



## SOUP

### **Creamy Artichoke and Broccoli** 12

shaved parmesan, garlic croutons.

## SALAD

### **House Salad**

13

Hearts of romaine, mixed greens, kalamata olives, cucumber, cherry tomatoes, feta cheese.  
Dressings: creamy pesto balsamic, gorgonzola, red wine vinaigrette.

### **Caesar Salad**

13

Hearts of romaine, croutons, shaved parmesan,

### **Insalata Caprese**

20

Organic heirloom tomatoes, burrata cheese, aged balsamic vinegar, basil and oregano infused olive oil.

### **Steak Salad**

32

Marinated and grilled beef filet medallion, served over a salad with spring greens, local strawberries, toasted marcona almonds, Point Reyes blue cheese, and a balsamic vinaigrette.

## ANTIPASTI & SIDES

### **Scallops**

30

Three large Day Boat Scallops, pan seared, served over a creamy sweet corn bisque with spanish chorizo picante.

### **Fried Artichoke Hearts**

16

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.

### **Burrata Crostini**

18

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

### **Antipasto Plate**

20

Sliced copa, mortadella, manchego cheese, mixed olives, marinated and grilled artichoke hearts, marcona almonds

### **Meatballs**

15

Served with our hearty Sunday Gravy meat sauce.

### **Grilled Asparagus**

14

Grilled local asparagus with an Italian salsa verde and fresh grated parmesan reggiano.

### **Garlic Bread**

8

### **Garlic Bread with Mozzarella**

10

## SOFT DRINKS

6

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

## ENTREES

<b>Sunday Gravy</b> 25 Italian sausage, spare ribs, beef and pork, simmered slow in a savory tomato sauce and served with rigatoni pasta.	<b>Fettuccine with Braised Beef Ragu</b> 26 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 Spaghetti pasta tossed with our San Marzano tomato sauce and parmesan reggiano, topped with fresh strachiatella cheese.	<b>Eggplant Parmigiana</b> 20 Eggplant breaded and pan fried, layered with fresh mozzarella cheese, marinara sauce, parmesan reggiano, and fresh basil. Baked to order.
<b>Spaghetti alla Carbonara</b> 22 A Roman classic, guanciale, pecorino romano, english peas, egg and black pepper.	<b>Chicken Parmigiana</b> 24 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 Wild gulf prawns sautéed in a white wine butter sauce with garlic, capers, and parsley, tossed with spaghetti.	<b>Lasagna</b> 26 A delicious blend of our Sunday Gravy, whole milk ricotta, and mozzarella cheese.
<b>Fiochetti</b> 26 Pear and gorgonzola stuffed pasta pouches in a brown butter and sage sauce, topped with sliced coppa and arugula.	<b>Black Truffle Stuffed Gnocchi</b> 25 Your choice of sauce: pesto cream, tomato cream, or gorgonzola cream, all with cremini mushrooms.
<b>Pesto Primavera</b> 24 Broccoli, zucchini, cremini mushrooms, and spinach sautéed with olive oil and garlic, tossed with our basil pesto and fresh mafaldine pasta.	<b>Braised Short Rib</b> 45 12 oz. all natural short rib, slow cooked with red wine and fresh herbs, served over a three cheese polenta, grilled asparagus, and topped with a pinot noir demi-glace.
<b>Ravioli in Tomato Cream Sauce</b> 18 Cheese ravioli in a creamy tomato sauce with white wine and fresh basil.	<b>14 oz. Ribeye</b> 50 Prime grade ribeye grilled and served with roasted yukon gold potatoes, grilled broccolini, and topped with a rosemary and gorgonzola compound butter.
<b>Fettuccine Alfredo</b> 18 Fettuccine tossed in butter, cream, garlic and parmesan with cremini mushrooms and fresh spinach.	<b>Fish/Seafood of the Day</b> Ask your server for tonight's fresh fish or seafood entree. Market Price

**Pastas: Rigatoni, Mafaldine, Spaghetti, (Cheese Ravioli \$5),  
Gluten free penne**

**MEAT ADDITIONS: Grilled Chicken \$8  
Meatballs (2) \$8  
Italian Sausage \$8  
Wild Gulf Prawns (6)\$ 14  
Beef Filet Medallion \$22**

# DESSERT

<b>Cannoli</b> Tube-shaped shells of fried pastry dough, filled with a sweet creamy filling of whole milk ricotta, cream, chocolate chips and orange zest.	10
<b>Tiramisu</b> Lady finger biscuits, espresso, creme di mascarpone, coffee liqueur and cocoa powder.	12
<b>Pot de Creme</b> Belgian chocolate custard topped with vanilla bean whipped cream, pistachios and strawberries.	12
<b>New York Style Cheesecake</b> Topped with an orange fig marmalade and toasted marcona almonds.	12
<b>Fiorello's Artisan Gelato</b> -Tony Spumoni - chocolate, almond and pistachio -Valrhona Chocolate -Vanilla Bean -Rotating Flavor, ask your server what's new	10

## Coffee- Santa Cruz Coffee Roasting

French Roast 6

## DESSERT COCKTAILS

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

## AMARO/LIMONCELLO

<b>Lucano Limoncello</b>	9
<b>Nonino Amaro</b>	13
<b>Amaro Montenegro</b>	11
<b>Bordiga Chiot Montamaro</b>	10
<b>Caffo Vecchio Amaro del Capo</b>	12
<b>Braulio Alpine Amaro</b>	12
<b>Amaro dell'Etna</b>	10
<b>Fernet Branca Menta</b>	12
<b>Fernet Branca</b>	12

## DESSERT WINES

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