

PIATTI

DINNER

ANTIPASTI

MELANZANE AI FORMAGGI
Grilled Eggplant with Goat Cheese, Mozzarella, Parmigiano Reggiano, Bread Crumbs, Leeks & Herbs with Marinara Sauce 9.95

FRITTO MISTO
Semolina Fried Calamari, Shrimp, Vegetables & Lemon Aioli 12.95

COZZE
Steamed Mussels, Oregano, Garlic, Butter, Lemon, Pinot Grigio & Grilled Bread 11.95

BRUSCHETTA
Grilled Ciabatta Bread with Tomatoes, Garlic, Basil, Oregano & Olive Oil 7.95

ANIMELLE
Fresh Veal Sweetbreads Sautéed with Assorted Mushrooms, Garlic & White Wine 11.95

CARPACCIO
Thinly Sliced Beef with Arugula, Capers, Extra Virgin Olive Oil & Shaved Grana Padana Cheese 9.95

INSALATA

ROMANA
Grilled Hearts of Romaine Wrapped with Parma Prosciutto & Drizzled with Hazelnut Vinaigrette 10.95

ESTIVA
Butter Lettuce Leaves, Toasted Pecans, Organic White Cucumbers & Grape Tomatoes with Creamy Gorgonzola Cheese & Dill Dressing 10.95

D'INDIVIA RUCOLA
Endive & Arugula Salad with Marinated Beets Lemon Vinaigrette & Grana Padana Cheese 9.50

CAESAR
Chopped Romaine, Grana Padana Cheese, Toasted Croutons & Garlic Anchovy Dressing 8.50

MISTA
Mixed Field Greens & Lemon Vinaigrette 7.95

CONTORNI

SPINACI
Sautéed Spinach with Lemon 5.50

POMODORI
Grilled Roma Tomatoes with Goat Cheese & Balsamic Vinegar Essence 7.25

FAGIOLI
Tuscan White Beans with Sage 4.95

POLENTA
Grilled Polenta with Tomato Sauce & Fontina Cheese 4.95

TRE CONTORNI
Selection of Three Contorni from Above 15.95

Seasonal Menu Subject to Change
Call 858-454-1589 for More Information

Executive Chef - Pepe Ccapatinta

PIZZA

MARGHERITA
Tomato Sauce, Mozzarella Cheese & Basil 12.50

BIANCA CON PESTO
White Pizza with Sliced Tomatoes, Goat & Mozzarella Cheeses & Pesto 13.25

SALSICCE
Home-Made Italian Sausage, Tomato Sauce, Scallions, Mozzarella Cheese & Oregano 13.50

CARCIOFI
Tomato Sauce, Mozzarella & Fontina Cheeses, Artichokes, Roasted Peppers & Arugula 13.25

PASTA

PAPPARDELLE
Saffron Pasta Ribbons, Shrimp, Tomatoes, Garlic Chili Flakes, Arugula, Lemon, White Wine & Butter 19.95

CAVATAPPI
Home-Made Italian Sausage, Spinach, Mushrooms, Roasted Tomato Sauce & Parmesan Cheese 15.95

CANNELLONI
Pasta Sheets Rolled with Roasted Veal, Beef, Porcini Mushrooms, Spinach, Ricotta & Mozzarella Cheese 16.50

LINGUINE ALLA PESCATORA
Mussels, Clams, Shrimp, Calamari, Fresh Fish, Garlic, Parsley, Chili Flakes & White Wine Tomato Sauce 19.95

RAVIOLI AL LIMONE
House-Made Ricotta & Basil Ravioli Served with Lemon Cream or Tomato Sauce 16.25

ROTOLO
Rolled Pasta Filled with Wild Mushrooms, Ricotta, Spinach & Porcini Mushroom Cream Sauce 14.95

LASAGNE
Layers of Pasta with a Rich Meat Ragù, Mozzarella & Parmesan Cheeses & Tomato Sauce 15.50

ORECCHIETTE
Shell Shaped Pasta, Grilled Chicken, Sun-Dried Tomatoes, Asparagus & Creamy Gorgonzola Sauce 16.95

PENNE AL BRASSATO D'AGNELLO
Penne Pasta, Braised Lamb, Red Wine, Tomato Sauce, Grana Padana Cheese & Fresh Mint 17.95

LINGUINE AL SALMONE
Sautéed Atlantic Salmon, Capers, Kalamata Olives, Onions, Herbs, Olive Oil & Spinach 19.75

SECONDI

POLLO ARROSTO
Oven-Roasted Lemon Herb Chicken, Garlic Mashed Potatoes, Spinach & Herb Roasting Juices 16.95

PETTO DI POLLO
Lemon Marinated Chicken Breast Grilled "al Mattone" Roasted Sweet Corn & Grilled Tomatoes 16.95

BISTECCA
Grilled Rib-Eye Steak, Garlic Mashed Potatoes & Herb Shallot Compound Butter 27.95

PICCATA
Veal Sautéed with Lemon, Capers, Parsley, White Wine, Sautéed Spinach & Mushroom Risotto Cakes 22.95