(310) $670-8122$

BUON APPEEITO
SPECIALS
FILLEI OF SALMON
OVER LINGUIN WITH PINK SAUCE OR LEMON CREAM SAUCE
$\$ 18.00$
LINGUINI WITH RED CLAM SAUCE
$\$ 15.00$
CAJUN PASTA
SAUTÉED SHRIMP, CHICKEN BREAST, ITALLAN SAUSAGE WITH SPICY TOMATO SAUCE OVER LINGUINI
$\$ 16.00$
FETTUCCINN ALFREDO
WITH CHICKEN OR SHRIMP
$\$ 16.00$
LOBSTER RAVIOLI
WITH PINK SAUCE
$\$ 18.00$
SPINACH AND CHEESE RAVIOLI
WITH PINK SAUCE

## $\$ 16.00$

CHICKEN RAVIOLI
WITH PESTO SAUCE

## s17.00

LINGUINI AL PESTO
WITH GRILLED CHICKEN
$\$ 17.00$


WINE

| HOUSE WINES |  | PREMIUM WINE BY THE GLASS |  |
| :---: | :---: | :---: | :---: |
| BURGUNDY, CHI |  | CHARDONNAY | \$6.00 |
| BY THE GLASS | \$5.00 | WHHIE ZINFANDEL | \$6.00 |
| 1/2 CaRAFE | \$11.00 | CABERNEI SAUVIGNON | \$6.00 |
| FULL CARAFE | \$22.00 | LAMBRUSCU (SWEET) | \$6.00 |


| BEER |  | SOFI DRINKS | \$3.00 |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| GLASS | \$5.00 | COFfEE | \$3.00 | ESPRESSO | \$4.00 |
| GOBLET | \$6.00 | ICE TEA | \$3.00 | CapPuCcino | \$5.00 |
| PIICHER | \$15.00 | HOT TEA | \$3.00 | Caft latie | \$5.00 |

## BEER IN BOTTLES <br> DOMESIC $\mathbf{\$ 5 . 0 0}$ <br> IMPORIED \$6.00

## APPEIIIER

SERVED WITH RANCH DRESSING OR TOMATO-HERB SAUCE.
ZUCCHINI
SLICED BREADEAD ZUCCHINI COATED WITH SEASONED BREAD CRUMBS SPRINKLED WITH PARMESAN CHEESE. $\mathbf{\$ 9 . 7 5}$

## MOZZARELLA

BREADED MOZZARELLA IN SEASONED BREAD CRUMBS AND PARMESAN CHEESE.

## MUSHROOMS

MUSHROOM COAIED WITH A CRACKER-CRUMB COAIING. CRISPY OUTSIDE, HOT AND JUICY INSIDE, SPRINKLED WITH PARMESAN CHEESE.

## SALAD

GREEN SALAD
romank letiuce, with slice tomaios, ollves, carrois, green pepper, garbanzo beans
and MOZZARELLLACHEESE.
SMALL s5.00 LARGE $\mathbf{\$ 9 . 5 0}$ WITHCHICKEN OR SHRIMP $\mathbf{\$ 1 3 . 0 0}$
CAESAR SALAD

SMALL $\mathbf{5 5 . 0 0}$ LARGE $\mathbf{\$ 9 . 5 0}$ CHICKEN CAESAR $\mathbf{\$ 1 3 . 0 0}$
ANIIPSSTO
MIXTURE OF FRESH GREENS, SLICED TOMAIO, CARROTS, GARBANZO BEANS, PEPPERONCINI, SLICES OF HAM, SALAMI COTIA, COPPOCOLLA, PEPPERONI.
SERVED WITH CARILC BREAD
SMALL $\mathbf{\$ 8 . 0 0}$ LARGE $\mathbf{\$ 1 3 . 0 0}$

TOPPINGS
PEPPERONI, SAUSAGE, SALAMI, CANADIAN BACON, HAM, MEATBALL, ANCHOVY, MUSHROOM, OLIVE, ONION, GREEN PEPPER, TOMAIO, BROCCOLI, GARLIC, JALAPENO, PINEAPPLE.

