

Antipasti

Pane Bianco 7

Grilled Rustic Italian Bread, Extra Virgin Olive Oil, Garlic

Burrata & Prosciutto 17

DiStefano Burrata, Pesto, Extra Virgin Olive Oil, 16-Month Prosciutto di San Daniele, Grilled Crostini

Brie and Bacon Potato Croquettes 14

Croquettes filled with Brie and Bacon, Arugula, Cherry Tomatoes, Lemon Oil, Pesto Aioli

Steamed Clams 17

Littleneck Clams, White Wine, Garlic, Lemon, Butter, Roasted Tomato Puree, Grilled Bread (please allow additional time)

Bruschetta 13

Oven-Roasted Red Tomatoes, Balsamic Vinaigrette, Pecorino Romano, Basil, Grilled Bread

Insalate

Italian Chopped Salad 13

Baby Iceberg, Romaine Hearts, Ciliegine Cheese (Fresh Mozzarella), Garbanzo Beans, Salami, Basil, Grape Cherry Tomatoes, Champagne Vinaigrette, Shaved Parmesan

Strawberry Salad 13

Spinach, Local Strawberries, Marcona Almonds, Bermuda Triangle Goat Cheese, Strawberry Vinaigrette

Beet Salad 13

Diced Gold and Red Beets, Arugula, Crispy Applewood Smoked Bacon, Candied Walnuts, Goat Cheese, Honey Orange Dressing, Balsamic Reduction

Caesar 12

Romaine Hearts, Caesar Dressing, Shaved Parmesan, House-Made Croutons

Romaine and Bacon Salad 12

Full Heart of Romaine, Chopped Red Apples, Gorgonzola, Bacon, Champagne Vinaigrette

Insalata della Casa 12

Baby Iceberg, Gorgonzola Dolce, Shaved Red Onions, Applewood Smoked Bacon, House-Made Gorgonzola Dressing

Insalata Mista 11

Organic Field Greens, Candied Walnuts, Pears, Gorgonzola, Balsamic Vinaigrette

Add protein to any salad.

Choose from Chicken for \$4, Prawns (3) for \$6, Steak for \$6, or Fish for \$8

Primi Piatti / Pasta

Penne Pasta 14

Gorgonzola Pesto

Maccheroni con Formaggio (Mac n' Cheese) 17

Parmesan, Mozzarella, Cheddar, Toasted Bread Crumbs, Pecorino Romano

Lasagne di Carne 19

Fresh Pasta Sheets, Bolognese Sauce, Béchamel, Mozzarella, Parmesan (please allow additional time)

Short Rib Ravioli al Forno 20

Braised Short Rib Ravioli, Bolognese Cream Sauce, Golden Mozzarella

Vegetarian Lasagna 19

Fresh Pasta Sheets, Seasonal Vegetables, Marinara, Bechamel, Mozzarella, Parmesan

Gnocchi Gorgonzola 17

Sixteen House-Made Potato Dumplings, Gorgonzola Cream Sauce

Spaghetti Marinara & Meatballs 19

House-Made San Marzano Marinara, Meatballs, Shaved Parmesan

Pasta con Vongole 22

Spaghetti, Littleneck Clams, White Wine, Lemon, Garlic, Red Pepper Flakes (please allow additional time)

Gamberoni Scampi 23

Spaghetti, Black Tiger Prawns, Lemon, Garlic, White Wine, Cherry Tomatoes, Parsley

Winter Vegetable Pasta 18

Rigatoni, Cauliflower, Brussel Sprouts, Cherry Tomatoes, Caramelized Onions, Herb Oil, Pecorino Romano

Crab Ravioli 24

King Crab Ravioli, Lemon Vodka Sauce, Pesto Oil, Calabrian Chili Oil, Pecorino Romano

Rigatoni alla Carbonara 21

Parmesan Cream Sauce, Pancetta, Applewood-Smoked Bacon, English Peas, Pecorino Romano

Gluten-free Penne option is \$2 more

Zuppa

Bowl or Cup of Soup (Market Price)

Made Daily From the Freshest Ingredients



Artisan Pizzas

Prosciutto 17

Mozzarella, 16-Month Prosciutto di San Daniele, Wild Arugula, Extra Virgin Olive Oil

Funghi 16

Maitake, Oyster and Crimini Mushrooms, Mozzarella, Parmesan, Caramelized Onions, Truffle Oil

Pesto Pizza 17

Pesto, Mozzarella, Zucchini, Winter Squash, Red Onions, Feta, Cherry Tomatoes

Pear & Gorgonzola 16

Pear, Gorgonzola Dolce, Mozzarella, Parmesan, Caramelized Onions

Margherita 14

San Marzano Tomato Sauce, Mozzarella, Basil, Extra Virgin Olive Oil

Carni Suprema 17

San Marzano Tomato Sauce, Mozzarella, Meatballs, Calabrese Sausage, Pepperoni, Shaved Red Onions

~ Gluten-free pizza crust option is \$3 more ~

Secondi Piatti

Stuffed Pepper 14

Bell Pepper Stuffed with Ground Angus Beef, Rice, San Marzano Marinara, Mozzarella, Parmesan

Eggplant Parmesan 18

Breaded Eggplant, San Marzano Marinara, Mozzarella, Parmesan, Penne Pesto

Italian Jambalaya Pasta 24

Prawns, Chicken, Prosciutto, Roasted Bell Peppers, Artichokes, Spaghetti, Creamy Tomato Cajun Sauce

Mushroom & Truffle Risotto 23

Carnaroli Rice, Crimini, Baby Bella, and Oyster Mushrooms, Cream, Truffle Herb Oil, Pecorino Romano

Chicken Parmesan 20

Breaded Chicken Breast, San Marzano Marinara, Mozzarella, Parmesan, Spaghetti, Tomato Cream

Short Rib Gnocchi 22

Braised Short Ribs, Sixteen House-Made Potato Dumplings, Red Wine Reduction Sauce, Pecorino Romano

Frutti Di Mare 25

Clams, Prawns, Fish of the Day, Andouille Sausage, Tomato Garlic, Sauce, Spaghetti, Pecorino Romano

Prosciutto Half Roasted Chicken 24

Half Chicken, Creamy White Wine Sauce, Spinach Risotto

Pesce del Giorno (Market Price)

Sustainable Fresh Fish of the Day—Cooked to Perfection

Contorni

Spinach 7

Sautéed Spinach, Garlic, Extra Virgin Olive Oil

Meatballs 8

Simmered in San Marzano Marinara Sauce

Sauteed Snow Peas 8

Snow Peas, Garlic, White Wine, Lemon, Pecorino Romano

Broccolini 8

Roasted Local Broccolini, Lemon Juice, Garlic, Red Pepper Flakes

Brussel Sprouts 9

Roasted Brussel Sprouts, Applewood Smoked Bacon, Garlic, Aged balsamic

Bambini

(Kids 12 and under only please)

Spaghetti or Penne 8

Marinara, Bolognese, or Alfredo

Chicken Parmesan 9

Maccheroni con Formaggio 8

Mangia Mi Mac 'n Cheese, kid size

Pizza 9

Cheese or Pepperoni



We support local, natural, sustainable & organic practices whenever possible.

Due to our current drought, we will only serve water upon request

Please allow at least 30 minutes for entrees, as all dishes are prepared fresh.