

🍷 Primi 🍷

Cappellini con Pomodorini

Angel hair pasta with garden cherry tomatoes, garlic, olive oil and basil, in light tomato sauce
14.95

Fettuccine ai Gamberoni

Fettuccine with shrimp, peas and scallions, in chardonnay saffron sauce
17.95

Conchiglie con Broccoli e Salsicce

Shell pasta with broccoli, spicy Italian sausage, garlic and olive oil
16.95

Spaghetti alla Carbonara

Spaghetti with pancetta, eggs, parmesan cheese and scallions
16.95

Penne all' Arrabbiata

In spicy tomato sauce
14.95

Fettuccine Bolognese

Fresh fettuccine pasta with meat sauce
16.95

Home Made Pappardelle Pellegrini

Ribbon pasta with short rib ragù
17.95

Spaghetti ai Frutti di Mare

With mussels, clams, prawns, fresh fish, cherry tomatoes and garlic, in tomato or white wine sauce
19.95

Rigatoni alla Boscaiola

Smoked mozzarella, sun dried tomatoes, mushroom, prosciutto
17.95

Gnocchi

Homemade ricotta gnocchi with sausage, peas and asparagus, in gorgonzola cream sauce
16.95

Farfallette al Salmone Affumicato

Bowtie pasta with smoked salmon, peas, dill and vodka, in light cream tomato sauce
17.95

Fusilli con Pollo

Fusilli pasta with chicken breast, basil, in tomato sauce
16.95

Linguine al Pesto Genovese con Pollo

Lingune pasta with chicken, in pesto sauce
16.95

Penne alla Puttanesca

Capers, black olives, anchovies, tomato sauce
14.95

Melanzane alla Parmigiana

Eggplant Parmigian
19.95

Lasagna di Carne

Home Made Meat Lasagna
19.95

Risotto del Giorno

A. Q

Home Made Ravioli

Spinach (Pesto) 16.95 Meat (Tomato) 17.95

Squash (Butter & Sage) 16.95

Lobster or Dungeness Crab (Aurora) 22.95

🍷 Secondi 🍷

Piatto Vegetariano

Seasonal vegetables, grilled radicchio, eggplant, roasted potatoes, grilled polenta and sautéed spinach
19.95

Costoletta di Maiale

Grilled pork chop with potatoes, vegetables, in gorgonzola cream sauce
21.95

Osso Buco d' Agnello

Lamb shank braised with green apples, carrots, celery, onions and apple cider, with polenta
21.95

Coniglio al Forno

Roasted half rabbit with pancetta, peas, pearl onions, vegetable, polenta and red wine
22.95

Veal Parmigiana

Breaded slice of veal with tomato and parmigiana, served with potatoes and vegetable
21.95

Veal Piccata

Slices of Veal with Butter and Caper Sauce
24.95

Salsicce con Polenta

Grilled spicy Italian sausage, roasted red peppers and caramelized onions in a demi-glace sauce, served over polenta
17.95

Chicken Saltimboca alla Piemontese

Chicken breast filled with prosciutto and mozzarella in cream sage sauce
19.95

Roasted Chicken

Half free range chicken with potatoes and vegetable
17.95

Chicken Parmigiana

Breaded chicken breast, in tomato sauce and parmigiana with pasta
17.95

Salmone con Caponata

Grilled Atlantic salmon topped with eggplant relish, served with spinach and potatoes
21.95

Bisteca

Broiled ribeye steak with potatoes and vegetable
26.95

🍷 Antipasti 🍷

Fritto Misto di Pesce

Fried fresh calamari and shrimp

10.95

Antipasto Italiano

Grilled seasonal vegetables, imported mozzarella, prosciutto, sopressata, olives, fresh mozzarella, imported meats

11.95

Bruschetta Classica con Funghi

Grilled toasted bread with melted fontina cheese, fresh sautéed mushrooms, chopped tomatoes, basil, olive oil, garlic and oregano

