

## 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, lightly breaded and deep fried, served with marinara sauce

### **Grilled Asparagus** 16

Local organic asparagus, grilled and served over a white wine, lemon, and dill butter sauce, topped with a citrus pickled herb summer squash salad and toasted pistachios

### **Burrata Crostini** 18

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

### **Truffle Garlic Potatoes** 14

Fried Yukon Gold potato wedges, tossed with garlic oil and parmesan, served over arugula with a side of lemon truffle aioli

### **Meatballs (3)** 15

Served with our hearty Sunday Gravy meat sauce

## SOUP

### **Cream of Artichoke and Broccoli** 9/16

Topped with garlic croutons and parmesan cheese

## 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

### **Strawberry Blue Salad** 10/18

Local organic strawberries, shaved fennel, toasted marcona almonds, cranberries, and Point Reyes Blue Cheese, tossed with mixed greens and an aged balsamic 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

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|--|----|--|----|
| <b>Sunday Gravy</b>  | 25 | <b>Fish/Seafood of the Day</b>   | 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   |    |
| <b>Braised Short Rib Ragu</b>  | 26 | <b>Eggplant Parmigiana</b>   | 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)             |    |
| <b>Spaghetti alla Carbonara</b>  | 22 | <b>Chicken Milanese</b>  | 26 |
| Guanciale, pecorino romano, english peas, egg, and black pepper  |    | Panko and pecorino fried chicken breast over a pistachio, lemon, and ricotta puree, topped with an arugula, tomato, and feta salad                   |    |
| <b>Truffle and Porcini Fettuccine</b>  | 24 | <b>Chicken Parmigiana</b>  | 24 |
| Fresh egg fettuccine tossed with a black truffle and porcini infused butter, with parmigiana reggiano and a touch of cream   |    | Panko and parmesan fried chicken breast, 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 coppa and arugula   |    | Tossed with cremini mushrooms and your choice of sauce: pesto cream(contains almonds), tomato cream, or gorgonzola cream, all with cremini mushrooms |    |
| <b>Primavera Ravioli</b>   | 26 | <b>Filet and Prawns</b>  | 48 |
| Roasted vegetable and 3 cheese ravioli, tossed in a basil, lemon, and marcona almond pesto with sautéed heirloom cherry tomatoes, topped with whipped burrata cheese |    | 7 oz. Filet Mignon, char-grilled, served with 5 Tiger Prawns over polenta with creamy parmesan spinach   |    |
| <b>Spaghetti Pomodoro</b>  | 18 | <b>14 oz. Ribeye</b>   | 48 |
| Spaghetti pasta tossed with our fresh tomato and basil sauce with parmigiana reggiano  |    | Prime grade ribeye char-grilled and topped with a red wine demi-glace, served with garlic herb 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)**

**Vegetable Ravioli (\$5)**

**Gluten Free Penne**

**Three Cheese Polenta (Gluten Free)**