

PIATTI

LUNCH

ANTIPASTI

BURRATA Burrata Cheese w. Oven Dried Tomato Jam, Extra Virgin Olive Oil, Sea Salt & Grilled Crostini	10.95
CAPRESE Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Arbequina Olive Oil & Sea Salt	10.95
PANINI I PROSCIUTTO Mini Grilled Cheese Sandwiches, Prosciutto, Fontina Cheese, Arugula, Charred Tomato Dip	9.95
CARPACCIO Sliced Niman Ranch Beef, Sicilian Olive Oil, Wild Arugula, Capers, Parmesan	10.95
PICI Hand Rolled Thick Pasta, Garlic, Wine, Extra Virgin Olive Oil, Reggiano Parmigiano	8.95 / 12.95
FRITTO MISTO Semolina Fried Calamari, Shrimp & Vegetables,	11.95
GAMBERI Pancetta Wrapped Prawns, Herb Crème Fraiche, White Bean-Olive Relish	9.95

ZUPPA

DEL GIORNO Soup of the Day	3.95 / 6.25
CREMA DI POMODORO Roasted Tomato Soup w. Herb Walnut Pesto	3.95 / 6.25

INSALATA

CAESAR Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing	4.95 / 7.95
Chicken Caesar 12.95	Grilled Prawn Caesar 13.95
MISTA Organic Mixed Greens, Ricotta Salata, Red Wine Shallot Vinaigrette, Candied Walnuts	4.95 / 7.95
RUCOLA Arugula Salad w. Shaved Fennel, Local Stonefruit, Marcona Almonds & Meyer Lemon Vinaigrette	5.95 / 8.95
SPINACI CON POLLO Baby Spinach, Warm Braised Chicken, Apple-Balsamic Vinaigrette, Crispy Onions	9.95 / 12.95
CAPRICCIOSA Turkey "Cobb" w. Butter Lettuce, Bacon, Avocado, Grilled Red Onions, Tomatoes, Gorgonzola-Tarragon Buttermilk Dressing	15.95
INSALATA DI SALMONE Warm Poached Salmon Strips, Arugula, Shaved Fennel, Cucumber, Tomato, Olives, Honey-Lime Dressing	9.95 / 13.95

PIZZA

BIANCA Mozzarella, Green Olives, Basil, Chiles & Olive Oil	11.95
SALSICCIA Fennel Sausage, Roasted Spring Onions, Mozzarella, Grana, Garlic, Chiles & Olive Oil	12.95
MARGHERITA Mozzarella, Parmesan, Tomato Sauce & Basil	10.95
FUNGHI Roasted Mushrooms, Smoked Mozzarella, Garlic, Wild Arugula, Oregano, Chiles & Olive Oil	12.95

PANINI

All Sandwiches with Garden Lettuce Salad or French Fries	
POLLO Grilled Chicken Breast, Provolone, Arugula & Pesto Aioli	11.50
TACCHINO Hot Roasted Turkey, Bacon, Balsamic Onions, Avocado & Aioli	11.50
VERDURE Grilled Eggplant, Fresh Mozzarella, Tomato, Fresh Basil & Olive Oil	11.50
AGNELLO Lamb Burger w. Harissa, Pickled Onions, Herbed Goat Cheese on House Made Bun	11.95

PASTA

FETTUCCINE ALLA BOLOGNESE Fresh Fettuccine, Classic Bolognese Sauce	11.95 / 15.95
PASTA AL FORNO RUSTICA Wood Oven-Baked Rigatoni w. House Smoked Chicken, Pancetta, Parmigiano, Marsala Wine & Cream	11.95 / 15.95
RISOTTO Roasted Tomato Risotto w. Preserved Cherry Tomatoes	10.95 / 13.95
w. Butter Poached Laughing Bird Shrimp	14.95 / 18.95
CAPELLINI POMODORO Angel Hair Pasta, Garlic, Basil, Tomato Sauce	9.95 / 13.95
SPAGHETTI & MEATBALLS Beef & Pork Meatballs, Savory Tomato Sauce, Braised Fennel, Celery & Ricotta Salata	12.95 / 16.95
GNOCCHI Potato Dumplings, Prosciutto, English Peas, Leek Cream Sauce	11.95 / 15.95
RAVIOLI AL LIMONE House-Made Spinach-Ricotta Ravioli, Lemon Cream & Citrus Gremolata	11.95 / 15.95
RAVIOLI DI NONNA My Grandmother's Ravioli w. Veal, Pork & Spinach Filling, Oyster Mushrooms & Rich Veal Jus	12.95 / 16.95
TAGLIATELLE House Made Pasta Ribbons w. Shrimp, Spinach, Mushrooms & Garlic Butter	13.95 / 17.95

SECONDI

PESCE DEL GIORNO Today's Fish Prepared w. Seasonal Ingredients	A.Q.
POLLO ALLA DIAVOLA Free Range Chicken Scallopini, Potato Puree, Spring Vegetables, Spicy Pancetta Sugo	15.95
MAIALE House-Cured Pork Chop, Farro Risotto, Grilled Peach, House Made Saba, Green Olive-Almond Relish	21.95
POLLO ARROSTO Wood Roasted Half Chicken, Natural Pan Sauce, Buttermilk Mashed Potatoes, Seasonal Vegetables	16.95
SALMONE Wood Oven Baked Salmon, Salmoriglio Sauce, Basil Mashed Potatoes, Local Cherry Tomatoes	24.95

Seasonal Menu Subject to Change
Call 925-838-2082 for More Information

Executive Chef Michael Baker