

## 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
- 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
- Grilled Asparagus** 15  
Local organic asparagus, grilled and served over a white wine, lemon, and dill butter sauce, topped with toasted bread crumbs and spanish chorizo picante
- Burrata Crostini** 18  
Burrata, prosciutto, baby arugula, calabrian chile honey, aged balsamic vinegar
- Antipasto Plate** 20  
Soppressata picante, mortadella, manchego cheese, mixed olives, marinated and grilled artichoke hearts, marcona almonds
- 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
- Pasta e Fagioli** 9/16  
Cannelini beans in a rich chicken broth, with rainbow swiss chard, celery, onion, and ditalini pasta

## 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-made 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

<b>Sunday Gravy</b>	25	<b>Eggplant Parmigiana</b>	20
Italian sausage, spare ribs, beef and pork, simmered slow in a savory tomato sauce and served with rigatoni pasta		Eggplant breaded and pan fried, layered with fresh mozzarella cheese, marinara sauce, parmesan reggiano, and fresh basil (Add Pasta \$7)	
<b>Spaghetti Pomodoro</b>	20	<b>Chicken Milanese</b>	26
Spaghetti pasta tossed with our San Marzano tomato sauce and parmesan reggiano, topped with fresh stratchiatella cheese		Panko and pecorino fried chicken breast over a pistachio, lemon, and ricotta puree, topped with an arugula, tomato, and feta salad	
<b>Spaghetti alla Carbonara</b>	22	<b>Chicken Parmigiana</b>	24
A Roman classic, guanciale, pecorino romano, english peas, egg and black pepper		Panko 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		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>Fettuccine Alfredo</b>	18	<b>Filet and Prawns</b>	48
Fettuccine tossed in a butter and cream sauce with garlic, parmesan cheese, cremini mushrooms, and fresh spinach		7 oz. Filet Mignon, char-grilled, served with 5 Tiger Prawns over polenta with creamy parmesan spinach	
<b>Fettuccine with Braised Beef Ragù</b>	26	<b>14 oz. Ribeye Steak Frites</b>	48
All natural short ribs slow cooked with red wine, san marzano tomatoes, rosemary, calabrian chiles, and garlic, tossed with fettuccine		Prime grade ribeye char-grilled and served with sautéed spinach and garlic parmesan fries	
		<b>Fish/Seafood of the Day</b>	36
		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**

**7 oz. All Natural Filet Mignon \$28**

**PASTA ( OR POLENTA) OPTIONS:**

**Rigatoni**

**Spaghetti**

**Fresh Fettuccine (\$3)**

**Cheese Ravioli (\$5)**

**Gluten Free Penne**

**Three Cheese Polenta (Gluten Free)**