

Menu

Chef's Choice Featured Wines

In partnership with Michael David Winery and Chef Franco, we offer these featured wines for \$12 per glass or \$45 per bottle

Michael David Merlot

Harvested from Phillips Family Vineyards, the Merlot opens with a bouquet of boysenberry, blackberry, toffee and spice. Flavors of huckleberry, espresso bean and nutmeg carry this medium-bodied wine to a fruitful and lasting finish.

Freakshow Zinfandel

This medium bodied Zinfandel spotlights blazing huckleberry and oak aromas while flirting with notes of anise. Flavors of strawberry, pomegranate and clove amaze the tongue with a spice-laced and tantalizing finish.

Freakshow Cabernet Sauvignon

Medium in body and showcases flavors of bright red fruits, toasted hazelnut and clove with a fruit-forward, lingering finish.

Lodi Red

Three of Lodi's heritage varietals: Petite Sirah, Zinfandel and Carignane. Ripe berry and pecan aromas interlace with flavors of huckleberry, cola and spice. A medium bodied, food-friendly wine.

Freakshow Chardonnay

Playful flavors of nectarine, lemon zest, elderflower and crème brûlée dance on the tongue with a hint of vanilla and nutmeg lingering on the finish.

Antipasto Piatto Per La Tavola (meant to be shared)

Meatball and Polenta - \$19

House made meatball baked with four cheeses, tomato sauce and whipped ricotta served over creamy Parmesan polenta

Burrata and Pancetta - \$19

Burrata cheese, grilled Italian bacon and roasted tomato chutney

Crab Arancini - \$19

Fried risotto balls stuffed with lump crab meat, mozzarella and peas, served on pesto cream sauce

Lobster Casserole - \$25

Poached lobster in a creamy lobster sauce, then topped with mozzarella and Parmesan cheese and broiled until golden

Artichoke Francese - \$18

Lightly battered, sautéed in a butter and lemon wine sauce

Braised Beef Bruschetta - \$19

Slow simmered beef with chianti caramelized onions, sprinkled with Gorgonzola

Ricotta - \$18

Toasted crostini, local honey, pistachio nuts, black pepper and fresh basil

Funghi al Forno - \$17

This deliciously cheesy mushroom casserole is wonderfully flavored with fresh herbs, parmesan cheese, a kiss of cream and melted mozzarella

Insalate

Sopra Salad - \$10

Spring mix, tomatoes, onions, garlic, olives, roasted peppers, Parmesan cheese and vinaigrette

Caprese con Prosciutto - \$17

Tomato, onion, roasted peppers, olives and balsamic glaze

Caesar Salad - \$11

Crisp romaine lettuce with house-made Caesar dressing, tossed with garlic croûtons and shaved Parmesan cheese

Octopus Panzanella - \$19

Thinly shaved octopus over a salad with bread, tomatoes, basil, olive oil, cucumbers, onion and lemon

The Ultimate Wedge - \$12

A cool, crisp wedge of fresh iceberg lettuce, roma tomatoes, red onions, garlic, house dressings, gorgonzola crumbles and all the pork (Guanciale, pancetta and prosciutto), topped with a sweet balsamic glaze

Risotto Bianco or Polenta (gluten-free options available)

Shrimp Scampi - \$27

Sautéed shrimp with fresh diced tomatoes, garlic, onion and basil

Mushroom & Gorgonzola - \$24

A blend of yellow oyster, shiitake, crimini and portabella mushrooms, pancetta and Gorgonzola cream sauce

Seafood Risotto from Southern Italy - \$36

Baby clams, mussels, octopus, shrimp and sea scallops in a luscious tomato wine sauce

Caponata - \$23

A tapenade of roasted eggplant, capers, olives, tomatoes, onion and garlic

La Pasta Fresca – Fatta in Casa (made in house) (gluten-free options available)

Cacio & Pepe - \$26

Bucatini tossed in pecorino cheese and cracked black peppercorns

Traditional Pasta Carbonara - \$27

Strozzapreti pasta with Guanciale, Parmesan and Pecorino Romano cheese and beaten eggs

Make it *Franco Style* with all the pork! Add Guanciale, pancetta and prosciutto for an additional \$2

Mafalda con Manzo Brasato - \$28

Braised beef that has been simmering for six hours, tomato sauce and parmigiana cheese

Bucatini all'Amatriciana - \$26

Pancetta, onions, tomatoes, red wine and Romano cheese

Pappardelle with Duck Ragù - \$29

Duck ragù is a classic dish in Italy. It is made from a long-simmered duck confit sauce that is intensely flavorful

Pasta Napolitano - \$30

Rotelli pasta, chicken breast, artichoke hearts, cherry tomatoes, garlic, basil, onions and peas in pink sauce

Paglia & Fino - \$27

Fresh green and white pasta, Alfredo sauce with peas and Guanciale

Pappardelle all'Aragosta - \$39

Lobster meat, shallots, mushrooms, brandy and lobster cream sauce

Vitello

Ossobuco - \$59

Slow-roasted veal shank, natural braising, creamy Parmesan risotto Milanese

Parmigiana - \$62

Bone-in veal chop, tomato sauce, mozzarella and burrata cheese

Veal Saltimbocca - \$36

Topped with prosciutto and mozzarella cheese in a lemon wine sauce with artichoke hearts, capers and sage

Alla Griglia - \$60

16oz grilled veal chop with fresh Italian herbs and natural jus

Make it *Sicilian Style* with forest mushrooms, and marsala wine sauce for an additional \$2

Bistecca

Beef Tenderloin - \$48

8oz tenderloin, Gorgonzola polenta and forest mushroom demi-glace

Delmonico Steak - \$49

16oz ribeye steak seasoned with only salt and pepper, then topped with herb compound butter

Steak & Lobster - \$69

8oz tenderloin smothered with poached lobster in a creamy lobster sauce

Pollo

Chicken Cacciatore - \$29

Chicken thighs simmered in a tomato sauce with onions, garlic, mushrooms, olives and capers, served over polenta

Chicken Gianni - \$31

Grilled chicken topped with prosciutto, spinach, roasted peppers and Asiago cheese served with mushroom brandy sauce

Chicken Scarpariello - \$32

Roasted chicken thighs, Italian sausage, hot and sweet peppers, garlic, onions and potatoes

Pesce

Branzino - \$38

Mediterranean Sea Bass served with pasta Sabbia (bread crumbs, anchovies, garlic and olive oil)

Wild Caught Halibut - \$39

Capers, blistered tomato and lemon-butter sauce with fusili pasta

Salmon al Cartoccio - \$35

Salmon baked in parchment with lemon wine sauce and herbs

Seared Sea Scallops - \$41

With a pea saffron risotto and fried Prosciutto

*WARNING: EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.