

PIATTI

LUNCH

ANTIPASTI

LA NOSTRA MOZZARELLA
Fresh House-Made Mozzarella, Seasonal Tomatoes,
Sea Salt, Basil Oil & Aged Balsamic 11.5

QUAGLIA
Saffron Marinated Grilled Quail, Sautéed Red Rice
& Zibibbo Grape Elixir 14

PROSCIUTTO DI PARMA
18 mo. Aged Prosciutto di Parma, Marinated Olives,
Pickled Artichokes, Arugula & Rosemary Flatbread 12.5

CALAMARI E VERDURE
Semolina Fried Calamari, Zucchini & Carrots
w. Mediterranean Sauce 11.5

CROSTINO
Grilled Pugliese Bread, Stracciatella Cheese, Arugula,
Basil, Cherry Tomatoes & E.V.O.O. 9

POLIPO
Octopus Carpaccio, Baby Fennel, Mache Salad,
Black Pepper & Citrus Olive Oil 10.5

INSALATE E ZUPPA

ZUPPA DEL GIORNO
Seasonal Soup of the Day 4.5/6.5

MISTA
Garden Lettuces, Candied Walnuts, Shaved Red Onion,
Grana Padano Cheese & White Balsamic Vinaigrette 7

CAESAR
Romaine, Grana Padano Cheese, Toasted Crostini
& Garlic Anchovy Dressing 7.5

CAESAR CON POLLO
Romaine, Grana Padano Cheese, Toasted Crostini,
Grilled Chicken & Garlic Anchovy Dressing 12

CAPRICCIOSA
Piatti "Cobb", Smoked Bacon,
Grilled Chicken, Avocado, Gorgonzola,
Roasted Tomato, Eggs & Artichokes 13.5

PRONTI
Chopped Chicken Salad: Romaine, Green Olives,
Chickpeas, Artichokes, Roasted Peppers, Parmesan,
Provolone, Salami, Crostini & Herb Vinaigrette 13

TONNO
Seared Ahi Tuna, Grilled Asparagus, Eggs, Arugula,
Frisee, Grana Padano Cheese & Shallot Vinaigrette 14

PANINI

Served w. Spiced Polenta Fries or Garden Lettuce Salad

VERDURE
Grilled & Marinated Eggplant, Oven Dried Tomato,
Arugula, Smoked Mozzarella & Basil Walnut Pesto 10.5

AGNELLO
Oven-Roasted Lamb, Sun Dried Tomato Sauce,
Arugula & Green Olive Pate 13

POLLO
Grilled Spicy Chicken, Frisee,
Romesco Sauce & Provolone 12

GRANCIPORRO
Fried Dungeness Crab Cake, Arugula
& Spicy Pepper Aioli 14.5

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

PIZZA

MARGHERITA
Fresh Mozzarella, Crushed Tomato Sauce,
E.V.O.O. & Basil 11.5

DIAVOLA
Pepperoni, Calabrian Chili Peppers, Garlic,
Fresh Mozzarella & Crushed Tomato Sauce 12.5

PROSCIUTTO
Stracciatella Cheese, Arugula, Basil, Cherry Tomatoes,
18 mo. Aged Prosciutto di Parma & E.V.O.O 13.5

FIorentina
Fresh Mozzarella, Crushed Tomato Sauce,
Ricotta, Grana Padano Cheese & Spinach 12.5

PASTA

RAVIOLI
House-Made Spinach & Ricotta Ravioli,
Lemon Cream & Citrus Gremolata 15.5

TORTELLI
House-Made Tomato Tortelli Filled w. Roasted Eggplant
& Mozzarella, Fresh Tomato Sauce, Spring Onions,
Pesto & Grana Padano Cheese 16.5

GNOCCCHI
House-Made Potato Gnocchi, Tartufalta Sauce,
Artichokes & Shaved Black Truffle 17

ZITI
Imported Ziti Pasta
w. Traditional Tuscan Wild Boar Ragù 16.5

FUSILLONI
Imported Fusilloni Pasta, House-Made Fennel
Sausage, Rapini, Garlic, Onions, Tomatoes
& Grana Padano Cheese 16

RISOTTO
Imported Carnaroli Rice Simmered w. Milk,
Asparagus & Stracciatella Cheese 16.5

SPAGHETTI
Imported Organic Spaghetti Pasta
w. Traditional Venetian Squid Ragù 17

FUSILLI NAPOLETANI
Imported Organic Fusilli Napoletani Pasta
w. Classic Bolognese Sauce & Grana Padano Cheese 16

TAGLIERINI
House-Made Whole Wheat Taglierini, Clams,
Mussels, Broccoli, Saffron Brodo, Breadcrumbs,
Calabrian Chili Peppers & Gray Mullet Bottarga 19

SECONDI

GALLETTO
Trumer Pilsner Braised Cornish Game Hen,
Sautéed Farro & Spinach 21

SALMONE
Grilled Loch Duart Salmon, Sautéed Wild Rice,
Arugula & Lemon Oil 23

PESCE
Oven-Roasted Alaskan Halibut, Basil Mashed Potatoes,
Caper Berries, Parsley, Green Olives, Lemon Zest
& Ligurian E.V.O.O. 27

BISTECCA
Grilled Hanger Steak, Organic Cannellini Bean Puree,
Balsamic Caramelized Red Onions & Abruzzo E.V.O.O. 19.5

Executive Chef / Andrea Giuliani 041410