



Executive Chef: Mark Mollica

◆ **APPETIZER / SALAD SPECIALS** ◆

INSALATA ALLO CUNEO - 16

Iceberg wedge with blue cheese dressing, baby cherry tomatoes, Hass avocado, hardboiled egg crumbles, apple wood smoked bacon and blue cheese crumbles

INSALATA ALLA BURRATA - 18

Mixed heirloom tomatoes, fresh burrata cheese, prosciutto San Daniele extra virgin olive oil, aged balsamic vinegar, sea salt, fresh basil

AFFETTATI MISTI - 23

Prosciutto San Danielle, Mortadella con Pistacio, Capocollo Piccante, Salami Napoli, Robiola Bosina (s,c,g), Molinerno Tartufo (sheep), Su Nuraghe (sheep,) Parmigiano Reggiano (cow), & olives

◆ **PIZZA SPECIALS** ◆

PIZZA CALABRESE - 17

Pizza with tomato sauce, mozzarella cheese, pepperoni, sausage, chorizo, jalapenos, and caramelized onions

PIZZA SICILIANA - 17

Pizza with tomato sauce, fresh buffalo mozzarella, spicy Italian sausage, black olives, red onion and basil

PIZZA NAPOLETANA - 17

Pizza with tomato sauce, fresh burrata cheese, prosciutto San Daniele, basil and fresh arugula

PIZZA CALIFORNIA - 17

Pizza with tomato sauce, mozzarella, grilled chicken, bacon, red onion, fresh tomato and Hass avocado

PIZZA BUFALO - 18

Pizza with tomato sauce imported Italian DOP buffalo mozzarella, fresh basil, Italian extra virgin olive oil

◆ **PASTA SPECIALS** ◆

BUCATINI AL' AMATRICIANA - 20

Fresh bucatini pasta, sautéed shallots, smoked guanciale, pomodoro sauce and pecorino Romano

SPAGHETTI CARBONARA - 22

*Spaghetti pasta, egg, smoked guanciale, black pepper, parmigiano and pecorino cheese
(With Fresh shaved Italian Black Truffles, add \$35)*

LASAGNA DELLA NONNA - 23

Lasagna made with layers of ricotta cheese, mozzarella cheese, parmesan cheese and prosciutto cotto in a homemade marinara sauce baked and served piping hot

FETTUCINE ALL SALMONE E POMODORINI - 24

Fresh fettuccine pasta tossed with sautéed sustainably raised Ora king salmon, scallion, organic baby mixed tear drop tomatoes, white wine lemon sauce, Italian parsley

RICOTTA CAVATELLI CON RAPINI E SALSICCIA - 24

Fresh ricotta cavatelli, mild Italian sausage, rapini, Calabrian chili, garlic, parsley, white wine butter sauce

CASARECCIA ALL'AGNELLO BRASATO E RICOTTA DI BUFALA - 25

Fresh casareccia pasta, braised lamb ragu, quenelle of Italian buffalo milk ricotta cheese and micro basil

RAVIOLI ALLA ARAGOSTA - 26

Fresh ravioli filled with Maine lobster tossed in a pink lobster cognac sauce with sautéed lobster meat and asparagus topped trout roe, lemon zest & micro basil

GNOCCHI AL TARTUFO - 50

Fresh house made truffle gnocchi, finished in a caccio-pepe sauce, fresh shaved Italian black winter truffles

◆ **ENTRÉE SPECIALS** ◆

COSTOLETTE DI AGNELLO - 29

Grilled baby lamb chops served with baby arugula drizzled with our classic balsamic dressing finished with shaved parmigiano reggiano and imported aged Italian balsamic vinegar

PESCE CHILENA ALLA PUTTANESCA - 39

Oven broiled fresh wild Chilean sea bass filet finished in a puttanesca sauce with capers, mushrooms, calamata olives, white wine, pomodoro sauce and fresh basil

BISTECCA ALLA FIORENTINA - 55

24oz. Grilled USDA Prime porterhouse steak marinated in fresh herbs, white truffle French fries

**Consuming raw, undercooked items may increase your risk of food borne illness.*