABLES &
SCAMORZA CHEESE** 18
parmesan basket, carnaroli rice

RISOTTO + SONOMA QUAIL 21
wild mushrooms, carnaroli rice, swiss chard

FISH & MEAT

PETRALE SOLE BAKED IN PARCHMENT 24
fregola, tomato, fresh basil, olives and capers

GRILLED SALMON PANTESCA 24
oven roasted spring vegetables, pesto sauce

SAUTÉED SALMON 25
mashed potatoes, grilled vegetables,
shallots, grapes, prosecco butter sauce

CHICKEN ALLA DIAVOLA 21
half semi-boneless spicy chicken, grilled
vegetables

GRILLED LAMB CHOPS 29
asparagus, arugula, pecorino fresco,
eggplant, 'aceto balsamico'

side dishes

Mixed Vegetables 8

Fior Di Latte Mozzarella 5

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