|  | $10^{\prime \prime}$ | $14^{\prime \prime}$ | $16^{\prime \prime}$ |
| :--- | ---: | :---: | ---: |
|  | SMALL | MED. | LARGE |
| MOZZARELLA CHEESE | $\mathbf{\$ 8 . 0 0}$ | $\mathbf{\$ 1 2 . 0 0}$ | $\mathbf{\$ 1 4 . 0 0}$ |
| ONE IOPPING | $\mathbf{\$ 9 . 0 0}$ | $\mathbf{\$ 1 3 . 2 5}$ | $\mathbf{\$ 1 5 . 5 0}$ |
| TWO TOPPINGS | $\mathbf{\$ 1 0 . 0 0}$ | $\mathbf{\$ 1 4 . 5 0}$ | $\mathbf{\$ 1 7 . 0 0}$ |
| ADDITIONAL TOPPING | $\mathbf{\$ 1 . 0 0}$ | $\mathbf{\$ 1 . 2 5}$ | $\mathbf{\$ 1 . 5 0}$ |

VEGEIARIAN
MUSHROOM, OLIVE, ONION, GREEN PEPPER, TOMATO SMALL \$13.00 MED. \$18.25 LARGE. \$21.50 HAWAIIAN HAM, PINEA.PPLE SMALL \$10.00 MED. \$14.50 LARGE. \$17.00 HEAVENLY GARDEN
FRESH TOMATO, BASIL AND GARLIC (WITHOUT SAUCE). SMALL $\mathbf{\$ 1 2 . 0 0}$ MED. $\mathbf{\$ 1 7 . 0 0}$ LARGE. $\mathbf{\$ 2 0 . 0 0}$ HOUSE SPECIAL
EXTRA CHEESE, PEPPERONI, SAUSAGE, MUSHROOM, OLIVE, ONION, GREEN PEPPER,
ANCHOVY (UPON REQUEST) SMALL $\mathbf{\$ 1 5 . 0 0}$ MED. $\mathbf{\$ 2 0 . 7 5}$ LARGE. $\mathbf{\$ 2 4 . 5 0}$

## AL FORNO <br> SPECILLIIES <br> OVEN BAKED ENTREES <br> SERVED WITH GARLIC BREAD

LASAGNA
LAYERS OF PASTA NOODLES, SEASONED LEAN GROUND BEEF, RICOTTA CHEESE, TOPPED WITH TOMAIO-HERB SAUCE AND MELIED MOZZARELLA CHEESE.

EGGPLLNT PARMESANA
THICK SLICES OF BREADED EGGPLANI IN TOMAIO-HERB SAUCE AND MOZZARELLA
CHEESE SERVED OVER SPAGHETII.
RAVIOLI
BEEF OR CHEESE RAVIOLI BAKED IN TOMAIO-HERB SAUCE UNDER A BLANKEI OF MOZZARELLA CHEESE.

CHICKEN PARMESANA
BREADED CHICKEN BREASI IN TOMAIO-HERB SAUCE AND MOZZARELLLA CHEESE,
SERVED OVER SPAGHEITI.
$\$ 15.00$

## SPAGHETII

SPAGHETII MARINARA SPAGHETTI BOLOGNESE
TOMAIO-HERB SAUCE $\mathbf{\$ 1 2 . 0 0}$ TOMATO-HERB SAUCE WITH MEAI $\mathbf{\$ 1 4 . 0 0}$ ADD MEAT BALL OR ITALLAN SAUSAGE $\mathbf{\$ 3 . 0 0}$

## LINGUINI OR PENNE

AL LIMONE
CHICKEN BREASI SAUTEED WITH MUSHROOMS IN A LEMON CREAM SAUCE.
DI MARE
SAUTEED SHRIMP, BROCCOLI, FRESH TOMAIO, SERVED IN A GARLIC CREAM SAUCE.
$\$ 15.00$
ALLA CHECCA
FRESH TOMATO, GARLIC, BASIL AND OLIVE OIL.
$\$ 13.00$
WITH CHICKEN OR SHRIMP.
FRA DIAVOLA
CHICKEN BREASI SAUIEED IN WHITE WINE, GARLIC AND FRESH PARSLEY. (SPICY) PRIMAVERA
A MEDLEY OF SAUTEED FRESH VEGETABLES SERVED WITH A TOMAIO-HERB SAUCE OR CREAM SAUCE.
$\$ 13.00$
WIH CHICKEN OR SHRIMP.
CHICKEN CACCIATORE
CHICKEN BREAST SAUTEED IN MARSALA WINE, GARLIC, BELL PEPPER AND MUSHROOMS, SERVED
$\$ 15.00$ IN TOMATO - HERB SAUCE.

## SANOWICHES

ITALLAN SUB

