

BURGER / WRAP / PANINI

BLACK ANGUS BURGER 15

1/2 LB CHARBROILED BLACK ANGUS PATTY
LETTUCE & TOMATOES ON A BRIOCHE BUN

GRILLED CAESAR WRAP 15

WHOLE WHEAT TORTILLA, HERB CHICKEN, ROMAINE LETTUCE PARMESAN & CAESAR
DRESSING

TURKEY PANINI 14

APPLEWOOD NATURAL TURKEY BREAST, AVOCADO
LETTUCE, BRIE CHEESE & SUN DRIED TOMATO AIOLI

CAPRESE PANINI 13

BUFALA MOZZARELLA, TOMATOES
BABY ARUGULA & PESTO AIOLI

POLLO PANINI 16

GRILLED CHICKEN, AVOCADO, MIXED GREENS
TOMATOES, MELTED MOZZARELLA & PESTO AIOLI

PROSCIUTTO PANINI 16

IMPORTED PROSCIUTTO DI PARMA, FONTINA CHEESE
ROASTED SEASONAL BELL PEPPERS, BABY ARUGULA & TAPENADE

FRITTATA PANINI 15

2 EGGS & SPINACH OMELET, MUSHROOMS
CRISPY BACON, MELTED MOZZARELLA

PANINI ON
CIABATTA BREAD

CHOICE OF
FRENCH FRIES
SWEET POTATO FRIES
OR GARDEN SALAD

PIZZE

PEPPERONI & SAUSAGE PEPPERONI & SAUSAGE 20

HAWAIIAN PINEAPPLE & CANADIAN BACON 20

BIANCA E NEVE * (WHITE PIZZA) SPINACH, GARLIC, RICOTTA & MOZZARELLA CHEESE 19

POLLO E PESTO * PESTO SAUCE, GRILLED CHICKEN, SUN DRIED TOMATO & MOZZARELLA CHEESE 20

MARGHERITA FRESH MOZZARELLA, FRESH TOMATOES, GARLIC & OLIVE OIL 19

DELLA CASA PEPPERONI, SAUSAGE, MUSHROOMS, ONIONS & BELL PEPPERS 21

VEGETARIAN MUSHROOMS, EGGPLANTS, ZUCCHINI, FRESH TOMATOES ONIONS & BELL PEPPERS 20

ASK YOUR SERVER
FOR **GLUTEN FREE**
PIZZA CRUST 4

CREATE YOUR OWN
MEDIUM PIE 16
EACH TOPPING 3

TOPPINGS

PEPPERONI, SAUSAGE, CANADIAN BACON, MEATBALL, PROSCIUTTO,
SALAMI ANCHOVY, MUSHROOM, ONION, OLIVE, EGGPLANT, SEASONAL BELL
PEPPER ROASTED GARLIC, PINEAPPLE, CAPER, SUN DRIED TOMATO
BASIL, KALAMATA OLIVE, ORGANIC BABY ARUGULA
FETA CHEESE, RICOTTA CHEESE, GOAT CHEESE, FRESH MOZZARELLA

CRUDI (SALAD)

ADD CHICKEN 6 OR SHRIMP 8

CAESAR 12

CRISPY ROMAINE HEARTS, SHAVED PARMESAN
HOMEMADE CROUTONS & CAESAR DRESSING

BARBABIETOLE E PECORINO 16

POACHED ORGANIC RED BEETS, TOMATO
ASPARAGUS, AVOCADO
& GOAT CHEESE IN A BALSAMIC DRESSING

ARUGULA E CARCIOFI 15

ORGANIC BABY ARUGULA, PARMESAN
ARTICHOKE HEARTS
TOSSED IN MEYER LEMON TRUFFLE DRESSING

CHOPPED 17

FINELY CHOPPED LETTUCE, GARBANZO BEANS
TOMATOES, OLIVES, AVOCADO
FRESH MOZZARELLA IN A BALSAMIC VINAIGRETTE

SORENTO 19

MIXED GREENS, CHICKEN, CHOPPED VEGETABLES AVOCADO
TOMATOES & MEYER LEMON DRESSING

NONNA 19

GRILLED CHICKEN, MIXED GREENS
CARAMELIZED WALNUTS
SLICED PEARS, TOMATOES & BLUE CHEESE
IN A BALSAMIC DRESSING

SPINACI 17

SPINACH CHIFFONADE, GORGONZOLA CHEESE
BLACK FIGS, SLICED PEARS
WITH BALSAMIC DRESSING

MALIBU COBB 20

ROMAINE HEART, CHICKEN, AVOCADO, BACON TOMATOES
STRAWBERRIES, HARDBOILED EGGS
BLUE CHEESE IN A BALSAMIC VINAIGRETTE

GRILLED SALMON 26

MIXED GREENS, GRILLED SALMON
AVOCADO, ONIONS, TOMATOES, CUCUMBERS
IN A BALSAMIC VINAIGRETTE

SOUTHWEST 20

ROMAINE HEART, GRILLED CHICKEN BREAST
AVOCADO, BLACK BEANS, ROASTED CORN
RED ONIONS & TOMATOES IN A RANCH DRESSING

PRIMI (FIRST COURSE)

