

STARTERS

Scallops 28

Day Boat Scallops, pan seared, served over a creamy sweet corn bisque with spanish chorizo picante

Prawn Puttanesca 18

Wild gulf prawns, sauteed with fresh garlic, white wine, kalamata olives, and capers, tossed in a San Marzano tomato sauce

Fried Artichokes 18

Panko and pecorino encrusted, served with a smoked paprika aioli

Arancini 16

Risotto stuffed with whole milk mozzarella and parmesan, lightly breaded and deep fried, served with marinara sauce

Local Brussels Sprouts 16

Pan fried with a mustard and balsamic glaze, topped with a cranberry vinaigrette, toasted pistachios, and fresh grated parmesan

Burrata Crostini 18

Burrata, prosciutto, baby arugula, calabrian chile honey, aged balsamic vinegar

Truffle Garlic Potatoes 14

Yukon Gold potato wedges, roasted and tossed with fresh herbs, garlic, truffle oil, and parmesan cheese. Served with a lemon truffle aioli

Meatballs (3) 15

Served with our hearty Sunday Gravy meat sauce

SOUP

Pasta e Fagioli 9/16

Cannellini beans and braised greens in a rich chicken broth with ditalini pasta and parmesan cheese

Cream of Artichoke and Broccoli 9/16

Topped with garlic croutons and parmesan cheese (vegetarian)

SALAD

House Salad 9/16

Hearts of romaine, mixed greens, kalamata olives, cucumber, cherry tomatoes, feta cheese. Dressings: creamy pesto balsamic, gorgonzola, red wine vinaigrette

Caesar Salad 9/16

Hearts of romaine, crushed croutons, shaved parmesan (anchovies upon request)

Roasted Beet Salad 16

Tossed with honey crisp apples, candied walnuts, goat cheese, arugula, and a balsamic herb vinaigrette

BREAD

House french bread served warm with a kalamata olive and sundried tomato tapenade 5

Garlic Bread (add mozzarella \$2) 8

SOFT DRINKS 7

Pellegrino - Iced Tea - Martinelli's Sparkling Apple Juice - Lemonade - Coca Cola - Diet Coke - Sprite - Ginger Ale - Pelegrino Italian Orange Soda

Sunday Gravy	25	Fish/Seafood of the Day	36
Italian sausage, spare ribs, beef and pork, simmered slow in a savory tomato sauce and served with fresh egg fettuccine pasta		Ask your server for tonight's fresh fish or seafood entree	
Braised Short Rib Ragu	26	Eggplant Parmigiana	20
All natural short ribs slow cooked with red wine, tomato, rosemary, calabrian chile, and garlic, tossed with fresh egg fettuccine (Also great with polenta)		Eggplant breaded and pan fried, layered with fresh mozzarella cheese, marinara sauce, parmesan reggiano, and fresh basil (Add Pasta \$7)	
Spaghetti Pomodoro	18	Roasted Chicken Marsala	32
Spaghetti pasta tossed with our fresh tomato and basil sauce with parmigiana reggiano		Mary's all natural 1/4 chicken, slow roasted with garlic and herbs, served over polenta and grilled broccolini, with a sauteed mushroom and marsala wine butter sauce	
Sausage Rigatoni alla Vodka	26	Chicken Parmigiana	24
House fennel sausage sauteed with garlic, Calabrian Chile, and basil, tossed in a creamy tomato sauce with fresh grated parmesan		Panko and parmesan fried chicken breast, topped with marinara and fresh whole milk mozzarella. Served with rigatoni pasta	
Spaghetti alla Carbonara	22	Lasagna	26
Guanciale, pecorino romano, english peas, egg, and black pepper		A delicious blend of our Sunday Gravy, whole milk ricotta, and mozzarella cheese	
Seafood Pasta Limone	36	Black Truffle Stuffed Gnocchi	25
Our daily fresh fish sauteed with calamari, prawns, cherry tomatoes, garlic, and basil. Tossed with fresh egg fettuccine and a lemon butter sauce		Tossed with cremini mushrooms and your choice of sauce: pesto cream, tomato cream, or gorgonzola cream, all with cremini mushrooms	
Primavera Pesto	24	Filet and Prawns	48
Butternut squash, sundried tomatoes, and zucchini tossed in our basil pesto with rigatoni pasta		7 oz. Filet Mignon, char-grilled, served with 5 Tiger Prawns over polenta with creamy parmesan spinach	
Brown Butter Ravioli	28	12 oz. New York Steak	48
5 cheese ravioli in a creamy brown butter, sage, and gorgonzola sauce, with toasted walnuts and butternut squash		Certified Angus New York Strip, char grilled and topped with a red wine demi-glace, served with truffle parmesan yukon gold potatoes and grilled broccolini	

MEAT ADDITIONS:

Grilled Chicken \$8

Meatballs (2) \$8

Italian Sausage \$8

Tiger Prawns (5) \$14

7 oz. Certified Angus Filet Mignon \$28

PASTA (OR POLENTA) OPTIONS:

Rigatoni

Spaghetti

Fresh Fettuccine (\$3)

Cheese Ravioli (\$5)

Gluten Free Penne

Three Cheese Polenta (Gluten Free)

DESSERT

Cannoli 12
A crispy pastry shell with a sweet creamy filling of whole milk ricotta, marscapone, chocolate chips, and orange zest. Topped with Amarena cherries and pistachio.

Tiramisu 14
Lady finger biscuits, espresso, creme di mascarpone, coffee liqueur

Pot de Creme 14
Belgian chocolate custard topped with vanilla bean whipped cream, pistachios and strawberries.

New York Style Cheesecake 14
Topped with an orange fig marmalade and toasted marcona almonds.

Coffee and Biscotti 11
Regular or decaf from Santa Cruz Coffee Roasting Company with 3 house made biscotti.

Fiorello's Artisan Gelato 12
-Tony Spumoni - chocolate, almond and pistachio
-Valrhona Chocolate
-Vanilla Bean
-Rotating Flavor, ask your server what's new

DESSERT WINES

-Centorri Moscato di Pavia 11
*Pair with our Cannoli

-Graham's Six Grapes Reserve Porto 14
*Pair with our Pot de Creme

-Graham's 20 year Tawny Porto 20
*Pair with our Spumoni Gelato

COFFEE \$ 6



COCKTAILS

Espresso Martini 14
Vanilla Absolut Vodka, Espresso, Coffee Liqueur, cinnamon simple

Andes Mint 14
Fernet Branca Menta, Baileys Irish Cream, Creme de Cacao, Cocoa Bitters

Cherry Biscotti 15
Four Roses Bourbon, Faretti Biscotti Liqueur, Pierre Ferrand Dry Orange Curacao, Amarena Cherries

AMARO/LIMONCELLO

Lucano Limoncello 9

Nonino Amaro 13

Amaro Montenegro 11

Bordiga Chiot Montamaro 10

Caffo Vecchio Amaro del Capo 12

Braulio Alpine Amaro 12

Amaro dell'Etna 10

Fernet Branca Menta 12

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