

PIATTI

DINNER

ANTIPASTI

CONCHILIGLIE AL FORNO Baked Clams with Garlic, Parsley & Olive Oil	12
CARPACCIO Thin Sliced Beef, Capers, Parmesan, Arugula, Crispy Potatoes & Mustard Sauce	11.5
ANIMELLE Sautéed Sweetbreads, Mushrooms & Red Wine Sauce	12
CALAMARI Semolina Fried Calamari, Lemon & Calabria Aioli	11
BRUSCHETTA Heirloom Tomato, Basil & Roasted Garlic with Grilled Ciabatta	10
CAPRESE House-Made Fresh Mozzarella, Heirloom Tomatoes, Basil & Olive Oil	10.5
BARBABIETOLA Roasted Organic Beets, Arugula, Herb Goat Cheese & Lemon Olive Oil	9.5
POLENTA FRITTI Spiced Polenta Fries with Calabria Aioli	4.5

ZUPPA

DEL GIORNO Seasonal Soup of the Day	5/7
PAPA AL POMODORO Tomato & Ciabatta Soup with Olive Oil	5/7

INSALATA

CAESAR Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing	8
MISTA Garden Lettuces, Cucumbers, Cherry Tomatoes, Red Onions, Goat Cheese Crostini & Red Wine Vinaigrette	7.5
PRONTI Chopped Salad: Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Parmesan & Herb Vinaigrette	10.5
FORMAGGIO Butter Lettuce, Radicchio, Seasonal Pears, Gorgonzola & Candied Walnuts	9
CAPRICCIOSA Piatti "Cobb" Smoked Bacon, Grilled Chicken, Avocado, Gorgonzola, Oven-Dried Tomato, Chopped Eggs, Artichokes & Gorgonzola Dressing	14
INSALATA DI SPINACI Warm Spinach, Grilled Chicken, Roasted Peppers, Crispy Onions, Balsamic & Mustard Vinaigrette	13.5

CHEF'S CHOICE

RISOTTO Daily Selection	AQ
PESCE Seasonal Fish of the Day	AQ

Seasonal Menu Subject to Change
Call 805-969-7520 for More Information

PIZZA

SALSICCE Spiced Pork Sausage, Broccolini, Garlic, & Pecorino Romano	13.5
MARGHERITA Fresh Mozzarella, Parmesan, Crushed Tomato Sauce & Basil	10.5
BIANCA Mozzarella Cheese, Red Onions, Rosemary, Prosciutto & Arugula	14
FUNGHI Roasted Wild Mushrooms, Fontina, Parsley & Garlic	12
POLLO AI FORNO Roasted Chicken, Potatoes, Herb Olive Oil, Shallots & Smoked Scarmoza Cheese	14

PASTA

RAVIOLI House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata	11/17
GNOCCHI House-Made Potato Dumplings, Sugo Di Pomodoro, Roasted Chicken, Toasted Pine Nuts & Parmesan	12/18
STROZZAPRETTI "Twisted Rope" Pasta, Chicken & Prosciutto Meatballs, Mushroom, Tomato & Sage Soffritto	11/17
VONGOLE House-Made Linguini, Manila Clams, Garlic, Olive Oil & Broth	13/19
PAPPARDELLE Sautéed Shrimp, Saffron Brodo, Tomatoes, Arugula & Calabria Chili	13/19
TAGLIATELLE Tagliatelle with Classic Bolognese Sauce	11/16
AGNOLOTTI Veal & Ricotta Stuffed Pasta with Chopped Heirloom Tomato, Mint, Garlic & White Wine	12/18
LASAGNA Layered Pasta with Beef Ragu, Béchamel & Chard	12/18

SECONDI

MELANZANE ALLA PARMIGIANA Parmesan Breaded Eggplant, Fresh Mozzarella, Marinara Sauce & Spinach	18
POLLO Grilled Half Chicken, Baked Canellini Beans, Arugula & Balsamic Glaze	19.5
SALMONE Grilled Salmon, White Corn, Pepper Ragu & Basil Butter	23.5
FILETO Seared Beef Filet, Spinach, Potato Puree & Roasted Shallot Au Jus	29
POLPETTONE Veal, Pork & Beef "Meatloaf", Roasted Mushrooms & Potato Puree	19.5
POLLO PARMIGIANA Parmesan Breaded Chicken Cutlet, Marinara Sauce, Arugula & Cherry Tomato Salad	18