

HAPPY HOUR :)

B I T E S

BRUSCHETTA 10.00

Topped with marinated heirloom tomatoes, burrata, aged balsamic vinegar, basil oil

DEEP FRIED ARTICHOKE HEARTS 10.00

Panko and pecorino breaded fried artichoke hearts served with a smoked paprika aioli.

ANTIPASTO 12.00

Sliced coppa, mixed olives, manchego cheese, marinated and grilled artichoke hearts

D R I N K S

30% OFF ALL BEERS

\$8 COCKTAILS

CONTESSA

Brut Prosecco 7.00

STELLA

2021 Pinot Grigio delle Venezia 7.00

ALMA DE CATTLEYA

2022 Sauvignon Blanc 8.00

STORRS

2021 Santa Cruz Mountains Chardonnay 10.00

CANTINE POVERO

2020 Barbera d'Asti 8.00

ALFARO

2021 Pinot Noir 9.00

SCATTERED PEAKS

2020 Napa Valley Cabernet Sauvignon 12.00

SOUP

Pasta e Fagioli 8 14
Cannellini beans, organic mixed greens and ditalini pasta in a hearty chicken broth.

Creamy Artichoke and Broccoli 8 14
With shaved parmesan and garlic croutons.

SALAD

House Salad 10 18
Hearts of romaine, mixed greens, kalamata olives, cucumber, cherry tomatoes and feta cheese with your choice of house made dressings: creamy pesto balsamic, gorgonzola or red wine vinaigrette. Add grilled chicken 8 or grilled prawns 12 add avocado 3.

Caesar Salad 10 18
Hearts of romaine, croutons, shaved parmesan and house made dressing. Add grilled chicken 8 or grilled prawns 12.

Insalata Caprese 18
Local heirloom tomatoes, burrata, 12 year balsamic vinegar, basil and oregano infused olive oil, arugula.

ANTIPASTI & SIDES

Sautéed Mushrooms 16
Cremini mushrooms sautéed with fresh thyme, olive oil, garlic, white wine and parsley. Topped with crumbled gorgonzola and bruschetta.

Prosciutto Wrapped Prawns 20
5 wild gulf prawns wrapped with prosciutto di parma, grilled, served over arugula and topped with an avocado chimichurri

Burrata Antipasto 18
Fresh burrata cheese with prosciutto, baby arugula, calabrian chile honey, aged balsamic and crostini.

Arancini 16
Risotto stuffed with whole milk mozzarella, lightly breaded and deep fried, served with our marinara sauce.

Antipasto Plate 18
Sliced copa, manchego cheese, mixed olives, marinated and grilled artichoke hearts.

SOFT DRINKS

5

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

Garlic Bread 7

Garlic Bread with Mozzarella 8

Fried Artichoke Hearts 16
Panko and pecorino breaded fried artichoke hearts served with a smoked paprika aioli.

House Cut Garlic & Parmesan Fries 12
Served with a smoked paprika aioli.

Three Meatballs with Sunday Gravy 13

Grilled Broccolini 16
Local broccolini grilled with garlic, lemon and topped with parmesan reggiano and aged balsamic.

