

## **BREAD**

<b>Companion Bakeshop baguette with kalamata olive and sundried tomato tapenade</b>	5
<b>Garlic Bread (add mozzarella \$2)</b>	8

## **SOUP AND SALAD**

<b>House Salad</b>	9/16
Hearts of romaine, mixed greens, kalamata olives, cucumber, cherry tomatoes, feta cheese. Dressings: creamy pesto balsamic, gorgonzola, red wine vinaigrette	
<b>Strawberry Blue Salad</b>	16
Local strawberries and Point Reyes Blue Cheese, tossed with arugula and mixed greens, dried cranberries, shaved fennel, Marcona almonds, and a citrus vinaigrette	

## **STARTERS**

<b>Scallops</b>	28
Day Boat Scallops, pan seared, served over a creamy sweet corn bisque with spanish chorizo picante	
<b>Prawn Puttanesca</b>	18
Wild gulf prawns, sauteed with fresh garlic, white wine, kalamata olives, and capers, tossed in a San Marzano tomato sauce	
<b>Fried Artichoke Hearts</b>	18
Panko and pecorino encrusted, served with a smoked paprika aioli	
<b>Arancini</b>	16
Risotto stuffed with whole milk mozzarella, lightly breaded and deep fried, served with marinara sauce	

## **SOFT DRINKS**

7

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

<b>Caesar Salad</b>	9/16
Hearts of romaine, crushed croutons, shaved parmesan	
<b>Cream of Artichoke and Broccoli</b>	9/16
Topped with garlic croutons and parmesan cheese	
<b>Pasta e Fagioli</b>	9/16
Cannellini beans in a rich chicken broth, with rainbow swiss chard, celery, onion, and ditalini pasta	

<b>Burrata Crostini</b>	18
Burrata, prosciutto, baby arugula, calabrian chile honey, aged balsamic vinegar	
<b>Antipasta Plate</b>	20
Soppressata picante, mortadella, manchego cheese, mixed olives, marinated and grilled artichoke hearts, marcona almonds	
<b>Asparagus Oreganata</b>	14
Grilled local asparagus with a citrus basil vinaigrette, fresh parmesan cheese, brown butter and oregano toasted bread crumbs	
<b>Meatballs (3)</b>	15
Served with our hearty Sunday Gravy meat sauce	

## ENTREES

<b>Sunday Gravy</b>	25	<b>Fettuccine with Braised Beef Ragu</b>	26
Italian sausage, spare ribs, beef and pork, simmered slow in a savory tomato sauce and served with rigatoni pasta		All natural short ribs slow cooked with red wine, san marzano tomatoes, rosemary, calabrian chiles, and garlic, tossed with fettuccine	
<b>Spaghetti Pomodoro</b>	20	<b>Eggplant Parmigiana</b>	20
Spaghetti pasta tossed with our San Marzano tomato sauce and parmesan reggiano, topped with fresh stratchiatella cheese		Eggplant breaded and pan fried, layered with fresh mozzarella cheese, marinara sauce, parmesan reggiano, and fresh basil.	
<b>Spaghetti alla Carbonara</b>	22	<b>Chicken Parmigiana</b>	24
A Roman classic, guanciale, pecorino romano, english peas, egg and black pepper		All natural chicken breast, pounded thin, breaded and fried, topped with marinara and fresh whole milk mozzarella. Served with rigatoni pasta	
<b>Prawn Scampi</b>	26	<b>Lasagna</b>	26
Wild gulf prawns sautéed in a white wine butter sauce with garlic, capers, and parsley, tossed with spaghetti		A delicious blend of our Sunday Gravy, whole milk ricotta, and mozzarella cheese	
<b>Fiochetti</b>	26	<b>Black Truffle Stuffed Gnocchi</b>	25
Pear and gorgonzola stuffed pasta pouches in a brown butter and sage sauce, topped with sliced copa and arugula		Your choice of sauce: pesto cream, tomato cream, or gorgonzola cream, all with cremini mushrooms	
<b>Pesto Primavera</b>	24	<b>Braised Short Rib</b>	45
Broccoli, zucchini, cremini mushrooms, and spinach sautéed with olive oil and garlic, tossed with our basil pesto and rigatoni pasta		12 oz. all natural short rib, slow cooked with red wine and fresh herbs, served over a three cheese polenta, grilled broccolini, and topped with a pinot noir demi-glace	
<b>Ravioli in Tomato Cream Sauce</b>	22	<b>14 oz. Ribeye Steak Frites</b>	48
Cheese ravioli in a creamy tomato sauce with white wine and fresh basil		Prime grade ribeye char-grilled and served with sautéed spinach and garlic parmesan fries	
<b>Fettuccine Alfredo</b>	18	<b>Fish/Seafood of the Day</b>	36
Fettuccine tossed in a butter and cream sauce with garlic, parmesan cheese, cremini mushrooms, and fresh spinach		Ask your server for tonight's fresh fish or seafood entree	

**MEAT ADDITIONS: Grilled Chicken \$8 - Meatballs (2) \$8**

**Italian Sausage \$8 - Tiger Prawns (5)\$ 14**

**Filet Mignon \$28**

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. \$5.00 per guest will be added for any dessert provided by guest.*