

## 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

### **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

Yukon Gold potato wedges, roasted and tossed with fresh herbs, garlic, truffle oil, and parmigiano reggiano. Served with a 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 (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)

### **Insalata Caprese** 16

Marinated local heirloom tomatoes, bufala mozzarella and arugula, topped with an aged balsamic vinegar and a basil and oregano infused extra virgin olive oil

## 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

|                                                                                                                                                             |    |                                                                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <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 roasted red pepper and almond romesco sauce, topped with an arugula, tomato, and feta salad                  |    |
| <b>Seafood Pasta Limone</b>                                                                                                                                 | 36 | <b>Chicken Parmigiana</b>                                                                                                                                   | 24 |
| Our daily fresh fish sauteed with calamari, prawns, cherry tomatoes, garlic, and basil. Tossed with fresh egg fettuccine and a lemon butter sauce           |    | 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 |
| Tiger 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 |
| 5 cheese ravioli with sauteed asparagus, zucchini, and cherry tomatoes, tossed with a lemon and marcona almond basil pesto sauce                            |    | 7 oz. Filet Mignon, char-grilled, served with 5 Tiger Prawns over polenta with creamy parmesan spinach                                                      |    |
| <b>Spaghetti Pomodoro</b>                                                                                                                                   | 18 | <b>12 oz. New York Steak</b>                                                                                                                                | 48 |
| Spaghetti pasta tossed with our fresh tomato and basil sauce with parmigiana reggiano                                                                       |    | 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

**Fernet Branca** 12