ENTREES

Sunday Gravy	21	Fettuccine with Braised Beef Ragu	22
Italian sausage, spare ribs, beef and pork simmered slow in a savory tomato sauce served with penne, spaghetti or fresh fettuccine. Add two meatballs . . 7 or Italian sausage . . 5		All natural short ribs slow cooked with red wine, san marzano tomatoes, rosemary, calabrian chiles, and garlic, tossed with fresh fettuccine.	
Spaghetti alla Carbonara	20	Lasagna	24
A Roman classic, guanciale, pecorino romano, egg and black pepper, tossed with spaghetti.		A delicious blend of our Sunday Gravy, whole milk ricotta and mozzarella.	
Fettuccine Alfredo	18	Black Truffle Stuffed Gnocchi	22
Fresh fettuccine tossed in butter, cream, garlic and parmesan with cremini mushrooms and spinach.		Your choice of sauce: pesto cream, tomato cream or gorgonzola cream all with cremini mushrooms. Add grilled chicken . . 8 Add grilled gulf prawns . . 12 Add grilled 7oz filet mignon . . 26	
Spaghetti Marinara/Arrabbiata	16	Chicken Parmigiana	24
Spaghetti tossed with vine ripened tomatoes, garlic, olive oil, oregano and fresh basil. Ask for arrabbiata and we'll spice it up with imported calabrian chiles.		All natural chicken breast, pounded thin, breaded and fried, topped with marinara and fresh whole milk mozzarella. Served with a side of penne marinara.	
Prawns Diavola 	24	New York Steak Frites	42
Wild gulf prawns sautéed in a spicy tomato sauce with white wine and garlic, tossed with fresh fettuccine pasta.		12 ounce prime grade NY strip, char-grilled and served with french fries, grilled broccolini, and topped with a gorgonzola and rosemary compound butter.	
Prawn Scampi	24	Lil's Filet and Prawns	46
Wild gulf prawns sautéed in a white wine butter sauce with garlic, capers, and parsley, tossed with spaghetti.		7oz grilled filet mignon served over polenta, parmesan creamed spinach and five grilled wild gulf prawns.	
Fiochetti	26	Fish/Seafood of the Day	
Pear and gorgonzola stuffed pasta pouches in a brown butter and sage sauce, topped with sliced coppa and arugula.		Ask your server for tonight's fresh fish or seafood entree. Market Price	
Pesto Genovese	22	Roasted Chicken	30
A northern Italian classic, house made basil and pecorino pesto, braised yukon gold potatoes, and fresh green beans, tossed with a fresh spaghetti chitarra.		Mary's all natural half chicken slow roasted with fresh herbs and white wine, served over butter confit potatoes and green beans, topped with a lemon and black pepper gravy.	
Ravioli in Tomato Cream Sauce	18		
Cheese ravioli in a creamy tomato sauce with white wine and fresh basil.			

For a gluten free option substitute polenta or gluten free penne pasta.

MEAT ADDITIONS:

Grilled Chicken	8
Meatballs (2)	7
Italian Sausage	5
Wild Gulf Prawns (6)	12
7oz. Filet Mignon	26

DESSERT

Cannoli Tube-shaped shells of fried pastry dough, filled with a sweet creamy filling of whole milk ricotta, cream, chocolate chips and orange zest.	9
Tiramisu Lady finger biscuits, espresso, creme di mascarpone, coffee liqueur and cocoa powder.	12
Pot de Creme Belgian chocolate custard topped with vanilla bean whipped cream, pistachios and strawberries.	11
New York Style Cheesecake Topped with an orange fig marmalade and toasted marcona almonds.	11
Fiorello's Artisan Gelato -Tony Spumoni - chocolate, almond and pistachio -Valrhona Chocolate -Vanilla Bean -Rotating Flavor, ask your server what's new	9

Santa Cruz Coffee Roasting Co.

French Roast 5

DESSERT COCKTAILS

-Espresso Martini Vanilla Absolut, Espresso, Kahlua, cinnamon simple	12
-The Cherry Biscotti Faretti Biscotti Liqueur, Bourbon, Orange Dry Curacao, Almond Bitters, Amorena Cherries	14
Andes Mint Fernet Branca Menta, Baileys Irish Cream, Creme de Cacao, Cocoa Bitters	13

AMARO/LIMONCELLO

Lucano Limoncello	8
Nonino Amaro	13
Bordiga Chiot Montamaro	10
Caffo Vecchio Amaro del Capo	12
Bordiga Amaro Dilei	11
Braulio Alpine Amaro	12
Amaro dell'Etna	10
Fernet Branca Menta	12
Fernet Branca	12

DESSERT WINES

-Centorri Moscato di Pavia *Pair with our Cannoli	8
-Graham's Six Grapes Reserve Porto *Pair with our Pot de Creme	11
-Graham's 20 year Tawny Porto *Pair with our Spumoni Gelato	20

DESSERT COCKTAILS

Espresso Martini	10
Vodka, Kahlua, Espresso (Available in decaf)	
Andes Mint	13
Fernet Branca Menta, Baileys Irish Cream, Coco Bitters- Served over ice with fresh mint	
Cherry Biscotti	14
Faretti Biscotti Liqueur, Bourbon, Orange Dry Curacao, Almond Bitters, Cherries	

WHISKEY AND COGNAC

Woodinville Port Cask	13
Four Roses Single Barrel	14
Elijah Craig 18yr Single Barrel 1 oz. or 2.oz	20/35
Lagavulin 8 year old Islay Single Malt Scotch	16
Glenfiddich 12 year Single Malt Scotch	15
Macallan 12 year Single Malt Scotch	25
Red Breast 12 year Irish Whiskey	18
Courvoisier VSOP Cognac	15
Hennessy VS Cognac	15

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