

STARTERS

FRIED CALAMARI 16

SERVED WITH TARTAR AND COCKTAIL SAUCE

CRISPY BRUSSEL SPROUTS* 8

TOPPED WITH PARMESAN AND SERVED WITH CALABRAIN CHILI AOILI

HERIRLOOM TOMATO & BURRATA* 18

SERVED WITH ARUGULA AND EVOO

AHI TUNA CRUDO 20

MANGO SALSA, AVOCADO, & CALABRAIN CHILI SAUCE

BRUSCHETTA POMODORO* 12

GRILLED CIABATTA TOPPED WITH MARINATED TOMATOES, BASIL & KALAMATA OLIVES

MINISTRONE SOUP 9

WITH KALE AND ITALIAN SAUSAGE

MIXED GREEN SALAD* 10

RADISH, RICOTTA & BALSAMIC VINAGRETTE

CAESAR SALAD 12

WITH HARDBOILED EGG AND GRANA PADANO, WITH CAESAR DRESSING

PEAR SALAD* 15

MIXED GREENS WITH CANDIED WALNUTS, BOSCH PEARS, GORGONZOLA & RASPBERRY VINAGRETTE

PASTAS

MADE IN HOUSE |

GLUTEN FREE AVAILABLE UPON REQUEST

LUMACHE WITH PESTO & SAUSAGE 20

ITALIAN SAUSAGE, KALE PESTO, CHILI FLAKES & PECORINO

RIGATONI VODKA 20

APPLEWOOD SMOKED BACON, SHALLOTS, PARSLEY, IN A VODKA TOMATO CREAM SAUCE

BAKED RIGATONI 20

ITALIAN SAUSAGE IN A TOMATO SAUCE

MAFALDA BOLOGNESE 19

TRADITIONAL MEAT RAGOUT WITH GRANA PADANO **(ADD MEATBALLS FOR 5)**

CONCHIGLIE WITH CHICKEN 19

WITH BROCCOLI, SUN-DRIED TOMATOES, PECORINO, ROASTED GARLIC, WHITE WINE

LINGUINE WITH PRAWNS 21

SAUTEED PRAWNS IN A CHARDONNAY SAUCE WITH BUTTER, HERBS, AND GARLIC

MOM'S SPAGHETTI 19

IN A TRADITIONAL BOLOGNESE SAUCE WITH PARMESAN

PIZZAS

THIN-CRUST PIZZA |

HOUSEMADE DOUGH AND IMPORTED MOZZARELLA | **GLUTEN FREE CRUST AVAILABLE**

MARGHERITA* 17

TOMATO SAUCE, MOZZARELLA, OREGANO, WITH FRESH BASIL

SAUSAGE 21

KALE PESTO, MOZZARELLA, ITALIAN SAUSAGE & ROASTED BELL PEPPERS

CAPRICCIOSA 20

TOMATO SAUCE, MOZZARELLA, MUSHROOMS, BABY ARTICHOKE, KALAMATA OLIVES, HAM & DRIED OREGANO

VEGETARIAN* 16

TOMATO SAUCE, MOZZARELLA, BABY ARTICHOKE, ZUCCHINI, FRESH TOMATOES, EGGPLANT & FRESH BAIL

CRISTINA 20

MOZZARELLA, PROSCIUTTO, ARUGULA, SHAVED PARMESAN & A TRUFFLE OIL DRIZZLE

ENTREES

GRILLED SALMON 30

SERVED WITH CARROT PUREE, WILD RICE & SAUTEED MIXED VEGETABLES

GRILLED SKIRT STEAK 30

TOPPED WITH ONION RINGS & SERVED WITH GARLIC MASHED POTATOES & SAUTEED MIXED VEGETABLES

BAJA FISH TACOS 20

FRIED COD WITH CABBAGE, CILANTRO GUACAMOLE, PICO DE GALLO, & CHIPOTLE AIOLI, SERVED OVER WARM FLOUR TORTILLAS WITH LIME

FISH & CHIPS 23

BEER BATTERED COD FRIED & SERVED WITH FRIES, COLESLAW, & TARTAR SAUCE

CHEESEBURGER 16

GRASS-FED BEEF WITH CHEDDAR, RED ONION, LETTUCE, TOMATO, PICKLES & TOMATO AIOLI, SERVED WITH FRIES

(ADD MUSHROOMS, BACON, OR AVOCADO | 3 EACH)

CHICKEN PICCATA 26

CHICKEN BREAST WITH LEMON, CAPERS & GARLIC IN A CHARDONNAY BEURRE BLANC, SERVED WITH MASHED POTATOES AND SAUTEED MIXED VEGETABLES

* VEGETARIAN OPTION

DINNER MENU

