

Carpaccio di Zucchine: Julienned zucchini with toasted almonds & pecorino 10.25

Calamari Fritti: Lightly fried fresh calamari with garlic aioli 11.00

Mozzarella Fritti: Fried mozzarella cheese served with our marinara sauce 9.75

Portobello Arrosto: Pan roasted Portobello mushroom, finished with garlic and herbs, and served on a bed of arugula, and drizzled with balsamic 12.75

**Carciofi Ripieni: Globe artichoke stuffed with prosciutto, bread crumbs and Parmesan 12.50

**Funghi Ripieni: Crimini mushroom caps stuffed with Fontina cheese and spicy sausage, baked with Parmesan and olive oil \$13.50

Insalata Verdure: Organic greens with assorted vegetables in a creamy garlic dressing 8.50

Insalata Romana: Arugula tossed with pecorino cheese, julienne salami, in a fresh tomato balsamic vinaigrette. The Ultimate Arugula Salad 10.50

Gnocchi Scarmozza: House made potato dumplings with rainbow chard, Smoked Mozzarella cheese, garlic, basil and fresh tomato in a light cream sauce \$17.75

Linguini Vongole: Linguini with clams and garlic in a white wine sauce \$17.75

Spaghetti alla Carbonara: Spaghetti with pancetta, onion, garlic, black pepper, chili flakes with a touch of cream and finished with an egg yolk. \$17.75

Bombolotti Sugo de Carne: Large pasta tubes with a tomato sauce of veal and spicy sausage, mushrooms and mascarpone cheese. \$16.25

Linguini Prawns Fra Diavolo: Linguini with sautéed prawns and shrimp in our hot & spicy tomato sauce \$17.75

Tortellini al Forno: Meat filled tortellini with mushrooms, prosciutto and cream, topped with mozzarella and parmesan cheeses \$17.75

If you don't see your favorites, just ask!

Pesce Fra Diavolo: Local Red Snapper sautéed in our hot & spicy tomato sauce. \$23.75

Salmon Toscana: Pan roasted salmon on a bed of arugula with a Tuscan white bean salad and avocado. \$20.25

Zuppetta di Pesce: Fish and shellfish stew in a light herb tomato sauce. \$21.25

Orecchiette d'Elefante: Breaded chicken cutlets served over mixed greens, topped with red onions, gorgonzola, and marinated cherry tomatoes. \$21.75

Pollo alla Noci: Boneless breasted chicken with mushrooms, walnuts, pine nuts, sherry wine and a touch of cream. \$18.50

**Pollo alla Siciliana: A half chicken cut up and sautéed with garlic, green olives, capers, prosciutto, lemon, and white wine. \$20.25

**Contadino Misto: Spicy Calabrese sausage and chicken pan roasted with potatoes, garlic cloves, mushrooms, bell peppers and rosemary. \$20.25

Burrata Caprese \$13.00

Tortellini di Pollo \$18.75

Penne Pescatore \$ 18.75

Gambas Catalanas \$19.75

*SPECIALS MAY NOT BE UPDATED DAILY

*TAKE AWAY AVAILABLE WHEN THE DEMAND ON THE KITCHEN
PERMITS

Prosecco Brut, Jeio, Bisol, Valdobbiadene 10.00

Lambrusco Secco "Vigna del Cristo" Cavicchioli 8.50

Rosado, Fronton de Oro, Gran Canaria 10.25

Roero Arneis DOCG "Luet" Val de Prete 12.00

Trebbiano, Torre dei Beati, Abruzzo 11.00

Pinot Bianco, Jubilee, Alto Adige 10.25

Sauvignon Blanc, Debra Michaels, Calistoga 13.50 (Only 65 Cases
produced)

Vermentino "Giba" 6Mura, Sardegna 9.50

Chardonnay blend, Cantina Cellaro, Sicily 10.25

Sangiovese, Di Majo Norante, Molise 9.50

Tempranillo / Garnacha, Aradon, Rioja DOC 8.75

Cannonau, Antonio Sanguinetti, Sardegna 9.50

Dolcetto d'Alba, Massolino, Piedmonte 13.00

Montepulciano/Sangiovese, Marchetti, Marche 12.00

Nebbiolo Field Blend "Maggiorina" Le Piane 14.00

Super Tuscan "Erio" Perazzetta 13.50
(Sangiovese, Cabernet Sauvignon, Syrah)

Grenache/cinsault/Carignane, Emanuel Tres, SBC 11.50

Petite Syrah, Debra Michael's, Calistoga, Napa 15.00 (Only 83 Cases
Produced)

Barbaresco DOCG "Jazz" Sasa Antonio 17.50

San Pellegrino 6.00

Italian Soda 2.25

Beer 4.75

Coffee & Tea 2.00

Espresso 3.00

Cappuccino 4.00

Double Espresso 5.00

Latte 4.00