

# PIATTI

## ANTIPASTI

<b>LA NOSTRA MOZZARELLA</b> Fresh House-Made Mozzarella, Seasonal Tomatoes, Sea Salt, Basil Oil & Aged Balsamic	11.5
<b>QUAGLIA</b> Saffron Marinated Grilled Quail, Sautéed Whole Wheat Red Rice & Zibibbo Grape Elixir	14
<b>PROSCIUTTO DI PARMA</b> 18 mo. Aged Prosciutto di Parma, Marinated Olives, Pickled Artichokes, Arugula & Rosemary Flatbread	12.5
<b>CALAMARI E VERDURE</b> Semolina Fried Calamari, Zucchini & Carrots w. Mediterranean Sauce	11.5
<b>CROSTINO</b> Grilled Pugliese Bread, Stracciatella Cheese, Arugula, Basil, Cherry Tomatoes & E.V.O.O.	9
<b>POLIPO</b> Octopus Carpaccio, Baby Fennel, Mache Salad, Black Pepper & Citrus Olive Oil	10.5
<b>FORMAGGI</b> Assorted Italian Cheese Plate w. Chef's Marmalade, Mostarda di Cremona & House-Made Grissini	12.5

## INSALATE E ZUPPA

<b>ZUPPA DEL GIORNO</b> Seasonal Soup of the Day	4.5/6.5
<b>MISTA</b> Garden Lettuces, Candied Walnuts, Shaved Red Onion, Grana Padano Cheese & White Balsamic Vinaigrette	7
<b>CAESAR</b> Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing	7.5
<b>PRONTI</b> Chopped Salad: Romaine, Green Olives, Chickpeas, Artichokes, Roasted Peppers, Provolone, Parmesan, Salami, Crostini & Herb Vinaigrette	8
<b>TONNO</b> Seared Ahi Tuna, Grilled Asparagus, Eggs, Arugula, Frisee, Grana Padano Cheese & Shallot Vinaigrette	14

## PIZZA

<b>MARGHERITA</b> Fresh Mozzarella, Crushed Tomato Sauce, E.V.O.O. & Basil	11.5
<b>DIAVOLA</b> Artisan Pepperoni, Calabrian Chili Peppers, Garlic, Mozzarella & Crushed Tomato Sauce	12.5
<b>PROSCIUTTO</b> Stracciatella Cheese, Arugula, Basil, Cherry Tomatoes, 18 mo. Aged Prosciutto di Parma & E.V.O.O	13.5
<b>FIorentina</b> Fresh Mozzarella, Crushed Tomato Sauce, Ricotta, Grana Padano Cheese & Spinach	12.5

Seasonal Menu Subject to Change  
Call 408-330-9212 for More Information

Executive Chef / Andrea Giuliani 041510

## THREE COURSE DINNER \$20

Available Thursday through Sunday

Choice of Small Mista, Caesar or Cup of Soup

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Any Small Pasta

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Tiramisu, Gelato or Sorbetto

Add One Glass of House Wine for \$2

## PASTA

<b>RAVIOLI</b> House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata	9/15.5
<b>TORTELLI</b> House-Made Tomato Tortelli Filled w. Roasted Eggplant & Mozzarella, Fresh Tomato Sauce, Spring Onions, Pesto & Grana Padano Cheese	10/16.5
<b>GNOCCHI</b> House-Made Potato Gnocchi, Tartufata Sauce, Artichokes & Shaved Black Truffle	10.5/17
<b>ZITI</b> Imported Ziti Pasta w. Traditional Tuscan Wild Boar Ragù	10/16.5
<b>FUSILLONI</b> Imported Fusilloni Pasta, House-Made Fennel Sausage, Rapini, Garlic, Onions, Tomatoes & Grana Padano Cheese	9/16
<b>RISOTTO</b> Imported Carnaroli Rice Simmered w. Milk, Asparagus & Stracciatella Cheese	10/16.5
<b>SPAGHETTI</b> Imported Organic Spaghetti Pasta w. Traditional Venetian Squid Ragù	10.5/17
<b>FUSILLI NAPOLETANI</b> Imported Organic Fusilli Napoletani Pasta w. Classic Bolognese Sauce & Grana Padano Cheese	9/16
<b>TAGLIERINI</b> House-Made Whole Wheat Taglierini, Clams, Mussels, Broccoli, Saffron Brodo, Bread Crumbs, Calabrian Chili Peppers & Gray Mullet Bottarga	11/19

## SECONDI

<b>GALLETTO</b> Trumer Pilsner Braised Cornish Game Hen, Sautéed Farro & Spinach	21
<b>SALMONE</b> Grilled Loch Duart Salmon, Sautéed Wild Rice, Arugula & Lemon Oil	23
<b>PESCE</b> Oven-Roasted Alaskan Halibut, Basil Mashed Potatoes, Caper Berries, Parsley, Green Olives, Lemon Zest & Ligurian E.V.O.O.	27
<b>MAIALE</b> Mostarda di Cremona Crusted Grilled Niman Ranch Pork Tenderloin, Grana Padano Cheese Flan & Baby Carrots	22
<b>AGNELLO</b> Lavender Marinated Grilled Colorado Rack of Lamb, Organic Cannellini Bean Puree & Balsamic Caramelized Red Onions	32
<b>VITELLO</b> Sage & Honey Marinated Grilled Veal Chop, Potato Croquette, Grilled Asparagus & Saba Reduction	28

## CONTORNI

<b>SPINACI</b> Sautéed Bloomsdale Spinach	5
<b>PATATE</b> Basil Mashed Potatoes	5
<b>RISO SELVATICO</b> Sautéed Wild Rice	5