



PIZZA AL TAGLIO

flatbreads

rectangle flatbreads,
thick roman-style

MARGHERITA

pomodoro sauce, mozzarella,
fresh basil \$12.95

BUTCHER'S

mozzarella, pepperoni, mushroom
& italian sausage \$13.95

PEPPERONI

pomodoro sauce, mozzarella
& pepperoni \$13.95

HALF FLATBREAD

served with caesar or
house salad \$15.95

SOUP *zuppa*

ITALIAN WEDDING SOUP

fresh veggies, kale, chicken,
pasta, meatballs \$10.95

LUNCH SOUP & SALAD

served with caesar or
house salad \$14.95

KIDS *bambini*

comes with kids drink + vanilla or
spumoni ice cream scoop

KIDS SPAGHETTI marinara \$8

NOODLES butter & cheese \$8

CHEESE RAVIOLI \$12

KIDS CHICKEN PARMESAN \$12

STARTERS *antipasti*

CALAMARI FRITTI fried crisp, house pomodoro sauce for dipping \$15.95

BRUSCHETTA POMODORO roma tomatoes, basil, garlic, grilled crostinis \$13.95

STEAK CARPACCIO thinly sliced raw, arugula, capers, olive oil, fresh lemon & parmesan \$15.95

CAPRESE fresh mozzarella, tomato, basil, balsamic glaze & olive oil \$13.95

BRAISED ITALIAN MEATBALLS mozzarella, parmigiano, marinara & crispy kale \$13.95

SANDWICHES *panino* comes with garlic fries

ITALIAN MEATBALL SANDWICH braised meatballs & soft roll with marinara & mozzarella \$14.95

CHICKEN PARM SANDWICH marinara & mozzarella on fresh baked house soft roll \$15.95

ENTREE SALADS *insalate entradas*

*add grilled chicken \$6, add grilled or blackened salmon \$10, add grilled shrimp \$7, add filet \$18

INSALATA DELLA CASA romaine, hearts of palm, artichokes, mushrooms, onions, creamy italian dressing \$11.95

GRILLED KALE pine nuts, parmesan, fried capers, chili oil, kale, lemon & olive oil \$11.95

CAESAR crisp romaine lettuce, housemade croutons, parmesan cheese & our caesar dressing \$10.95

INSALATA BURRATA seasonal grilled fruit, farmer's market greens, olive oil, balsamic drizzle & sea salt \$12.95

RUSTICA baby lettuce, corn, avocado, almonds, goat cheese, croutons, tomatoes, dates & herb vinaigrette \$12.95

PASTA *le paste*

LOBSTER ANGEL HAIR tender lobster & crabmeat, roasted garlic, tomatoes, olive oil, spinach & cream \$25.95

SPAGHETTI & MEATBALLS "a classic", marinara sauce, parmesan cheese, housemade italian meatballs \$15.95

SAUSAGE & PEPPERS RIGATONI mushrooms, onions, tomatoes, pomodoro sherry sauce & pine nuts \$16.95

LINGUINE ALLA CHECCA E POLLO grilled chicken over fresh tomato, garlic, linguine, olive oil & basil \$15.95

ANGEL HAIR SHRIMP SCAMPI large shrimp over angel hair pasta, garlic, white wine & olive oil \$22.95

PENNE PARMA ROSA (gf) roasted market veggies, tomato cream sauce, gluten free penne pasta \$14.95

FETTUCCINE BOLOGNESE chunky beef & pork tomato ragu over fettuccine noodles \$17.95

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: **RIGATONI E POLLO BASILICO** "our house specialty",
: sundried tomatoes, garlic, chicken, crushed chiles, parmesan, basil & a hint of cream \$16.95
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ENTREES *entradas*

POLLO PARMIGIANA marinara, mozzarella, served with angel hair aglio olio \$17.95

CHICKEN PICCATA lemon, served with angel hair aglio olio \$17.95

GRILLED ATLANTIC SALMON olive oil & fresh herbs or lemon butter & served with fresh seasonal vegetables \$21.95

mimosa \$10
fresh oj, prosecco

sangria
red or white \$10

passion bellini
prosecco &
passion fruit \$10

italian spritz \$10
classic summer spritz
& prosecco

BEER

Peroni \$7
Stella Artois \$7
Coors Light \$6
Ballast Sculpin IPA \$8
Angry Orchard \$6
Moretti L'Autentica
(Euro Pale Lager) \$7
Moretti La Rossa
(Doppelbock) \$7

BEVERAGES

Iced Tea
Arnold Palmer
Acqua Pana
Pellegrino (sm or lg)
Coffee/ Espresso / Latte

sodas

Coke, Diet Coke,
Ginger Ale, Sprite
Rootbeer, Lemonade

rose & bubbles

	glass	bottle
La Marca Prosecco (Veneto) NV		10 (split)
Moet & Chandon 'Imperial Brut' Champagne NV		18 (split)
Domaine de Fontaine Rosé (Corbieres)	12	42
Zerbina Rosa di Ceparano Rosé (Romagna)	12	42
Felsina Spumante Brut Rose (Tuscany)		50
Slay Rose (Santa Rita Hills)		52

whites

	glass	bottle
Domaine Pichot Vouvray Chenin Blanc, France	11	39
Trimbach Riesling Alsace, France	12	42
Pieropan Soave Classico DOC (Veneto)	10	35
Granbazan Albarino (Riax Baixas, Spain)	12	42
Casali Maniago Sauvignon Blanc (Friuli, Venezia) DOC	12	42
Duckhorn Sauvignon Blanc (Napa)	15	52
Schiopetto Pinot Grigio (Venezia Giulia)	12	42
Martellotto Melodeon Chardonnay (S. Barbara)	14	49
Antinori 'Bramito' Chardonnay (Umbria) DOC	14	49
Jordan Chardonnay (Russian River) DOC	18	63

reds

	glass	bottle
Poggio Basso Chianti (Tuscany) DOCG	10	35
Vina Alberdi Reserva Tinto (Spain)	13	48
Barrique Pinot Noir (Sonoma Coast)	14	49
Melville 'Santa Rita Hills' Pinot Noir (Santa Barbara)	17	60
Montepeloso 'A Quo' Tuscan Blend (Tuscany)	16	56
Saint Cosme Côtes du Rhône, France	10	35
Damilano Barolo (Piemonte) DOCG	25	85
Marchese Antinori Chianti Classico Riserva DOCG	25	89
Bench 'Knights Valley' Cabernet Sauvignon (Sonoma)	14	49
Gibbs '3 Clones' Cabernet Sauvignon (Napa Valley)	16	56
Aleksander 'by Sasha Vujacic' Blend (Paso Robles)	20	80
Frank Family Cabernet (Napa Valley)	20	80