
ANTIPASTI

CHARCUTERIE SAMPLER	14
prosciutto, mortadella, finocchiona, bresaola & speck triloese *add mozzarella 5	
BRUSCHETTE	11.95
olives, artichokes, mushrooms, fontina, mozzarella, marinated tomato, caponata	
FRESH BUFALA MOZZARELLA	12
sicilian caponata relish, oregano flat bread	
GOLDEN-FRIED CALAMARI	19.25
crispy asparagus, lemon-mint, calabria peppers & spicy tomato sauce	
TOTANI AL SALTO	11
fresh monterey bay calamari, sautéed with garlic, tomatoes, chile flakes, oregano, peas	
GRILLED SCALLOPS & PRAWNS	11
warm barley and greens peas	
KOBE BEEF CARPACCIO	17.95
lemon dressing, capers, onion confettura, shaved grana	
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	
SOUP OF THE DAY	7

SALADS

HEART OF ROMAINE SALAD	10
garlic-anchovy dressing, grana padano cheese, crostini	
GRILLED CHICKEN SALAD	14
fulton valley chicken, gorgonzola cheese, toasted almonds, cabernet vinaigrette dressing	
ARUGULA, BEETS & BURRATA CHEESE SALAD	12
wild baby arugula, organic beets, burrata cheese house salad dressing	
SEARED AHI TUNA SALAD	14
baby greens, quail egg, capers, black olives, roasted bell peppers, cherry tomatoes	
SEARED MONTEREY BAY SOLE SALAD	14
wild caught monterey bay filet of sole, romaine hearts, grilled spring onions, tomatoes, lemon and olive oil dressing	
WARMED SPINACH SALAD	11
bloomsdale spinach, bacon, red onions, walnuts, mushrooms, dry ricotta cheese, house dressing	
HOUSE SALAD	11.95
organic baby greens, cabernet vinaigrette dressing	

THIN CRUST PIZZA

MARGHERITA basil, mozzarella cheese, tomato sauce	19.5
SPICY SAUSAGE house-made sausage, artichokes, mozzarella cheese, tomato sauce	21.5
WILD MUSHROOMS & FONTINA truffle oil, val d'aosta fontina cheese, tomato sauce	21.5
VEGETARIAN grilled zucchini, eggplant, roma tomatoes, caramelized onions, artichoke hearts, mozzarella cheese, tomato sauce	21.5
PORCHETTA roasted pork loin, onions, rosemary, mozzarella, tomato sauce	21.5
SCHIACCIATA parma prosciutto, stracciatella cheese, arugula salad	22.5

FISH & MEAT

GRILLED SALMON PANTESCA oven roasted spring vegetables, pesto sauce	24
CHICKEN ALLA DIAVOLA half semi-boneless spicy chicken, grilled vegetables	26.95

PASTA & RISOTTO

CASONSEI ALLA BERGAMASCA house-made sausage ravioli, amaretti, brown butter, pork guanciale	17
SALMON+HALIBUT RAVIOLI house-made ravioli, salmon, halibut, peas, brandy lobster cream sauce	17
BUCKWHEAT PAPPARDELLE + ROASTED CHICKEN & VEGETABLES sun-dried tomato tapenade, cream sauce	18
PACCHERI PASTA + MEAT SAUCE lamb ragu, stracciatella, parmesan cheese	18
GNOCCHI + BRAISED MASAMI PORK sangiovese wine ragu, pecorino toscana	17
BUTTERNUT SQUASH RAVIOLI wild mushrooms, sage tomato sauce, grana padano cheese	17
SPAGHETTI FRUTTI DI MARE clams, mussels, calamari, scallops, prawns, tomato sauce	27.95
RISOTTO + MIXED VEGETABLES & SCAMORZA CHEESE parmesan basket, carnaroli rice	18

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