

PIATTI

LUNCH

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 Romaine, Grana Padana Cheese, Toasted Croutons & Garlic Anchovy Dressing	8.50
PRONTI Chopped Salad of Romaine Lettuce, Salami, Green Olives, Artichokes, Roasted Peppers, Chickpeas, Provolone, Parmesan, Crostini & Herb Vinaigrette	12.50
CAPRICCIOSA Grilled Chicken Breast, Romaine Lettuce, Pancetta, Celery, Red Onion, Gorgonzola, Tomatoes, Black Olives & Lemon Vinaigrette	12.95
INSALATA PESCE Grilled Fresh Fish of the Day, Lentil Salad, Garden Lettuces, Tomatoes & Lemon Aioli	14.50

PANINI

POLLO Grilled Chicken Breast, Provolone Cheese, Roasted Peppers & Arugula	13.25
AGNELLO Roasted Leg of Lamb, Pesto & Arugula	13.25
MELANZANE Grilled Eggplant with Goat Cheese	12.50
FUNGHI Grilled Portobello Mushroom & Smoked Mozzarella	12.50

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, Fresh 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 Ragu, 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, Spinach, Garlic Mashed Potatoes & Herb Roasting Juices	16.95
BISTECCA Grilled Rib-Eye Steak, Garlic Mashed Potatoes & Herb Shallot Compound Butter	27.95
PETTO DI POLLO Lemon Marinated Chicken Breast Grilled "al Mattone" Roasted Sweet Corn & Grilled Tomatoes	16.95
PICCATA Veal Sautéed with Lemon, Capers, Parsley, White Wine, Sautéed Spinach & Mushroom Risotto Cakes	22.95