



Executive Chef: Mark Mollica

◆ **APPETIZER / SALAD SPECIALS** ◆

ZUPPA - 7

Vegetable minestrone

FIORE DI ZUCCA FRITI - 12

Zucchini blossoms stuffed with ricotta, mozzarella and parmesan cheeses lightly battered and served with a spicy marinara sauce

INSALATA ALLO GRANCHIO - 14

Soft shell crab lightly battered and served with an organic baby mixed green salad finished with a spicy aioli

AFFETTATI MISTI - 19

Jamon Iberico (Black footed pig from Spain), Prosciutto di Parma, Spicy Coppa, Salami Finochiona, Pecorino di Pienza nero (sheep,) Marzolino di Pienza al Tartufo (sheep) (drizzled with truffle honey), Gorgonzola dolce (Cow), Toma brusca "Castelrosso" (Cow) assorted olives & cornichons

INSALATA ALLO CUNEO - 14

Lettuce wedge topped with blue cheese dressing, organic baby pear tomatoes, Hass avocado, hardboiled egg crumbles, apple wood smoked bacon and crumbled May Tag blue cheese

INSALATA ALLA BURRATA - 16

Heirloom tomato salad with fresh burrata cheese, prosciutto di Parma, extra virgin olive oil, aged balsamic vinegar, sea salt and fresh basil

◆ **PIZZA SPECIALS** ◆

PIZZA CALIFORNIA - 16

Pizza with tomato sauce, mozzarella cheese, grilled herbed chicken, Nueske's apple wood smoked bacon, red onion, fresh tomato and Hass avocado

PIZZA SICILIANA - 16

Pizza with tomato sauce, fresh imported buffalo mozzarella cheese, spicy Italian sausage, black olives, red onion and fresh basil

PIZZA NAPOLETANA - 16

Pizza with tomato sauce, fresh burrata cheese, prosciutto San Daniele, basil and fresh arugula

PIZZA CALABRESE - 16

Pizza with tomato sauce, mozzarella cheese, pepperoni, sausage, chorizo, jalapenos, and caramelized onions

PIZZA ALLO TARTUFO DI ESTATE- 25

*Pizza with mozzarella cheese, ricotta cheese, fresh imported buffalo mozzarella cheese, and pecorino al tartufo, zucchini blossoms, topped with an egg and fresh shaved **Summer Truffles***

◆ **PASTA SPECIALS** ◆

LASAGNA DELLA NONNA - 19

Lasagna made with layers of ricotta cheese, mozzarella cheese, parmesan cheese and prosciutto cotto in a house made marinara sauce baked in the oven and served piping hot

CASARECCIA ALL'AGNELLO BRASATO E RICOTTA DI BUFALO - 22

Fresh casareccia pasta tossed with a braised lamb ragu and topped with a quenelle of imported Italian buffalo ricotta cheese and micro basil

GNOCCHI ALLA ARAGOSTA - 24

Housemade gnocchi tossed with sautéed lobster and asparagus in a lobster cognac cream sauce

SPAGHETTI CARBONARA ALLO TARTUFO DI ESTATE - 35

*Spaghetti tossed in a classic carbonara sauce with sautéed pancetta, black pepper, Parmigiano Regiano, Pecorino grand cru and eggs topped with fresh shaved **Summer Truffles***

◆ **ENTRÉE SPECIALS** ◆

BISTECCA NATURALE - 27

8oz. Prime Meyers Ranch all natural Angus flat iron steak grilled, sliced and finished with a balsamic vinegar and pink peppercorn reduction sauce

COSTOLETTE DI AGNELLO - 28

Grilled baby lamb chops served on a bed of baby arugula tossed in our classic balsamic dressing topped with shaved Parmigiano Regiano and imported aged Italian balsamic vinegar

TROTA SALMONATA ALLO LIMONE - 27

Oven broiled Norwegian sea trout on a bed of orzo pasta with diced yellow and green zucchini finished in a white wine lemon caper sauce with micro basil and baby organic tomatoes

CAPELANTE ALLO PESTO - 32

Seared U/10 jumbo diver scallops, lobster, & asparagus saffron risotto, finished with a lemon pesto sauce, micro basil and baby organic tomatoes

BISTECCA ALLA FIORENTINA - 38

22oz. Choice porterhouse steak marinated in fresh herbs, grilled, and served with white truffle French fries