

## ANTIPASTI

### PALETTA DI GRANCHIO

Dungeness crab cakes served with paprika aioli 12.95

### BRUSHETTA AL POMODORO

Toasted bread topped with tomato cubes marinated with olive oil, served with shaved parmesan cheese, garlic, and basil on a bed of arugula 6.95

### GRIGLIATA AL FUNGI

Grilled portobello mushroom topped with sun dried tomatoes, garlic, arugula, roasted pine nuts, shaved parmesan cheese and virgin olive oil 8.95

### TONNO REFLETTORES

Seared blackened ahi tuna with grapefruit, red onions, and fennel salad 12.95

### GRIGLIATA DI POLENTA

Grilled polenta topped with gorgonzola cheese and mushrooms 7.95

### CARPACCIO DI MANZO

Thinly sliced raw beef fillet mignon with virgin olive oil, capers, onions, dijon mustard and shaved parmesan cheese 9.50

### CALAMARI FRITTI

Fried baby squid served over a bed of arugula, with lemon aioli 9.95

### GUAZETTO DO VONGOLE E COZZE

Clams and mussels steamed in garlic, wine, fresh tomato and basil 11.95

## PRIMI PIATTI

Our fresh pastas are made on site and dry pastas imported from Italy.

### PENNE CON POLLO

Pasta with chicken breast, cherry tomatoes, artichokes, green peas, and sundried tomatoes 13.95

### LINGUINE CON GAMBERI

Pasta with tiger prawns, fresh tomatoes and mushrooms, in a white wine and garlic sauce 15.95

### LINGUINE CON VONGOLE E COZZE

Pasta offered with clams or mussels, served with your choice of white wine or marinara sauce 15.95

### MEZZALUNA

Homemade half moon shape pasta stuffed with chicken, veal and fennel, in a vodka-cream sauce topped with panchetta 13.95

### RIGATONI BOLOGNESE

Pasta with homemade meat sauce, mushrooms, green peas and asparagus 12.95

### CAPELLINI AL POMODORO NATURALE

Angel hair pasta with fresh tomato, garlic, basil, extra virgin olive oil and marinara sauce 10.95

## SECONDI PIATTI

### VITELLO E LIMONE

Free range veal scallopini with capers, lemon and white wine sauce 18.95

### OSSO BUCO

Braised free ranch veal shank with porcini mushrooms, carrots, celery, onions and marinara sauce 20.95

### POLLO CARCIOFI

Sauteed breast of chicken with hearts of baby artichoke, and mushrooms a touch of white truffle oil 15.95

### AGNELLO AL'ITALIANA

Four lamb chops seasoned with rosemary and garlic served with mint jelly-demi glaze 23.95

## INSALATA

Soups and dressings are made on-site, our minestrone is vegetarian

### SONOMA

Organic spring mix with walnuts, gorgonzola cheese, fresh apple, and balsamic vinegrette 8.95

### MISTA VERDE

Spring mix with cherry tomatoes, virgin olive oil and raspberry vinegar 6.50

### CESARE

Hearts of romaine lettuce with anchovies, grana padano cheese and croutons 8.50

### SPINACI

Warm baby spinach salad with pancetta, mushrooms, honey and aged balsamic vinegar dressing 8.95

### CAPRESE

Sliced vine ripe tomatoes topped with fresh mozzarella cheese, pesto and virgin olive oil 9.50

### CAPRA

Baby arugula salad with warm goat cheese, croutons, baby red beets, and citrus champagne vinegrette 8.95

## ZUPPA

### MINISTRONE DE VERDURE

Seasonal vegetable soup

### ZUPPA DEL GIORNO

Please ask your server about today's special soup

### RAVIOLI CON GRANCHIO

Homemade ravioli stuffed with Dungeness crab meat, in a champagne - cream sauce, with cherry tomatoes, capers and green onions 17.95

### TRIANGOLI

Homemade pasta stuffed with ricotta cheese and spinach in a cream of tomato-sage sauce 12.95

### FETTUCCINE VEGETALI MISTO

Pasta with roasted tomatoes, grilled eggplant, portobello mushroom, shallots, and garlic-olive oil sauce 12.95

### GNOCCHI GORGONZOLA

Homemade potato dumplings with gorgonzola cheese and pear served in a cream sauce 13.95

### FUSILLI ALA RUSTICA

Corkscrew pasta with diced tomatoes, capers, calamata olives, basil, garlic and pecorini cheese 11.95

### TAGLIATA DI MANZO

Charbroiled hanger steak with vincotto, arugula and shaved parmesan salad 22.95

### GRIGLIATA DI ANATRA

Grilled breast of duck in a port wine reduction served with sauteed spinach 21.95

### POLLO SPEDINI

Grilled chicken tenders skewered with bell pepper and onions, served with herb vinegrette and soft polenta 14.95

### MELANZANE ALA PARMIGIANA

Breaded eggplant topped with parmesan and mozzarella cheese layered with spinach and marinara sauce 12.95