



DINNER

ANTIPASTI

PANINI FORMAGGIO

Mini Grilled Cheese Sandwiches with Prosciutto, Fontina Cheese, Arugula, Charred Tomato Dip..... 8.95

BRUSCHETTA

Marinated Vine Ripened Tomatoes, Grilled Pugliese Bread, Kalamata Olives & Basil..... 8.95

SALSICCE

Housemade Pork & Black Currant Sausage, Umbrian Lentils, Brandied Cherries..... 10.95

FORMAGGIO

Fontina Cheese Sautéed in Red Wine Vinegar, Garlic & Herbs; Grilled Pugliese Bread..... 8.95

CARPACCIO

Seared Beef, Arugula Salad, Quail Eggs & Aioli..... 10.95

PICI

Hand Rolled Thick Pasta Tubes, Garlic, White Wine, Extra Virgin Olive Oil, Reggiano Parmigiano..... 8.95/14.95

FRITTO MISTO

Semolina Fried Calamari, Shrimp & Vegetables, Spicy Roasted Tomato Sauce..... 10.95

GAMBERI

Prosciutto Wrapped Gulf Shrimp, Ceci Beans Peperonata & Agrumato..... 10.95

ZUPPA

DEL GIORNO

Seasonal Soup of the Day..... 3.75 / 5.75

INSALATA

CAPRESE

Local Heirloom Tomatoes, Fresh Mozzarella, Garden Basil, Tuscan Olive Oil, Aceto Balsamico & Sea Salt..... 12.50

MISTI

Garden Lettuces, Feta Cheese, Glazed Walnuts & Champagne Vinaigrette..... 6.50

CAESAR

Romaine, Grana Padano, Toasted Crostini, Garlic Anchovy Dressing..... 6.50
Chicken Caesar... 13.95 Grilled Prawn Caesar..... 13.95

INSALATA D'ESTATE (SUMMER SALAD)

Farmers Market Melons, Greens, Avocado, Pine Nuts, Lemon Vinaigrette & Ricotta Salata..... 8.95

SPINACI CON POLLO

Baby Spinach, Warm Braised Chicken, Apple-Balsamic Vinaigrette, Crispy Onions..... 12.95

CONTORNI

VERDURE

Seasonal Vegetable Medley..... 5.95

POLENTA

Baked Polenta with Tomato Sauce..... 4.95

PURE DI PATATE

Buttermilk Mashed Potatoes..... 4.95

SPINACI

Spinach Sautéed in Garlic..... 4.95

Sample menu only call 925.838.2082 for more information

Executive Chef Michael Baker

PIZZA

SALSICCE

Spiced Pork Sausage, Red Peppers, Garlic & Pecorino Romano..... 12.95

MARGHERITA

Mozzarella, Parmesan, Tomato Sauce & Basil..... 11.95

FUNGHI

Portobello Mushrooms, Fontina Cheese & Garlic..... 11.95

PESCA

Peaches, Gorgonzola, Prosciutto, Sweet Onions & White Truffle Oil..... 12.95

PASTA

TAGLIATELLE FRUTTA DI MARE

Pasta Ribbons, Heirloom Tomatoes, Gulf Shrimp, Mussels, Manila Clams, Seasoned Breadcrumbs..... 21.95

CHITARRA ALLA POLPETTINI

Spaghetti, Chicken-Prosciutto Meatballs, Mushrooms, English Peas & Mint..... 9.95 / 15.95

RISOTTO

Creamy Arborio Rice, Pesto, Rock Shrimp, Meyer Lemon and Delta Asparagus..... 10.95 / 16.95

RICOTTA GNOCCHI

Ricotta Cheese Dumplings, Italian Sausage, Fennel, Roasted Tomato Sauce..... 9.95 / 15.95

ORRECHIETTE

Little Ear Pasta, House Smoked Chicken, Greens & Leek Cream..... 10.95 / 16.95

CAPPELLINI ALLA POMODORO

Tomato, Garlic, Basil & Marinara..... 8.95 / 12.95

RAVIOLI AL LIMONE

House-Made Spinach-Ricotta Ravioli, Lemon Cream & Citrus Gremolata..... 9.95 / 15.95

RIGATONI ALLA BOLOGNESE

Large Pasta Tubes, Classic Bolognese Sauce.. 9.95 / 15.95

SECONDI

PESCE DEL GIORNO

Today's Fresh Fish Prepared with Seasonal Ingredients.. A.O.

SALMONE

Wood Roasted Loch Duart Salmon, Herb Mashed Potatoes, Warm Cherry Tomato Vinaigrette..... 23.95

POLLO ARROSTO

Wood Roasted Half Chicken, Vegetables, Buttermilk Mashed Potatoes & Pan Juices..... 16.95

POLLO AL MATTONE

Fulton Valley Farms Chicken Breast, "Brick Grilled," Warm Bread Salad with Baby Heirloom Tomatoes..... 18.95

MAIALE

Grilled House-Cured Pork Chop with Peaches, Castelvetrano Olives, Pine Nuts & Saba..... 21.95

BRASATO

Red Wine Braised Short Rib, Summer Vegetables, Gremolata & Baked Polenta..... 23.95

GRILLED MEDALLIONS OF BEEF

Red Wine Mustard Sauce, Vegetable & Mushroom Bread Pudding..... 19.95

FILETTO

Herb Crusted Beef Tenderloin, Grilled Radicchio, Semolina Gnocchi, Tomatoes, Parmesan Fonduta..... 29.95