(310) $670-8122$

BUON APPEIITO
SPECIALS
FILLEI OF SALMON
OVER LINGUINI WITH PINK SAUCE OR LEMON CREAM SAUCE
$\mathbf{s 1 8 . 0 0}$
LINGUINI WITH RED CLAM SAUCE
s16.00
CAJUN PASTA
sauified shrimp, chicken breas, itallan suusage WITH SPCY TOMATO SUCE OVER LINGUINI

## $\$ 17.00$

FETTUCCINN ALFREDO
WITH CHCKKEN OR SHRIMP
$\mathbf{\$ 1 7 . 0 0}$
LOBSTER RAVIOLI
WITH PINK SUCE
si8.00
SPINACH AND CHEESE RANIOLI
WITH PIN SAUCE
s17.00
CHICKEN RAVIOLI
WITH PESTO SAUCE

## s17.00

LINGUINI AL PESTO
WIIH GRILLED CHICKEN
$\$ 17.00$

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WINE

## HOUSE WINES

BURCUNOYY CHIANII, CHBBLIS,
BY THE GLISSS $\quad \$ 5.00$
$1 / 2$ CRRAFE $\quad \$ 12.00$ FULL CRRAFE $\quad \mathbf{\$ 2 4 . 0 0}$

PREMIUM WINE BY THE GLLSSS CHARDOWNAY

BEER

|  | BEER (DRAFI) |
| :--- | :--- |
| GLIASS | $\mathbf{\$ 5 . 0 0}$ |
| GOBBIEI | $\mathbf{\$ 6 . 0 0}$ |
| PIICHER | $\mathbf{s 6 . 0 0}$ |


|  |  |
| :--- | :--- |
| SOFI DRNNKS | $\mathbf{\$ 3 . 0 0}$ |
| COFFIE | $\mathbf{\$ 3 . 0 0}$ |
| IEF TEA | $\mathbf{\$ 3 . 0 0}$ |
|  | $\mathbf{\$ 3 . 0 0}$ |

$$
\begin{array}{ll}
\text { ESPRESSO } & \mathbf{5 4 . 0 0} \\
\text { Cappocino } & \mathbf{5 5 . 0 0}
\end{array}
$$

$$
\text { Caff LaIte } \quad \mathbf{5 5 . 0 0}
$$

## BEER IN BOTILES <br> DOMESIC $\mathbf{\$ 5 . 0 0}$ <br> IMPORRID $\mathbf{\$ 6 . 0 0}$

## ZUCCHINI

SLICED BREADEAD UUCCHNII COAIED WITH SEASONED BREAD CRUMBS SPRNKLLED WITH PRMMESAN CHEESE. s9.95

## MOZZARELLA

Breaded moziarella in seasone bread crumbs and parnean chese.

## MUSHROOMS

MUSHROOM COAED WITH A CRACKER-CRUMB COAIING. CRSPY OUUSIDE, HOT AND JUICY INSIDE, SPRNKLIED WIH PARMESAN CHEESE.

## SALAD

GREEN SALAD
romane litiuce, with slice tomiots, olives, carois, green peppr, garBanzo beans
and MOZZARELLLACHEESE.
SMALL $\mathbf{\$ 5 . 0 0}$ LARGE $\mathbf{1 0 . 0 0}$ WITH CHICKEN OR SHRIMP $\mathbf{\$ 1 4 . 0 0}$
CAESAR SALAD
romanie letice with caesar dressing, croutons, parnean chefes and sliced tomatoes.
SMALL s5.00 LARGE $\mathbf{1 0 . 0 0}$ CHCKEN CAESAR $\mathbf{\$ 1 4 . 0 0}$
ANITPSSTO
MIXTURE OF FRESH GREENS, SLICED TOMAIO, CARROTS, GARBANZO BEANS, PEPPERONCINI, SLICES OF HAM, SALAMI COTIA, COPPOCOLLA, PEPPERONI.
SERVED WITH CARLIC BREAD
SMALL $\mathbf{\$ 8 . 0 0}$ LARGE $\mathbf{\$ 1 4 . 0 0}$

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 | $\mathbf{\$ 9 . 0 0}$ | $\mathbf{\$ 1 3 . 0 0}$ | $\mathbf{\$ 1 5 . 0 0}$ | - |
| ONE TOPPING | $\mathbf{\$ 1 0 . 0 0}$ | $\mathbf{\$ 1 4 . 2 5}$ | $\mathbf{\$ 1 6 . 5 0}$ | $\mathbf{-}$ |
| TWO TOPPINGS | $\mathbf{\$ 1 1 . 0 0}$ | $\mathbf{\$ 1 5 . 5 0}$ | $\mathbf{\$ 1 8 . 0 0}$ | $\mathbf{-}$ |
| ADDITIONAL TOPPING | $\mathbf{\$ 1 . 0 0}$ | $\mathbf{\$ 1 . 2 5}$ | $\mathbf{\$ 1 . 5 0}$ |  |

VEGETARIAN
MUSHROOM, OLIVE, ONION, GREEN PEPPER, TOMAIO SMALL $\mathbf{\$ 1 4 . 0 0}$ MED. $\mathbf{\$ 1 9 . 2 5}$ LARGE. $\mathbf{\$ 2 2 . 5 0}$ HAWAIIAN HAM, PINEAPPLE SMALL \$11.00 MED. \$15.50 LARGE. \$18.00 HEAVENLY GARDEN
FRESH TOMATO, BASIL AND GARLIC (WITHOUT SAUCE). SMALL $\mathbf{\$ 1 3 . 0 0}$ MED. $\mathbf{\$ 1 8 . 0 0}$ LARGE. $\mathbf{\$ 2 1 . 0 0}$ HOUSE SPECIAL
EXTRA CHEESE, PEPPERONI, SAUSAGE, MUSHROOM, OLIVE, ONION, GREEN PEPPER, ANCHOVY (UPON REQUEST) SMALL $\mathbf{\$ 1 6 . 0 0}$ MED. $\mathbf{\$ 2 1 . 7 5}$ LARGE. $\mathbf{\$ 2 5 . 5 0}$

## AL FORNO

SPECIALTIES OVEN BAKED ENTREES

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.
$\$ 16.00$

## SPAGHETII

SPAGHETII MARINARA SPAGHETTI BOLOGNESE
TOMAIO-HERB SAUCE $\mathbf{\$ 1 2 . 0 0}$ TOMATO-HERB SAUCE WITH MEAT $\mathbf{\$ 1 4 . 0 0}$ 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.
$\$ 16.00$
DI MARE
SAUTEED SHRIMP, BROCCOLI, FRESH TOMATO, SERVED IN A GARLIC CREAM SAUCE.
$\$ 16.00$
ALLA CHECCA
FRESH TOMAIO, 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
$\$ 16.00$ IN TOMATO - HERB SAUCE.

## SANOWICHES

ITALLAN SUB

