

PIATTI

DINNER

ANTIPASTI

BARBIETOLA AL FORNO Roasted Beets Baked w. Goat Cheese, Caramelized Shallots, Basil, Oregano & Bread Crumbs	9.50
FRITTO MISTO Semolina Fried Calamari, Shrimp, Vegetables & Spicy Aioli	12.95
COZZE Steamed Carlsbad Aqua Farm Mussels, Thyme, Lemon, Garlic & White Wine	11.95
BRUSCHETTA Grilled Ciabatta Bread, Sautéed Mushrooms, Shallots, Oregano & Goat Cheese	7.95
ANIMELLE Fresh Veal Sweetbreads Sautéed w. Assorted Mushrooms, Garlic & White Wine	12.95
PORTOBELLO AL SALSICCE Roasted Portobello Mushroom Cap w. House-Made Italian Sausage, Caramelized Onions, Gorgonzola Dolce, Mozzarella, Thyme, Served w. Marinara Sauce	10.95
CARPACCIO Thinly Sliced Beef, Arugula, Extra Virgin Olive Oil, Capers & Shaved Grana Padana	9.95

INSALATA

ROMANA Grilled Hearts of Romaine Wrapped w. Parma Prosciutto & Drizzled w. Hazelnut Vinaigrette	10.95
CARDONCELLO E ZUCCA Baby Greens, Grilled Abalone Mushrooms, Roasted Butternut Squash, Goat Cheese, Pomegranate Seeds & Pear Vinaigrette	12.95
D'INDIVIA RUCOLA Endive & Arugula Salad w. Marinated Beets, Lemon Vinaigrette & Grana Padana	10.95
CESARE Romaine, Grana Padana Cheese, Toasted Croutons & Garlic Anchovy Dressing	8.95
SPINACI CON MELA Organic Spinach w. Fuji Apple, Crispy Pancetta, Grilled Radicchio, Maytag Blue Cheese & Balsamic Shallot Vinaigrette	12.95
MISTA Mixed Field Greens & Lemon Vinaigrette	7.95

CONTORNI

SPINACI Sautéed Spinach w. Lemon	5.50
HERICOTS VERTS Sautéed French Green Beans	5.50
CAVOLETTI DI BRUXELLES Brussels Sprouts Roasted w. Garlic & Olive Oil	5.95
FAGIOLI TOSCANA Tuscan White Beans	5.50
ASPARAGI Grilled Asparagus	5.95
PATATA Roasted or Mashed Potatoes	5.50
TRE CONTORNI Selection of Three Contorni from Above	15.95

PIZZA

MARGHERITA Tomato Sauce, Mozzarella Cheese & Basil	12.50
SALSICCE CON PATATE Tomato Sauce, House-Made Italian Sausage, Mozzarella, Sliced Fingerling Potatoes, Peperonata & Oregano	13.95
FICO CON PANCETTA Black Mission Figs, Pancetta, Fontina, Mozzarella & Basil	13.50
PORTOBELLO CON AGLIO ARROSTO Roasted Garlic, Portobello Mushrooms, Rosemary, Mozzarella & Goat Cheese	13.25

PASTA

CAVATAPPI CON SALSICCE House-Made Italian Sausage, Spinach, Mushrooms, Roasted Tomato Sauce & Parmesan Cheese	15.95
LINGUINE ALLA PESCATORA Mussels, Clams, Shrimp, Calamari, Fresh Fish, Garlic, Parsley, Chili Flakes & White Wine Tomato Sauce	19.95
RIGATONI Braised Veal & Pork Meatballs in a Light Tomato Sauce w. Sautéed Mushrooms, Grana & Goat Cheese	16.25
RAVIOLI AL LIMONE House-Made Ricotta & Basil Ravioli Served w. Lemon Cream or Tomato Sauce	16.25
PAPPARDELLE Saffron Pasta Ribbons, Shrimp, Tomatoes, Garlic, Chili Flakes, Arugula, Lemon, White Wine & Butter	19.95
ROTOLO Rolled Pasta Filled w. Wild Mushrooms, Ricotta, Spinach & Porcini Mushroom Cream Sauce	15.50
LASAGNE Layers of Pasta w. Rich Meat Ragù, Mozzarella, Parmesan & Tomato Sauce	16.50
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 & Fresh Mint	17.95
RAVIOLI DI ZUCCA Sage Ravioli Filled w. Roasted Butternut Squash, Ricotta, Grana Padana & Toasted Walnut Sage Cream Sauce	16.75

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" w. Sautéed Black Italian Kale, Mustard Greens, Toasted Garlic, Shallots & House-Made Cannellini Beans	16.95
BISTECCA Grilled Peppered Rib-Eye Steak w. Garlic Mashed Potatoes & Roasted Brussels Sprouts	27.95
POLPETTONE Mushroom Meatloaf w. Mashed Potatoes, Sautéed Green Beans & Mushroom Gravy	16.95
PICCATA Veal Sautéed w. Lemon, Capers & White Wine, Sautéed Spinach & Mushroom Risotto Cakes	22.95