

PIATTI

LUNCH

ANTIPASTI

BRUSCHETTA Charred Bread w. Grilled Peaches, Ricotta, Arugula & Local Honey	7
POLPETTINE Braised Pork & Ricotta Meatballs w. Parmesan Polenta	7
PESCA Peaches & Prosciutto di Parma w. Arugula, Red Onion, Parmesan & Grain Mustard Sauce	9
GAMBERI Pancetta Wrapped Shrimp w. Pepperonata, Arugula & Local Olive Oil	9
CAPRESE Hand-Pulled Mozzarella & Heirloom Tomatoes w. Basil, Local Olive Oil, Sea Salt & Aceto Balsamico	10.5
CARPACCIO Thin Sliced Kobe Beef w. Arugula, Crispy Capers, Shaved Parmesan, Local Olive Oil & Lemon	10.5
FRITTO MISTO Semolina Fried Squid, Haricot Vert, Fennel, Lemon & Onions w. Lemon Caper Sauce	10.5

INSALATA/ZUPPA

ZUPPA DEL GIORNO Seasonal Soup of the Day	4.5 / 6.5
MISTA Garden Lettuces w. Cherry Tomatoes, Cucumber, Red Onion, Herbs & Red Wine Vinaigrette	6 / 9
CAESAR Chopped Romaine, Shaved Parmesan, Toasted Crostini & Garlic Anchovy Dressing w. Grilled Chicken	7 / 10 12
VERDURA Haricot Vert, Cucumber, Cherry Tomato, Red Onion, Roasted Corn, Torn Basil w. Local Olive Oil & Ricotta Salata	7 / 10
PRONTI CON POLLO Chopped Chicken Salad: Romaine, Salami, Chickpeas, Olives, Artichokes, Provolone, Roasted Peppers, Parmesan & Herb Vinaigrette	13
INSALATA DI POLLO Roasted Chicken, Pine Nuts, Currants, Gorgonzola, Gem Lettuce & Red Wine Vinaigrette	14
TONNO Olive Oil Poached Tuna w. Baby Lettuces, Haricot Vert, Roasted Peppers, Cherry Tomato, Red Onion, Potato, Egg & Tapenade Vinaigrette	16

PANINI

Served w. a Garden Lettuce Salad or Shoestring Fries Substitute a Small Soup	2
POLLO Grilled Chicken Breast, Pepperonata, Arugula & Aioli on Parmesan Flatbread	10.5
PROSCIUTTO COTTO Pressed Artisan Ham, Dijon Mustard, Asiago Cheese on Toasted Pugliese	11
SVIZZERE Grilled Kobe Beef Hamburger on Brioche w. Roasted Onions & Tomatoes, Gem Lettuce & Aioli	12

PIZZA

MARGHERITA Fresh Mozzarella, Parmesan, Crushed Tomato Sauce, Basil & Local Extra Virgin Olive Oil w. Prosciutto & Arugula	11.5 15
SALSICCIA Mozzarella, Italian Fennel Sausage, Garlic, Parsley, Crushed Tomato Sauce & Pecorino Romano	12
DIAVOLA Tomato Sauce, Mozzarella, Artisan Pepperoni, Garlic & Calabrian Chilies	12
NAPOLETANA Crushed Tomato Sauce, Nicoise Olives, Capers, Calabrian Chilies, Oregano & Parmesan Add Anchovy on Request	12
BIANCO Fontina, Smoked Scamorza & Parmesan Cheeses w. Garlic, Oregano, Arugula & Prosciutto di Parma	13

PASTA

RAVIOLI House-Made Spinach & Ricotta Ravioli w. Lemon Cream & Citrus Gremolata	10/15
TAGLIOLINI House-Made "Angel Hair" w. Cherry Tomato, Summer Squash, Garlic, Torn Basil & Butter	10 / 15
BUCATINI Pork & Ricotta Meatballs Braised in Tomato Sauce w. Parmesan	10/15
TAGLIATELLE House-Made Egg Pasta w. Classic Bolognese Ragu & Pecorino Romano	10/15
CANNELLONI Chicken, Leek & Porcini Mushroom Cannelloni w. Fontina & Poached Garlic Sauce	10 / 15
RISOTTO Parmesan Risotto w. Olive Oil Poached Cherry Tomato & Herbs	11/16
LINGUINI Manila Clams w. Garlic, White Wine, Local Olive Oil, Calabrian Chilies & Breadcrumbs	12/17
PAPPARDELLE Sautéed Shrimp w. Preserved Tomatoes, Garlic, Chili Flake, Arugula & Shellfish Brodo	12/17

SECONDI

SCALOPPINE DI POLLO Range Petaluma Chicken & Prosciutto Scaloppine w. Parmesan Polenta, Swiss Chard, Roasted Shallot & Natural Jus	17
POLLO ALLO SPIEDO Range Petaluma Rotisserie Chicken w. Market Vegetables, Roasted Fingerling Potatoes & Herb Butter Brodo	19
SALMONE Pan Roasted Wild Pacific Salmon w. Farro, Roasted Corn & Tomato Brodo	25
TAGLIATA Grilled American Kobe Skirt Steak w. Haricot Vert, Cherry Tomato, Nicoise Olive Salad, Grilled Lemon & Local Olive Oil	23