

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

11.00

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

\$9 COCKTAILS

CONTESSA

Brut Prosecco 7.00

STELLA

2021 Pinot Grigio delle Venezia 7.00

DAOU

2021 Rose (Paso Robles) 8.00

STORRS

2021 Santa Cruz Mountains Chardonnay 11.00

CANTINE POVERO

2021 Barbera d'Asti 8.00

ALFARO

2021 Pinot Noir 9.00

SCATTERED PEAKS

2021 Napa Valley Cabernet Sauvignon 13.00

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. 10

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. 12

New York Style Cheesecake Topped with an orange fig marmalade and toasted marcona almonds. 12

Fiorello's Artisan Gelato -Tony Spumoni - chocolate, almond and pistachio
-Valrhona Chocolate
-Vanilla Bean
-Rotating Flavor, ask your server what's new 10

Santa Cruz Coffee Roasting- French Press

French Roast 7

DESSERT COCKTAILS

-Espresso Martini 12
Vanilla Absolut, Espresso, Mr. Black
Coffee Liqueur, cinnamon simple

-The Cherry Biscotti 14
Faretti Biscotti Liqueur, Bourbon,
Orange Dry Curacao, Almond Bitters,
Amorena Cherries

Andes Mint 13
Fernet Branca Menta, Baileys Irish
Cream, Creme de Cacao, Cocoa
Bitters

DESSERT WINES

-Centorri Moscato di Pavia 8
*Pair with our Cannoli

**-Graham's Six Grapes Reserve
Porto** 11
*Pair with our Pot de Creme

-Graham's 20 year Tawny Porto 20
*Pair with our Spumoni Gelato

AMARO/LIMONCELLO

Lucano Limoncello 9

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

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.

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

Roasted Beet Salad 10 18
Roasted beets, mixed greens, candied walnuts, Point Reyes Blue Cheese, aged balsamic vinaigrette.

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 Crostini 18
Fresh burrata cheese with prosciutto, baby arugula, calabrian chile honey, aged balsamic vinegar.

Arancini 16
Risotto balls 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

6

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

Garlic Bread 8

Garlic Bread with Mozzarella 10

Three Meatballs with Sunday Gravy 15

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.

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

ENTREES

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| 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 . . 6 | | 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. | |
| 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 | Lamb Chops | 40 |
| Wild gulf prawns sautéed in a spicy tomato sauce with white wine and garlic, tossed with fresh fettuccine pasta. | | All natural Australian lamb chops, marinated and char-grilled, served over garlic mashed Yukon Gold potatoes and baby spinach, topped with a cranberry infused pinot noir demi-glace. | |
| Prawn Scampi | 24 | New York Steak Marsala | 42 |
| Wild gulf prawns sautéed in a white wine butter sauce with garlic, capers, and parsley, tossed with spaghetti. | | 12 oz. certified angus New York strip, char-grilled and served over garlic mashed yukon gold potatoes and roasted broccolini, topped with a marsala wine sauce and cremini mushrooms. | |
| Fiochetti | 26 | Lil's Filet and Prawns | 46 |
| Pear and gorgonzola stuffed pasta pouches in a brown butter and sage sauce, topped with sliced coppa and arugula. | | 7oz grilled filet mignon served with polenta, parmesan creamed spinach, and five grilled wild gulf prawns. | |
| Pesto Primavera | 24 | Fish/Seafood of the Day | |
| Green beans, zucchini, cremini mushrooms and spinach sautéed with olive oil and garlic, tossed with our basil pesto and fresh egg malfaldine pasta. | | Ask your server for tonight's fresh fish or seafood entree. Market Price | |
| 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 6
Wild Gulf Prawns (6) 12
7oz. Filet Mignon 26