

## Antipasti

### Italian Guacamole 14

Avocado, Roasted Corn, Red Onion, Tomatoes, Olive Oil, Basil, Lemon Juice, Pecorino Romano, Grilled Crostini

### Burrata & Prosciutto 17

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

### 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

### 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

### Heirloom Tomato & Burrata Caprese 16

Heirloom Tomatoes, Burrata, Ciliegine Cheese (Fresh Mozzarella), Chive Pesto, Herb Oil, Balsamic Reduction

### Charred Corn Salad 14

Grilled Corn, Arugula, Roasted Red Pepper, Avocado, Red Onion, Goat Cheese, Roasted Tomato 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 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 20

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

### Short Rib Ravioli al Forno 22

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, Pecorino Romano (please allow additional time)

### Summer Fettucine 19

Zucchini, Squash, Chive Pesto, Cherry Tomatoes, Caramelized Onions, Herb Oil, Goat Cheese

### Crab Ravioli 25

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

### Gamberoni Scampi 23

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

### Rigatoni alla Carbonara 21

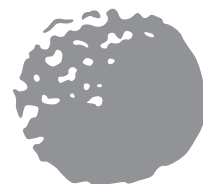
Parmesan Cream Sauce, Pancetta, Applewood-Smoked Bacon, English Peas, Pecorino Romano

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

### 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

### Spicy Pesto and Bacon 17

Spicy Pesto, Mozzarella, Red Onion, Roasted Red Peppers, Bacon, Basil, Pecorino Romano

~ 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 19

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

### Mustard Braised Pork Gnocchi 23

Braised Pork, Wild Arugula, Sixteen House-Made Potato Dumplings, Herbed Olive Oil, Pecorino Romano

### Corn & Asparagus Risotto 22

Asparagus, Charred Corn, Carnaroli Rice, Truffle Oil, Pecorino Romano

### Roasted Chicken 24

Citrus Roasted Chicken, White Wine Garlic Sauce, Creamy Corn Risotto

### Italian Jambalaya Pasta 24

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

### Chicken Parmesan 21

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

### 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

### Grilled Asparagus 9

Local Asparagus, Truffle Vinaigrette, Pecorino Romano

### Grilled Summer Squash 9

Italian Zucchini, Summer Squash, Garlic, Calabrian Chiles, Pecorino Romano

### Grilled Brentwood Corn 9

Brentwood Corn, Garlic Parmesan Butter, Paprika

### Broccolini 8

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

## Bambini

(Kids 12 and under only please)

### Spaghetti or Penne 8

Marinara, Bolognese, or Alfredo

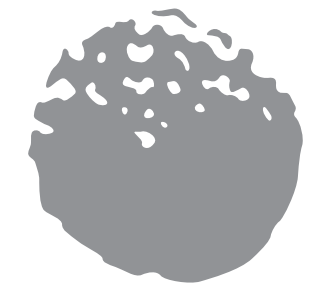
### Chicken Parmesan 9

### 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.