

ANTIPASTI

BRUSCHETTA

Marinated Vine Ripened Tomatoes,
Grilled Pugliese Bread, Kalamata Olives & Basil 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 & Agrumato10.95

PASTA

TAGLIATELLE FRUTTA DI MARE

Pasta Ribbons, Heirloom Tomatoes, Gulf Shrimp,
Mussels, Manila Clams, Seasoned Breadcrumbs..... 19.95

RICOTTA GNOCCHI

Ricotta Cheese Dumplings, Italian Sausage,
Fennel, Roasted Tomato Sauce..... 8.95 / 14.95

CHITARRA ALLA POLPETTINI

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

ORRECHIETTE

Little Ear Pasta, House Smoked Chicken,
Greens & Leek Cream..... 9.95 / 15.95

CAPPELLINI ALLA POMODORO

Tomato, Garlic, Basil & Marinara..... 7.95 / 11.95

RAVIOLI AL LIMONE

House-Made Spinach-Ricotta Ravioli,
Lemon Cream & Citrus Gremolata..... 8.95 / 14.95

RIGATONI ALLA BOLOGNESE

Large Pasta Tubes, Classic Bolognese Sauce.. 8.95 / 14.95

RISOTTO

Creamy Arborio Rice, Pesto, Rock Shrimp,
Meyer Lemon and Delta Asparagus.....9.95 / 15.95

SECONDI

SALSICCE

Housemade Pork & Black Currant Sausage,
Umbrian Lentils, Brandied Cherries11.95

MELANZANE ALLA PARMIGIANA

Baked Eggplant with Fresh Mozzarella,
Tomato Sauce & Basil..... 14.50

SALMONE

Wood Roasted Loch Duart Salmon, Herb Mashed Potatoes,
Warm Cherry Tomato Vinaigrette.....19.95

POLLO ARROSTO

Oven Roasted Half Chicken, Vegetables,
Buttermilk Mashed Potatoes & Pan Juices..... 14.95

GRILLED MEDALLIONS OF BEEF

Red Wine Mustard Sauce,
Vegetable & Mushroom Bread Pudding.....16.95

PIZZA

SALSICCE

Spiced Pork Sausage, Red Peppers,
& 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

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

CAESAR

Romaine, Grana Padano, Toasted Crostini
& Garlic Anchovy Dressing..... 6.50
Chicken Caesar13.95 Grilled Prawn Caesar.....13.95

MISTI

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

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

CAPRICCIOSA

Piatti "Cobb," Smoked Bacon, Grilled Chicken or Beef,
Avocado, Gorgonzola, Tomato, Eggs & Artichokes,
Gorgonzola Vinaigrette..... 13.50

INSALATA DI SALMONE

Poached Salmon, Garden Lettuces, Tomatoes,
Onions, Capers, Olives & Lemon-Chive Vinaigrette.... 12.95

PANINI

All Sandwiches with Garden Lettuce Salad or French Fries

POLLO

Grilled Chicken Breast, Provolone,
Arugula & Pesto Aioli,..... 11.50

TACCHINO

Turkey, Niman Ranch Bacon, Avocado & Tomatoes.... 11.50

VERDURE

Balsamic Roasted Portobellos, Sweet Peppers,
Arugula & Herb Goat Cheese..... 11.50

NIMAN RANCH HAMBURGER

Housemade Bun, Aioli, Pickled Zucchini & Onion..... 11.95

Sample menu only call 925.838.2082 for more information

Executive Chef / Michael Baker