

PIATTI

ANTIPASTI

GAMBERI Grilled Pancetta Wrapped Shrimp, Arugula, Cannellini Beans & Lemon Oil	10.95
CARPACCIO Niman Ranch Beef, Crispy Potatoes, Capers, Parmesan, Arugula & Mustard Sauce	8.95
CALAMARI Semolina Fried Calamari, Green Beans & Spicy Lemon Aioli	10.95
GRANCHIO Dungeness Crab Cake, Jicama Salad & Avocado Aioli	10.95
ARANCINI Deep Fried Mushroom & Prosciutto Balls With a Marinara Sauce	8.95

ZUPPA

DEL GIORNO Seasonal Soup of the Day	3.95/6.50
FUNGHI Mushroom Cream Soup	3.95/ 6.50

INSALATA

CAESAR Romaine, Grana Padano, Toasted Crostini, Garlic Anchovy Dressing	3.95/7.50
MISTI Garden Lettuces, Cucumbers, Tomatoes, Fennel Goat Cheese Crostini & Red Wine Vinaigrette	3.95/6.50
PRONTI Maytag Blue Cheese, Kalamata Olives, Cucumbers, Pine Nuts, Parmesan & Red Wine Vinaigrette	4.95/8.95
POLLO Mixed Salad, Chicken, Pear, Toasted Walnuts, Feta Cheese & Cranberry Dijon Vinaigrette	6.95/10.95
MELA Apple, Butter Lettuce, Gorgonzola, Candied Pecans & Red Wine Shallot Vinaigrette	4.95/8.95
BARBABIETOLA Roasted Beets, Arugula, Shaved Fennel, Feta Cheese, Champagne Vinaigrette & Walnuts	4.95/8.95

CONTORNI

SPINACI Buttered Savoy Spinach with Lemon	4.50
FAGGIOLI Sautéed Green Beans, Garlic Butter & Toasted Almonds	4.50
VERDURA Grilled Mixed Vegetables & Lemon Oil	4.95
PASSATO DI PATATE Potato Puree with Sicilian Olive Oil	4.50

Seasonal Menu Subject to Change
Call 831-625-1766 for More Information

THREE COURSE DINNER \$20.00

Choice of Small Mista, Caesar or Cup of Soup
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Any Small Pasta
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Tiramisu, Gelato or Sorbetto

Add One Glass of House Wine for \$2.00

PIZZA

RUSTICA House-Made Fennel Sausage, Spicy Rapini, Garlic & Mozzarella	11.50
MARGHERITA Fresh Mozzarella, Parmesan, Crushed Tomato Sauce & Basil	10.95
SICILIANA Mozzarella, Tomato Sauce, Artichokes, Salami, Anchovies, Green & Black Olives	11.95
BIANCA White Pizza, Red Onions, Mascarpone Cheese, Smoked Salmon & Chives	12.50

PASTA

RAVIOLI House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata	11.50/15.50
PAPPARDELLE Saffron Pasta Ribbons, Shrimp, Fresh Tomato, Garlic Chili Flakes, Arugula, Lemon, White Wine	11.95/17.95
STROZZAPRETTI "Twisted Rope" Pasta, Chicken & Prosciutto Meatballs, Mushroom, Tomato & Sage Soffritto	12.95/16.95
RIGATONI Rigatoni Pasta with Classic Bolognese Sauce & Ricotta Cheese	10.95/14.95
TAGLIOLINI Tagliolini Pasta, Garlic, Portobello Mushrooms Calabrian Chilies, Arugula & Pecorino Cheese	10.95/15.95
RISOTTO Arborio Rice, Chicken, Mushrooms, Spinach & Parmesan Cheese	11.95/16.95
CANNELLONI Veal, Spinach & Ricotta Cannelloni, with Marinara Sauce & Mushrooms	16.95
LINGUINI Manila Clams, Garlic, Calabrian Chilies, & White Wine Butter Sauce	12.95/18.95

SECONDI

MAIALE Roasted Pork Loin, Beans "All uccelletto" & Watercress	19.95
PICCATA Veal Sautéed with Lemon, Capers, Parsley & White Wine Braised Spinach & Potato Puree	23.95
POLLO Herb-Roasted Free Range Chicken, Potato Puree & Organic Greens	18.95
MANZO Grilled Blue Cheese Crusted Filet Mignon, Crispy Yukon Potatoes, Mushrooms, Spinach & Port Sauce	29.95
SALMONE Grilled Loch Duart Salmon, Roasted Potatoes, Vegetables & Olive Tomato Caper Sauce	22.95