10.95

Funghi Portobello con Polenta

Grilled Portobello mushrooms in red wine reduction sauce over polenta

10.95

Carpaccio di Carne

Thin slices of beef with arugula, capers and shaved parmesan cheese

10.95

Cozze e Vongole

Steamed clams and mussels in garlic white wine broth or tomato sauce

10.95

Gamberoni Marinati

Olive oil, in lime juice

10.95

Timballo di Verdura

Layers of grilled vegetables, tomatoes, mozzarella

10.95

🍷 Insalate 🍷

Caprese

Fresh mozzarella, local tomatoes and basil

10.95

Greca

Romaine lettuce, tomatoes, cucumbers, red bell peppers, red onions, feta cheese and olives, in lemon herb infused olive oil

7.95

Cesare

Hearts of baby romaine lettuce, Italian parmesan and Tuscan bread croutons, in our traditional dressing

7.95

Mista

Organic mixed greens, gorgonzola cheese, pears, hazelnuts, garlic, in a balsamic vinaigrette

7.95

Bella Mia

Baby spinach, fontina cheese, pancetta, candied walnuts, with honey dijon dressing

7.95

Arugula

Arugula, roasted beets, radicchio and goat cheese, in lemon herb infused olive oil

7.95

Add chicken or prawns to any salad 5.00

Minestrone

Traditional vegetable soup 7.00

Soup of the Day 7.00

A. Q

🍷 Pizza Dal Forno 🍷

Pizza Margharita

Mozzarella, tomato sauce, basil

13.95

Pizza con Prosciutto

Thinly sliced Parma ham

14.95

Pizza Alla Capricciosa

Mushroom, egg, prosciutto, artichoke hearts

14.95

Pizza con Salsicce e Funghi

Italian sausage, mushrooms

14.95

Pizza con Salmone Affumicato

Imported smoked salmon

14.95

Pizza con e Gamberoni

Pesto and prawns

14.95

Calzone

Folded pizza with mozzarella mushrooms, Italian sausage, bell pepper, caramelized onions

14.95

(Add arugula to any pizza 2.00)

Pizza Primavera

Seasonal vegetables

13.95

Pizza Napoletana

Tomatoes, anchovies

13.95

Pizza Con Pollo

Grilled chicken breast

13.95

🍷 Panini 🍷

10.95

Served 11:00am to 4:00pm

Pollo

Grilled chicken breast

Caprese

Fresh mozzarella, tomatoes, basil

Salsiccia

Home made Italian sausage

Vegetariano

Grilled vegetables and fresh mozzarella

Hamburger

Natural fed beef burger Italian style

Tonno

Italian tuna salad

***** Add a Cup of Soup to any Sandwich or Salad 3.00 *****

18% Gratuity will be added to parties of six or more. We reserve the right to refuse service to anyone. Not responsible for lost or stolen items.

🍷 Sparkling Wines 🍷

	Per Glass	Half Bottle	Per Bottle
<i>Prosedcco di Valdobbiadene N.V, Ruggeri, Italia or Rose</i>		20.00	40.00
<i>Brut, Methode Champenoise, Domaine Laurier Winery, California</i>	split 7.00		
<i>Brut, champagne, veuve clicquot ponsardin, france</i>			90.00

🍷 Vini Bianchi 🍷

California

<i>Chardonnay, "Olivet Lane Estate," 2006, Pellegrini</i>			55.00
<i>Chardonnay, 2006, Ferrari Carano</i>			49.00
<i>Chardonnay, "Reserve," 2004, Robert Mondavi</i>			75.00
<i>Chardonnay, 2006, Stag's Leap</i>			75.00
<i>Fume Blanc, 2006, Lolonis</i>			35.00
<i>Riesling, 2008, Ventana</i>	8.00		35.00
<i>Sauvignon Blanc, 2006, Pellegrini</i>			40.00

Italia

<i>Pinot Grigio, 2008, Cesari</i>	8.00		30.00
<i>Pinot Grigio, 2006, La Boatina</i>		20.00	40.00
<i>Pinot Grigio, 2007, St Michael Eppan</i>		20.00	40.00
<i>Greco di tufo, D'Antiche Terre</i>			42.00
<i>Tocai, 2006, Livon</i>			45.00
<i>Ciqueterre, 2006, Agricola Ciqueterre</i>			45.00
<i>Verdicchio, 2007, Marotti Campi</i>			35.00
<i>Vermentino, 2006, Cantina Pedres</i>			44.00