CALAMARI FRITTI 19

FRIED CALAMARI
WITH A SIDE OF SPICY MARINARA

BURRATA 18

MOZZARELLA STUFFED
WITH MASCARPONE CHEESE
ROASTED BEETS WITH HONEY TRUFFLE ESSENCE
& VINCOTTO

ARANCINI 15

STUFFED RICE BALLS WITH BEEF, PEAS
& MOZZARELLA CHEESE
SERVED IN A RIPE TOMATO RAGÙ

MELANZANE 19

EGGPLANT, LAYERED WITH CHEESE & TOMATO SAUCE THEN
BAKED

CARPACCIO 16

THINLY SLICED BEEF TENDERLOIN, ORGANIC BABY ARUGULA
SHAVED PARMIGIANO REGGIANO & MEYER LEMON JUICE

RUSTICO 14

HOMEMADE MEATBALLS IN A CLASSIC MARINARA SAUCE
SPRINKLED WITH MELTED CHEESE

RISOTTO (ARBORIO RICE)

CONTADINA 23

FARMER MARKET VEGETABLES
IN A LIGHT PARMESAN CHEESE SAUCE

GNOCCHI (HOMEMADE POTATO)

PESTO 22

FRESH BASIL, PINE NUTS, GARLIC & PARMESAN

ROSA 22

CREAMY TOMATO PINK SAUCE

BOLOGNESE 23

BEEF BRAISED IN ROASTED TOMATO RAGÙ

QUATTRO FORMAGGI 22

PARMIGIANO, GOAT, MOZZARELLA
& GORGONZOLA CHEESE SAUCE

PASTA

GLUTE FREE OPTIONS AVAILABLE 3

BOLOGNESE 24

PAPPARDELLE (WIDE NOODLES)

PREPARED WITH OUR TRADITIONAL MEAT SAUCE

IMPOSSIBLE MEATBALLS *PLANT BASED* 25

SPAGHETTI WITH *IMPOSSIBLE MEATBALLS*

IN A ROASTED TOMATO MARINARA SAUCE

ARRABIATA 20

PENNE, RED CHILI FLAKES & OREGANO

IN A ROASTED GARLIC TOMATO SAUCE

PESTO LIGURIA 22

PENNE WITH GRILLED CHICKEN IN A FRESH BASIL PESTO SAUCE

TUTTO MARE 28

LINGUINI, MANILA CLAMS, SHRIMPS, BLACK MUSSELS

& CALAMARI, CHOPPED TOMATOES

IN A GARLIC WHITE WINE SAUCE

CASARECCI 24

HOMEMADE RAVIOLI FILLED WITH SPINACH

& RICOTTA CHEESE, SERVED IN A PINK SAUCE

CARBONARA 22

SPAGHETTI WITH CRISPY PANCETTA, PARMESAN CHEESE

IN A LIGHT CREAM SAUCE

LASAGNA DELLA CASA 23

LAYERED PASTA WITH MEAT SAUCE & BÉCHAMEL SAUCE

TOPPED WITH MELTED CHEESE

PAESANA 24

HOMEMADE ORECCHIETTE (EAR SHAPED NOODLES)

MUSHROOMS, PEAS & PANCETTA IN A LIGHT CREAM SAUCE

VONGOLE 27

LINGUINI WITH MANILA CLAMS, IN THE SHELLS

WITH GARLIC & WHITE WINE SAUCE

CHECCA 18

SPAGHETTI WITH CHOPPED TOMATOES, BASIL

GARLIC & EXTRA VIRGIN OLIVE OIL

TRAMONTO 24

FUSILLI (SPIRAL NOODLES), GRILLED CHICKEN

SUN DRIED TOMATOES & BROCCOLI IN A LIGHT CREAM SAUCE

PICCANTE 29

SPAGHETTI WITH TIGER SHRIMPS, JALAPEÑOS

IN AGLIO OLIO SAUCE

CARNE E PESCE (MEAT & FISH)

SERVED WITH FARMER MARKET VEGETABLES & ROASTED POTATOES

VITELLO DI PICCATA 34

VEAL MEDALLIONS WITH CAPERS IN A LEMON & PARSLEY SAUCE

VITELLO CON FUNGHI 34

VEAL MEDALLIONS WITH SEASONAL MUSHROOMS
IN A MARSALA WINE REDUCTION

POLLO AL LIMONE 28

PAN ROASTED CHICKEN BREAST IN A LEMON JUICE
CAPERS & WHITE WINE SAUCE

POLLO AL MARSALA 28

PAN ROASTED CHICKEN BREAST & WILD MUSHROOMS
IN A SICILIAN MARSALA WINE REDUCTION

POLLO PARMIGIANA 29

PAN ROASTED BREADED CHICKEN BREAST, MARINARA SAUCE
TOPPED WITH MOZZARELLA CHEESE
SERVED WITH SPAGHETTI ALLA MARINARA

FILETTO DI SOGLIOLA 28

PAN ROASTED ALMOND CRUSTED FILLET OF SOLE
IN A LIME, FRESH SAGE & GARDEN HERBS ESSENCE

SALMONE SELVATICO 34

SCOTTISH SALMON FILLET SAUTÉED IN A SEASONED CAST IRON PAN
WITH TARRAGON BUTTER SAUCE

CIOPPINO E CROSTINI 32

MANILA CLAMS, MUSSELS, CALAMARI, FRESH FISH & SHRIMPS
IN A GARLIC TOMATO BROTH

PESCE DEL GIORNO MP

FRESH CATCH & SAUCE OF THE DAY

CONTORNI (SIDE)

FRENCH or SWEET POTATO FRIES 6

GREEN BEAN - POLENTA - BROCCOLI
ROASTED POTATO - SPINACH CAULIFLOWER - CARROT -
WILD MUSHROOM 8