



## DINNER

### ANTIPASTI

#### CRUDO

- CARNE CRUDA—Hand Cut Kobe Beef, Capers, Scallions, Pomodorini Pachino & Olio Nuovo 10.
- TONNO- Ahi Tuna, Pickled Onions, Jalapeño Pomodorini Pachino, Chili Oil & Mint 11.5

#### ANTIPASTI

- PROSCIUTTO-Prosciutto di San Daniele, Marinated Olives & Parmesan Grissini 12.
- MOZZARELLA- Buffalo Mozzarella, w. Roasted Peppers, Basil Oil & Crostini 11.
- CARCIOFI- Tuscan Style Fried Artichokes w. Parmesan Fonduta & Agrumato 10.5
- CAPRINO- Warm Baked Goat Cheese w. Flatbread, Cherries & Pickled Onions 9.5
- VONGOLE-Wood-Roasted Manila Clams w. Garlic, Parsley, Lemon & Grilled Bread 10.5
- CALAMARI FRITTI- Semolina Fried Squid, Roasted Tomato Sauce & Fresh Lemon 10.

#### INSALATA

- MISTA- Garden Lettuces, Herbed Goat Cheese Crostini & Red Wine Dijon Vinaigrette 7.
- CAESAR- Chopped Romaine, Shaved Parmesan Toasted Crostini & Garlic Anchovy Dressing 8.
- PRONTI- Chopped Salad: Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Crostini, Parmigiano & Herb Vinaigrette 9.
- MEDITERRANEO – Butter Lettuce, Cucumbers, Red Onions, Nicoise Olives, Radishes, Tomatoes, Feta, Cracker Bread & Lemon Oregano Vinaigrette 9.

#### FORMAGGI

- Italian & Local Cheese w. Sweet & Savory Accompaniments 12.
- Gorgonzola Dolce, Cow's Milk, Sweet Blue & Slightly Acidic, Lombardi
- Mt Tam, Smooth & Creamy Triple Cream, Organic Cow's Milk, Earthy Flavor of Mushrooms, Point Reyes
- Pecorino Stagionato DOP, Semi-Firm, Sheep's Milk, Aged 4 mo., Toscana

#### VERDURE

- POLENTA- Parmesan Polenta w. Tomato Sauce 5.
- VERDURE- Spring Vegetables w. Herb Salsa Verde 5.
- GRATINATA- Spring Garlic Potato Gratin 5.
- GRANOTURCO- White Corn, Peppers & Tomatoes 5.
- PATATE- Potato Puree w. Extra Virgin Olive Oil 5.

### PIZZA

- MARGHERITA- Fresh Mozzarella, Crushed Tomato Sauce, Basil & Extra Virgin Olive Oil 11.5
- SALSICCE- Spicy Fennel Sausage, Garlic, Roasted Peppers & Pecorino Romano 12.
- PESTO- Grilled Asparagus, Grilled Onions, Lemon Ricotta & Basil Pesto 13.5
- BIANCA-Mozzarella Cheese, Red Onions, Rosemary, Sliced Prosciutto & Arugula 13.5

### PRIMI

- ZUPPA DEL GIORNO- Seasonal Soup of the Day 4.5/ 6.5
- MINESTRA-Hearty Spring Vegetable Soup w. Pesto Crostini 4.5 / 6.5
- RAVIOLI—Ricotta Filled Ravioli, Crushed Tomato Sauce, Basil & Sicilian Olive Oil 10/17.
- GNOCCHI- Ricotta & Herb Gnocchi w. Lamb Sausage Ragu & Fava Beans 9./15.
- CHITARRA- House-Made "Guitar String" Pasta, Shrimp, Oven Dried Tomato, Garlic & Shrimp Brodo 11./19.
- RIGATONI- Spicy Wood-Roasted Pork & Pepper Ragu w. Pecorino Pepato 9.5/16.
- RISOTTO- Spring Vegetables: Asparagus, Leeks, Artichokes, Peas & Carrots 10./17.
- BUCATINI—House-Cured Bacon, Prosciutto, Onions, Tomato, Hot Pepper & Pecorino Romano 9.5/16.
- TRENETTE- Whole Wheat Pasta w. String Beans, Potatoes, Pinenuts & Basil Pesto 10./17.
- TAGLIATELLE—House-Made Egg Pasta, Classic Bolognese Sauce & Parmigiano 9.5/16.
- LINGUINE- Manila Clams, White Wine, Garlic, Hot Pepper, Parsley & Toasted Bread Crumbs 11./19.

### SECONDI

- MELANZANE ALLA PARMIGIANA- Baked Eggplant w. Fresh Mozzarella, Parmesan, Tomato Sauce & Basil 16.5
- POLLO- Grilled Chicken "al Mattone" w. Tomato, Cucumber & Black Olive Panzanella 19.5
- PESCE- Baked Alaskan Halibut, Fava Bean Puree Roasted Artichokes & Red Peppers 25.
- VITELLO ALLA PICCATA- Veal Scaloppine w. Spring Vegetables, Potato Puree & Lemon, Caper, Parsley Sauce 23.5
- SALMONE- Grilled Loch Duart Salmon, White Corn, Peppers, Cherry Tomatoes & Basil Butter 24.
- BISTECCA- Grilled Kobe Steak, Spring Garlic Potato Gratinata, Roasted Cipollini & Gorgonzola Butter 26.