🍷 Vini Rossi 🍷

California

<i>Cabernet Sauvignon, "Cloverdale Ranch," 2005, Pellegrini</i>			55.00
<i>Cabernet Sauvignon, Stag's Leap, 2005</i>			85.00
<i>Cabernet Sauvignon, "Reserve," 2002, Latour BV</i>			140.00
<i>Cabernet Sauvignon, 2003, Jordan</i>			95.00
<i>Cabernet Sauvignon, 2006, Lolonios</i>	10.00		40.00
<i>Cabernet Sauvignon, 2005, Ferrari Carano</i>			55.00
<i>Insignia 2000, Joseph Phelps</i>			225.00
<i>Merlot, "Cloverdale Ranch," 2004, Pellegrini</i>			55.00
<i>Merlot, 2006, Lolonis</i>	10.00		40.00
<i>Petite Syrah Orpheus, 2005, Lolonis</i>			65.00
<i>Carignane, 2005, Pellegrini</i>			40.00
<i>Pinot Noir, "Olivet Lane Estate," 2006, Pellegrini</i>			55.00
<i>Pinot Noir, 2007 Ventana Vineyards</i>		20.00	40.00
<i>Syrah, 2006, Siletto Vineyard "Alicats"</i>	10.00		45.00
<i>Zinfandel, 2006, Lolonis,</i>	10.00		40.00

Italia

<i>Chianti Classico, 2001, Machiavelli</i>			48.00
<i>Chianti Classico, 2005, Antinori Peppoli</i>			72.00
<i>Chianti Classico, "Don Tommaso," 2003, Ledt Corti</i>			75.00
<i>Chianti Classico, "Riserva," 2004, Banfi</i>			55.00
<i>Chianti Classico, "Riserva, Ducale Gold," 2004, Ruffino</i>			95.00
<i>Sangiovese, 2007, Vignabaldo</i>			35.00
<i>Sangiovese/Ciliegiolo, "Poggio Belvedere," 2005, Arnaldo Caprai</i>			40.00
<i>Dolcetto d'Alba, 2006, Renzo Castella</i>			40.00
<i>Dolcetto d'Alba, 2004, Rian, Cascina Bruciata</i>			40.00
<i>Montepulciano, 2006, Centorame</i>			42.00
<i>Barbera d'Alba, 2005, Fillipo Gallino</i>			45.00
<i>Rosso di Montalcino, 2005, Canalicchio</i>			44.00
<i>Rosso di Montalcino, 2005, Fornacina</i>			60.00
<i>Barbaresco, 2004 San Silvestir</i>			49.00
<i>Barbaresco, 2003, Cascina Bruciata</i>			110.00
<i>Barolo, 2001, Sordo</i>			100.00
<i>Amarone, 2004, Cesare</i>			80.00
<i>Amarone, della Valpolicella, 1999, Montresor</i>			120.00
<i>Brunello di Montalcino, 2002, Lambardi</i>			125.00
<i>Brunello di Montalcino, 2003, Fornacina</i>			125.00
<i>Barolo Monvigliero, 2001, Fratelli Alessandria</i>			120.00
<i>Tignanello, 2003, Antinori</i>			175.00

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 **Dessert** 

8.00

Crème Brulee

Lemon Crème Brulee

Tiramisu

Ladyfingers soaked with espresso and mascarpone cheese

Torta Caprese

Light flourless chocolate cake served with raspberry sauce

Profitterole

Home made cream puffs filled with hazelnut gelato, drizzled with chocolate sauce

Affogato

Vanilla bean gelato drowned in espresso topped with whipping cream and crushed hazelnuts

Crostata di Mele

Crisp short pastry crust topped with apples and apricot glaze served with vanilla gelato

Canolo Siciliano

Chocolate crusted canolo filled with ricotta cheese and candied fruits

Crostata ai Frutti di Bosco

Tart shell filled with pastry cream and assorted berries

Gelati e Sorbetti

Fruit sorbets and gelato imported from Italy

Bacche e Zabaglione

Home made Zabaglione with wild berries

Torta della Nonna

Lemon custard tart with pine nuts

Port Wine (Syrah)

Vin Santo with Biscotti

8.00

10.00

Cappuccino, Latte, Hot chocolate

4.00

Espresso

3.00

** Ask about our 18 years aged balsamic vinegar and our specially selected olive oil **