

PIATTI

DINNER

ANTIPASTI

ARANCINI

Golden Fried Stuffed Risotto, Fresh Mozzarella, Goat Cheese, Peas & Marinara 7.5

CROSTINI

Roasted Pears, Toasted Como Loaf, Gorgonzola Dolce, Honey & Fresh Thyme 8

GAMBERI

Grilled Pancetta Wrapped Shrimp, Cannellini Beans, Pancetta & Arugula 8

CALAMARI

Semolina Fried Calamari, Fennel, Green Beans & Spicy Aioli 10

SPIEDO

Balsamic Marinated Grilled Chicken Skewers, Farro Salad w. Herb Vinaigrette 7.5

COZZE

Steamed Penn Cove Mussels, Wine, Herbs & Tomatoes 12

CARPACCIO

Thinly Sliced Raw Beef Tenderloin, Arugula, Shaved Parmesan, Extra Virgin Olive Oil & Lemon * 10

ZUPPA

MINISTRONE

Cannellini Beans, Tomatoes, Zucchini, Onions, Swiss Chard, Parmesan & Basil Pesto 4.5 /7

INSALATE

MISTI

Garden Lettuce, Red Onion, Goat Cheese Crostini, Grape Tomatoes, Cucumber & Herb Vinaigrette 7 /11

CAESAR

Romaine, Grana Padano, Focaccia Croutons & Garlic Anchovy Dressing * 7.5 /11.5

BIETOLE

Garden Lettuce, Organic Red & Golden Beets, Goat Cheese, Hazelnuts & Cider-Citrus Vinaigrette 8 /12

SPINACI

Oregon Spinach, Roasted Red Peppers, Chopped Eggs, Bacon, Red Onions & Balsamic Vinaigrette 7 /11

CAPRICCIOSA

Piatti "Cobb", Bacon, Avocado, Grilled Chicken, Gorgonzola, Oven-Roasted Tomatoes, Artichokes, Chopped Eggs & Gorgonzola Dressing 9.5 /15.5

PIZZA

MARGHERITA

Fresh Mozzarella, Parmesan, Tomato Sauce & Basil 12

SALSICCIA

House-Made Fennel Sausage, Broccoli, Pecorino Romano, Mozzarella & Tomato Sauce 12.5

SOPRESSATA

Spicy Salami, Sweet Chilies, Mozzarella, Tomato Sauce & Thyme 12

QUATTRO FORMAGGI

Fontina, Mozzarella, Gorgonzola Dolce, Parmesan, Tomato Sauce & Rosemary 13

PEPPERONI

Mozzarella, Parmesan, Pepperoni & Tomato Sauce 12

PASTA

BOLOGNESE

House-Made Fettuccine, Sausage & Fennel Ragù w. Pecorino Toscano 9 /14

PENNE

Sautéed Chicken, Broccoli, Tomatoes, Garlic, White Wine, Chili Flakes & Pine Nuts 10.5 /16

PAPPARDELLE

House-Made Ribbon Pasta, Prawns, Zucchini, Tomatoes, Arugula, Garlic, White Wine & Basil 12 /19

RIGATONI

House-Made Sausage, Tomato Sauce, White Wine, Chili Flakes, Parmesan & Pecorino Romano 9 /14

LASAGNA

Sausage & Fennel Ragù, Ricotta, Mozzarella & Marinara 14

RAVIOLI

House-Made Goat Cheese & Caramelized Onion Ravioli w. Eggplant Caponata 11 /17

GNOCCHI

House-Made Potato Dumplings, Pesto Cream, Marinara, Parmesan & Pine Nuts 9 /14

SECONDI

POLLO RIPIENO

Boneless All Natural Half Chicken Stuffed w. Swiss Chard, Goat Cheese, Pine Nuts & Currants; Garlic Mashed Potatoes, Seasonal Vegetables & Roasted Garlic Sauce 18

MARSALA

Chicken Breast, Crimini Mushrooms, Garlic, Tomatoes, Garlic Mashed Potatoes & Seasonal Vegetables 17.5

PARMIGIANA

Breaded Chicken Cutlet, Parmesan, Mozzarella, Garlic, Spaghetti & Marinara 14.5

SALMONE

Fresh Grilled Wild King Salmon, Garlic Mashed Potatoes, Seasonal Vegetables & Salsa Verde * 25.5

LUGANEGA

House-Made Fennel-Pork Sausages, Pancetta, Roasted Potatoes, Red Bell Peppers, Grilled Onions, Escarole & Stone Ground Mustard Vinaigrette 17

MAIALE

Spice Rubbed Carlton Farms Pork Tenderloin, Risotto, Roasted Carrots & Huckleberry Sauce * 19

BISTECCA

Herb & Garlic Marinated Painted Hills Rib-Eye Steak, Gratinata, Seasonal Vegetables, Gorgonzola Dolce & Red Wine Sauce * 25.5

CONTORNI

LATTUGHE

Sautéed Spinach, Escarole, Garlic & Lemon Juice 4

INSALATA FARRO

Umbrian Farro, Arugula, Carrots, Onions, Celery & Herb Vinaigrette 5

GRATINATA

Layered Potatoes, Goat Cheese, Leeks & Thyme 4.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juices may increase your risk of food borne illness.