

# 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.

### Breakshow 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.

### Breakshow 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.

### Breakshow 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 - \$16

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

### Burrata and Pancetta - \$16

Burrata cheese, grilled Italian bacon and roasted tomato chutney

### Crab Arancini - \$16

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

### Artichoke Francese - \$15

Lightly battered, sautéed in a butter and lemon wine sauce

### Braised Beef Bruschetta - \$16

Slow simmered beef with chianti caramelized onions, sprinkled with Gorgonzola

### Ricotta - \$15

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

### Grilled Vegetable Antipasto - \$14

Grilled zucchini, roasted peppers, portabella mushroom, artichokes and eggplant

### Lobster Casserole - \$22

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

## Insalate

### Sopra Salad - \$7

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

### Caprese con Prosciutto - \$14

Tomato, onion, roasted peppers, olives and balsamic glaze

### Caesar Salad - \$8

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

## Risotto Bianco or Polenta (gluten-free options available)

### Shrimp Scampi - \$24

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

### Verdure - \$20

Grilled zucchini, roasted tomato, broccoli, mushrooms, artichokes and peas

### Mushroom & Gorgonzola - \$21

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

## La Pasta Fresca – Fatta in Casa (Made in House) (gluten-free options available)

### Cacio & Pepe - \$23

Bucatini tossed in pecorino cheese and cracked black pepper corns

— add Guanciale for Pasta Carbonara \$2

### Mafalda con Manzo Brasato - \$25

Braised beef that has been simmering for 6 hours, tomato sauce and parmigiana cheese

### Pasta Napolitano - \$27

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

### Bucatini all'Amatriciana - \$23

Pancetta, onions, tomatoes, red wine and Romano cheese

### Paglia & Fieno - \$24

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

### Pappardelle all'Aragosta - \$36

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

## Vitello

### Ossobuco - \$38

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

### Parmigiana - \$48

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

### Veal Saltimbocca alla - \$28

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

### Alla Griglia - \$45

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

## Pollo

### Chicken Cacciatore - \$23

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

### Chicken Gianni - \$26

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

### Chicken Scarpariello - \$24

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

## Bistecca

### Beef Tenderloin - \$42

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

### Delmonico Steak - \$38

16 oz ribeye, herb compound butter, sprinkled with Gorgonzola and crispy cherry peppers

### Steak & Lobster - \$60

8oz tenderloin, forest mushroom demi-glace and a baked lobster casserole

## Pesce

### Branzino - \$30

Mediterranean Sea Bass, fresh fennel, citrus saffron broth. Risotto Milanese

### Wild Caught Halibut - \$34

Capers, olives, lemon-butter sauce over fresh made pasta

### Salmon - \$32

Pan seared with a sauce of tomatoes, onions, garlic, basil, fennel pesto, shrimp and cream

### Seared Sea Scallops - \$28

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.