

PIATTI

LUNCH

ANTIPASTI

CROSTINI DEL GIORNO Chef's Daily Inspiration	4.95
POTATA TARTUFO French Fries, Parmesan & Truffle Oil	4.95
POLENTA E FUNGHI Wood-Oven Baked Polenta w. Porcini & Cremini Mushroom Crema	5.95
GAMBERI Shrimp Sautéed in Garlic, Beer, Calabrian Spices, on Toasted Garlic Ciabatta Bread	9.45
PROSCIUTTO E MOZZARELLA Thin Sliced Prosciutto w. Hand-Pulled Mozzarella, Marinated Olive & Rosemary Grissini	10.95
FRITTO MISTO Semolina Fried Squid, Shrimp, Onions, Fennel, Green Beans w. Lemon Capers Aioli	9.95

INSALATA/ZUPPA

ZUPPA DEL GIORNO Seasonal Soup of the Day	3.95/5.95
MISTA Garden Lettuces w. Cucumber, Red Onions, Dried Tomatoes, Herbed Goat Cheese Crostini & Balsamic Vinaigrette	6.45/9.45
CAESAR Chopped Romaine, Parmesan, Crostini & Garlic Anchovy Dressing	6.45/9.45
BARBABIETOLE Marinated Beets, Pistachios, Arugula, Goat Cheese & Citrus Vinaigrette	6.95/9.95
PRONTI Chopped Chicken Salad: Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Parmesan, Crostini & Italian Herb Vinaigrette	12.95
CAPRICCIOSA Piatti "Cobb," Smoked Bacon, Grilled Chicken, Avocado, Gorgonzola, Oven-Dried Tomatoes, Egg, Artichokes & Herb Vinaigrette	13.95
INSALATA DI POLLO Roasted Chicken, Walnuts, Apples, Currants, Gorgonzola, Gem Lettuce & Balsamic Vinaigrette	13.95

SECONDI

MELANZANE ALLA PARMIGIANA Baked Eggplant Parmigiana w. Scamorza & Basil Served w. Garden Lettuce Salad	12.95
MERLUZZO Pan Seared Rock Cod w. Olive-Caper-Tomato Sauce, Roasted Potatoes & Ruccola	16.95
POLLO ALLO SPIEDO Free Range Rotisserie Chicken w. Seasonal Vegetables, Roasted Potatoes & Herb Butter	16.95
POLLO ALLA DIAVOLA Free Range Chicken Scaloppini w. Mashed Potatoes, Seasonal Vegetables & Spicy Pancetta Sugo	15.95
SALTIMBOCCA Pork Tenderloin w. Prosciutto, Sage, Seasonal Vegetables, Mashed Potatoes & Pan Juices	16.95
BISTECCA Grilled Kobe Steak w. Buttermilk Onion Rings & Red Wine Fig Sugo	21.95

Seasonal Menu Subject to Change
Call 916-786-5678 for More Information

Executive Chef David Feldman 5232010

PANINI

Served with a Garden Lettuce Salad or Shoestring Fries Substitute a Small Soup	1.95
POLPETTINI Tomato Braised Pork & Ricotta Meatball "Sliders"	9.95
POLLO Grilled Chicken Breast w. Asiago Cheese, Roasted Peppers, Arugula & Basil Pesto	10.95
PROSCIUTTO COTTO Pressed Black Forest Ham, Dijon Mustard, Asiago Cheese on Toasted Ciabatta Bread	11.95
CARNE Mustard & Rosemary Roasted Beef w. Gorgonzola Grilled Onions, Arugula & Horseradish	12.95

PIZZA

Available in 8" or 12"

MARGHERITA Fresh Mozzarella, Tomato Sauce, Basil, Parmesan & Local Olive Oil	7.95/10.95
Add Prosciutto & Arugula	3.95
NAPOLETANA Tomato Sauce, Olives, Capers, Calabrian Chillies, Oregano, Mozzarella & Parmesan	8.95/11.95
PESTO E VERDURE Grilled Eggplant, Red Onions, Artichokes, Roasted Peppers & Basil Pesto	8.95/11.95
PERE, PROSCIUTTO E GORGONZOLA Caramelized Onions, Roasted Pear, Prosciutto, Gorgonzola & Arugula	9.95/12.95
SALSICCE Tomato Sauce, Spicy Italian Sausage, Garlic, Roasted Peppers, Mozzarella & Ricotta Salata	9.95/12.95
SALMONE AFFUMICATO House-Smoked Salmon, Herbed Goat Cheese, Caper Berries & Arugula	9.95/12.95

PASTA

Available as a Small Primi or Entrée Pasta

SPAGHETTI CHITARRA "Guitar String" Pasta w. Toasted Garlic, Tomato, Basil, Local Olive Oil & Parmesan	7.95/12.95
TAGLIATELLE House-Made Egg Pasta w. Classic Bolognese Ragu & Pecorino Romano	7.95/12.95
BUCATINI Savory Pork & Ricotta Meatballs Braised in Marinara Sauce w. Parmesan	8.95/13.95
SPAGHETTI Imported Spaghetti Pasta w. Traditional Venetian Squid Ragu	8.95/13.95
AGNOLOTTI Roasted Duck Ravioli w. Porcini Broth & Pecorino Cheese	9.45/14.45
RAVIOLI House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata	9.45/14.45
GNOCCHI Hand-Made Potato Dumplings w. Pesto Cream, Marinara Sauce & Toasted Pine Nuts	9.95/14.95
FETTUCINE Sautéed Shrimp, Summer Squash, Arugula Pesto, Hot Pepper & Toasted Almonds	10.95/15.95
LINGUINE Manila Clams, White Wine, Garlic, Calabrian Chillies, Parsley & Toasted Bread Crumbs	9.95/14.95