

Zuppa / Insalata

SOUP OF THE DAY	9
ask your server for the soup of the day	
*CAESAR	10
romaine hearts, croutons, creamy Caesar dressing, parmigiana, white anchovy filets	
*HEARTS OF PALM	14
avocado, sweet onions, mixed greens, baby heirloom tomato, mozzarella di bufala, capers, Italian vinaigrette	
*HOUSE SALAD	9
mixed greens, carrots, tomato, red onions, Italian vinaigrette	
BURRATA SALAD	15
burrata cheese, prosciutto wrapped melon, heirloom tomato, mixed greens with citrus vinaigrette, truffle balsamic glaze and garlic crostini	

Antipasti

ANTIPASTO PLATTER	20
parmigiano, mozzarella di bufala, pecorino romano, ubriaco, hot capicola, prosciutto Finocchiona salumi, pickled vegetables, roasted peppers, olives and Parmesan Crostini	
CALAMARI FRITTI	13
crispy calamari, pepperoncini, marinara	
CAPRESE	14
mozzarella di bufala, heirloom tomato, fresh basil	
BRUSCHETTA	11
citrus ricotta, crispy pancetta, baby heirloom tomato, fresh basil, basil oil	
MARGHERITA FLATBREAD "PIZZA"	15
fresh mozzarella, marinara, heirloom tomato, fresh basil, extra virgin olive oil	
CARNE FLATBREAD "PIZZA"	18
fresh mozzarella, marinara, spicy capicola, prosciutto di parma, red grapes, arugula	
VERDURE FLATBREAD "PIZZA"	17
roasted vegetables, zucchini, squash, artichoke, roasted rainbow cauliflower, eggplant caviar spread (cheese or marinara sauce optional)	
SHRIMP COCKTAIL	17
black tiger prawns, fresh basil, lemon scented cocktail sauce	
STUFFED MUSHROOMS	14
portobellini mushrooms, Italian sausage, mozzarella, ricotta, spinach, caramelized onions, herb beurre blanc	
MEATBALLS	13
veal, pork and beef blend, marinara, mozzarella	

Pasta

LOBSTER RAVIOLI	36
lobster, brandy cream sauce	
TRUFFLE RAVIOLI	35
black truffle cream, roasted mushrooms, Italian cheese blend	
EGGPLANT "LASAGNA"	21
layers of eggplant, ricotta, mozzarella, Parmigiano	
LASAGNA BOLOGNESE	25
baked fresh to order	
PASTA TOSCANA	23
rigatoni, Italian mild link sausage, baby kale, fresh pomodoro sauce with fresh basil and ricotta salata cheese	
SHRIMP TOSCANA	32
spaghetti, shrimp, lemon garlic white wine, mushrooms, baby kale, cherry tomato, chili flake, fresh oregano and basil	
SEAFOOD LINGUINI	34
clams, shrimp, mussels, pork guanciale, lemon, white wine	
CARBONARA LEMON TAGLIOLINI	29
smoked pancetta, fresh peas, mushrooms, cream sauce	
FETTUCINE ALFREDO	19
alfredo cream, <i>with chicken 24, with shrimp 28</i>	
"SPAGHETTI" BOLOGNESE	20
spaghetti pasta, tomato, basil, meat sauce	
"SPAGHETTI" & MEATBALLS	25

spaghetti pasta, tomato, basil, meatballs (veal, pork, & beef blend)

SHRIMP SCAMPI SPAGHETTI 35
tiger prawns, fresh basil, cherry tomatoes, lemon beurre blanc sauce

Entrées

***PAN- SEARED BRANZINO** 37
smoked Italian pancetta, spinach, fresh corn, cherry tomatoes, roasted pee wee potatoes with piquillo pepper sauce

***PAN-SEARED SALMONE** 35
wild caught Atlantic salmon, arugula salad, quinoa, roasted artichoke, Fresno peppers, sweetie drop peppers with romesco sauce, seasonal vegetables

SUNDAY GRAVY 40
beef, pork, Italian sausage, polpette, San Marzano tomato sauce, lemon ricotta

***SEA BASS** 43
pan-seared sea bass, grilled asparagus, fra diavolo

***CIOPPINO SEAFOOD** 45
shrimp, clams, mussels, fish, calamari, crab claws, fennel tomato broth, crostini

ALASKAN KING CRAB LEGS Market Price (24oz)
split crab legs, drawn butter, choice of potato, pasta, or broccolini Market Price (32oz)

VEAL OSSO BUCO 55
Braised bone in veal shank, fettuccine – Our Signature Specialty

CHICKEN CACCIATORE 35
fresh peppers, Roma tomatoes, broccolini, pomodoro sauce, potatoes au gratin

PICCATA 26 Chicken/35 Veal
chicken or veal, lemon, capers, white wine, broccolini

MARSALA 26 Chicken/35 Veal
chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano

PARMIGIANO 26 Chicken/35 Veal
chicken or veal, mozzarella, spaghetti pasta, marinara, Parmigiano

Alla Griglia

FROM THE GRILL
Served with Grilled Asparagus

*** FILET OF BEEF 8oz** 55

*** RIB-EYE 18oz** 58

*** NEW YORK STEAK 16oz** 57

*** LAMB CHOPS** 46

grilled lamb chops, oven- roasted golden potatoes, Italian herbs, assorted baby carrots with mint demi glaze

ON TOP 4
brandy peppercorn sauce, Hollandaise sauce, or Béarnaise sauce

- SURF & TURF OPTION -

Add prawns or King crab legs for a classic Surf and Turf Dinner.

Black tiger prawns (3) add \$13, Lobster Tail Market Price (5oz) King crab legs Market Price (12oz)

Contorni

SIDE DISHES

GRILLED ASPARAGUS 11

BROCCOLINI 7

MASHED POTATOES Add Black Truffle + \$5 6

CRISPY POTATOES 6

BAKED POTATO 6

TRUFFLE FRIES 11

GARLIC CHEESE BREAD 7

**Consumer Advisory - The consumption of raw or undercooked foods such as eggs, milk, beef, pork, fish, poultry, shell stock, etc. may increase your risk of food borne illness, especially in case of certain medical conditions.*

Head Chef Miguel Barrientos

Gluten Free Options Available. Please note that our restaurant is not set up as a strictly gluten free environment.

*A split plate charge of \$3.95 will be added for shared entrees.
20% gratuity will be added automatically to all parties of 6 or more.
Large parties can be split up to a maximum of four checks*