

# PIATTI

## ANTIPASTI

<b>ANTIPASTI MISTI</b> Prosciutto di Parma, Genoa Salami, Parmesan, Marinated Olives, Roasted Peppers, Artichokes & Crostini	10.95
<b>CAVOLINI DI BRUXELLES</b> Sautéed Brussels Sprouts in Brown Butter w. Hazelnuts & Ricotta Salata	5.95
<b>BRUSCHETTA</b> Grilled Bread w. Hand-Pulled Mozzarella, Herb-Roasted Tomatoes, Capers & Balsamico	5.95
<b>FUNGHI E POLENTA</b> Grilled Portabello Mushroom, Soft Parmesan Polenta & Shaved Grana Padano	6.95
<b>CAPRINO</b> Warm Baked Goat Cheese w. Herb-Roasted Tomatoes & Parmesan Flatbread	7.95
<b>CARPACCIO</b> Thin Sliced Kobe Beef w. Arugula, Capers, Parmesan, Extra Virgin Olive Oil & Lemon	8.95
<b>CALAMARI</b> Semolina Fried Squid w. Fresh Lemon & Spicy Tomato Sauce	9.95

## PASTA

Available as a Small Primi or Entrée Pasta

<b>RISOTTO DEL GIORNO</b> Today's Risotto Prepared w. Seasonal Ingredients	A.Q.
<b>TAGLIATELLE</b> House-Made Egg Pasta w. Classic Bolognese Ragu & Parmesan	7.95/12.95
<b>PENNE</b> "Al Arrabiata" Garlic, Calabrian Chilies, Roasted Tomato Sauce & Basil	7.95/12.95
<b>SPAGHETTI</b> "Alla Putanesca" Tomato, Kalamata Olives, Capers, Anchovies, Chili Flakes & Oregano	8.95/13.95
<b>TORTELLI</b> Butternut Squash "Half Moons" w. Diced Apples, Sage & Cider Vinegar Brown Butter	8.95/13.95
<b>RAVIOLI</b> House-Made Spinach-Ricotta Ravioli w. Lemon Cream & Citrus Gremolata	8.95/13.95
<b>GNOCCHI</b> House-Made Potato Gnocchi w. Red Wine Braised Oxtail Ragu	9.95/14.95
<b>BUCATINI</b> Pork & Ricotta Meatballs Braised in Tomato Sauce w. Parmesan	9.95/14.95
<b>ORECCHIETTE</b> "Little Ear Pasta" w. Chicken, Sun-Dried Tomatoes, Broccoli & Gorgonzola Sauce	9.95/14.95
<b>PAPPARDELLE ZAFFERANO</b> Saffron Pappardelle w. Shrimp, Garlic, Tomatoes, Arugula, White Wine & Shrimp Brodo	10.95/15.95

## SIDES

Autumn Vegetables, Braised Savoy Spinach with Lemon, Potato Puree w. Extra Virgin Olive Oil, or Soft Polenta w. Extra Virgin Olive Oil	3.95
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## THREE COURSE DINNER \$20.00

Choice of Any Small Salad or Cup of Soup

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Any Small Pasta 8" Pizza

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Tiramisu, Gelato or Sorbet

Add One Glass of House Wine for \$2.00

## INSALATA/ZUPPA

Available Individual or to Share

<b>ZUPPA DEL GIORNO</b> Seasonal Soup of the Day	3.95/5.95
<b>MISTA</b> Garden Lettuces w. Cherry Tomatoes, Cucumber, Red Onion & Red Wine Vinaigrette	5.95/8.95
<b>CAESAR</b> Chopped Romaine, Shaved Parmesan, Toasted Crostini & Garlic Anchovy Dressing	5.95/8.95
<b>PRONTI</b> Chopped Salad: Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Crostini, Parmesan & Herb Vinaigrette	6.95/9.95
<b>BARBABIETOLA</b> Roasted Red & Yellow Beets w. Arugula, Herbed Goat Cheese & Walnut Balsamic Vinaigrette	6.95/9.95

## PIZZA

Available in 8" or 12"

<b>MARGHERITA</b> Fresh Mozzarella, Crushed Tomato Sauce, Basil & Extra Virgin Olive Oil Add Prosciutto & Arugula	7.95/10.95 3.95
<b>PEPPERONI</b> Crushed Tomato Sauce, Mozzarella & Fresh Mozzarella	8.95/11.95
<b>SALSICCIA</b> Italian Sausage, Roasted Peppers, Crushed Tomato Sauce, Mozzarella & Pecorino Romano	8.95/11.95
<b>FUNGHI</b> Portobello Mushroom, Crushed Tomato Sauce, Mozzarella, Garlic & Parsley	8.95/11.95
<b>PERA E PROSCIUTTO</b> Caramelized Onions, Roasted Pears, Gorgonzola, Prosciutto di Parma & Arugula Salad	9.95/12.95

## SECONDI

<b>PESCE DEL GIORNO</b> Today's Fresh Fish Prepared w. Seasonal Ingredients	A.Q.
<b>POLLO ALLA PARMIGIANO</b> Breaded Chicken Breast, Crushed Tomato Sauce, Parmesan, Mozzarella & Autumn Vegetables	14.95
<b>POLLO ALLO SPIEDO</b> Spice-Rubbed Rotisserie Chicken w. Potato Puree, Autumn Vegetables & Herb Butter Full Chicken 23.95                      Half Chicken	16.95
<b>MAIALE</b> Wood-Grilled Pork Chop w. Crispy Herb Potatoes & Grain Mustard Sauce	18.95
<b>SALMONE</b> Grilled Loch Duart Salmon w. Heirloom Beans, Fresh Tomato Ragu & Preserved Lemon	21.95
<b>BISTECCA</b> Wood-Grilled Flat Iron Steak w. Potato Gratin & Red Wine Sauce	21.95

Seasonal Menu Subject to Change  
Call 805-371-5600 for More Information  
Executive Chef / Ismael Ortiz

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