
ANTIPASTI

CHARCUTERIE SAMPLER prosciutto, mortadella, finocchiona, bresaola & speck triloese *add mozzarella 5	12
BRUSCHETTE olives, artichokes, mushrooms, fontina, mozzarella, marinated tomato, caponata	11
FRESH BUFALA MOZZARELLA sicilian caponata relish, oregano flat bread	11
GOLDEN-FRIED CALAMARI crispy asparagus, lemon-mint, calabria peppers & spicy tomato sauce	13
TOTANI AL SALTO fresh monterey bay calamari, sautéed with garlic, tomatoes, chile flakes, oregano, peas	11
GRILLED SCALLOPS & PRAWNS warm barley and greens peas	11
KOBE BEEF CARPACCIO lemon dressing, capers, onion confettura, shaved grana	12
ITALIAN D.O.P. CHEESE PLATE four imported cheeses selected by the chef (please ask your server for today's selection), served with pineapple chutney	12
SOUP OF THE DAY	5

SALADS

HEART OF ROMAINE SALAD garlic-anchovy dressing, grana padano cheese, crostini	10
GRILLED CHICKEN SALAD fulton valley chicken, gorgonzola cheese, toasted almonds, cabernet vinaigrette dressing	14
ARUGULA, BEETS & BURRATA CHEESE SALAD wild baby arugula, organic beets, burrata cheese house salad dressing	12
SEARED AHI TUNA SALAD baby greens, quail egg, capers, black olives, roasted bell peppers, cherry tomatoes	14
SEARED MONTEREY BAY SOLE SALAD wild caught monterey bay filet of sole, romaine hearts, grilled spring onions, tomatoes, lemon and olive oil dressing	14
WARMED SPINACH SALAD bloomsdale spinach, bacon, red onions, walnuts, mushrooms, dry ricotta cheese, house dressing	11
HOUSE SALAD organic baby greens, cabernet vinaigrette dressing	7

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, stracciatella cheese, arugula salad

FISH & MEAT

GRILLED SALMON PANTESCA 24
oven roasted spring vegetables, pesto sauce

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

PASTA & RISOTTO

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

SALMON+HALIBUT RAVIOLI 17
house-made ravioli, salmon, halibut, peas, brandy lobster cream sauce

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

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