

Salads

\$8

CAESAR

Crisp romaine hearts, Reggiano parmesan, garlic-herbed croutons, classic dressing

ARRUGULA

Red onions, shaved Reggiano parmesan, extra virgin olive oil, lemon juice, fresh cracked pepper

MODENA

Frisee lettuce, candied walnuts, crumbled goat cheese, fresh herbs, creamy balsamic vinaigrette

\$12

LOUIE

Iceberg lettuce, shrimp, hearts of palm, avocado, sweet onion, ripe tomato, bell peppers, Dijon vinaigrette

ITALIAN

Crispy lettuce, garbanzo beans, fresh tomatoes, black olives, peperoncini, provolone cheese, chicken breast or pepperoni, simple vinaigrette

CAPRESE

Ripe red tomatoes, fresh mozzarella de buffalo, hand picked basil, extra virgin olive oil, sea salt

Soups

\$5

LENTIL (vegetarian)

PASTA FAGIOLE

CHICKEN BRODO

ROASTED TOMATO

SAUSAGE, MUSHROOM AND BARLEY

Pizza

\$16

MARGARITA

Fresh mozzarella, ripe tomato sauce, hand picked basil

SAUSAGE

Mild Italian sausage, red sauce and fresh mozzarella

BIANCO

Ricotta, fresh mozzarella, granna pamiagano, garlic, arrugula

PEPPERONI

Thick sliced pepperoni, fresh mozzarella and red sauce

MARINARA

Red sauce, sliced garlic, fresh oregano

NAPLES

Salami, red onions, mushrooms, olives

CLAM

Roasted peppers, thyme, extra virgin olive oil, garlic, pecorino Romano

VEAL OSSO BUCO

Veal shank oven-braised until fork tender.

Served with fettuccine pasta and veal "jus"

\$40

Pasta

\$8

RIGATONI FRESCA

Ripe red tomatoes, fresh mozzarella, basil

PENNE GAMBER

Shrimp, Italian broccoli, oven roasted tomatoes, garlic olive oil broth

TUSCAN TRENNE

Braised pork shoulder, Tuscan black kale

PENNE POMODORO

Signature red sauce, garlic, extra virgin olive oil

AGNELOTTI CREMA

Homemade fresh pasta stuffed with spinach and ricotta, pancetta, sage, peas, light cream sauce

FETTUCCINE BELMONDO

Homemade fresh pasta, cherry tomatoes, garlic, arrugula, extra virgin olive oil, Reggiano parmesan

Authentic Italian Dishes

\$XX

EGGPLANT PARMIGIANO

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LASAGNA ALLA BOLOGNESE

Traditional meat sauce

EGGPLANT PARMIGIANO

Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed diam nonummy nibh

Small Plates

\$5

CARAMELIZED GREEN BEANS

LENTILS

WHITE BEANS AND RED ONIONS

ROASTED BEETS WITH GOAT CHEESE

EGGPLANT CAPONATA

MIXED OLIVES

BROCCOLINI

TOMATO BRUSCHETTA

ROSEMARY POTATOES

GARLIC SPINACH

SHAVED FENNEL AND SWEET ONIONS

\$6

ROASTED PEPPERS

ASPARAGUS WITH SAUTÉED EGG

MCGRATH FARMS CARROTS

BREADED TOFU

PEAS AND PROSCIUTTO

VEGETABLE CRUDITÉS

RISOTTO ARRABIATA

ABC

DEF

GHI

JKL

\$7

SICILIAN SLIDERS

BRAISED RIBS

SAUSAGE, PEPPERS AND ONIONS

MARINATED SHRIMP

WHITE ANCHOVIES

FRIED MOZZARELLA

MEATBALLS MARINARA

CRUDO (raw fish)

FRIED CALAMARI

PORTOBELLO FRIES

CHICKEN AND PROSCIUTTO

Poultry

free range

\$15

ROTISSERIE

1/2 a chicken, fresh herbs, natural juices

MILANESE

Pounded thin, breaded and pan sautéed with arrugula and checca salad

PARMESAN

Pomodoro sauce, fresh mozzarella and Reggiano parmesan

CARCIOFFI

Boneless breasts, artichoke hearts, capers, garlic, fresh herbs and white wine

Fish

sustainable

\$20

KING SALMON PAPILOTE

Wrapped in parchment paper and oven roasted. Sweet peppers, red potatoes, yellow squash, fresh basil, water cress and lemon

BLACK COD PAPILOTE

Wrapped in parchment paper and oven roasted. Roasted red peppers, zucchini, roasted tomatoes, new potatoes, leeks and baby spinach

ESCOLAR GRILLE

Grilled medallions "Puttanesca sauce" (tomatoes, olives, capers, anchovies and basil)

IMPORTED BRANZINO (boneless sea bass)

Crispy skin, micro herbs, extra virgin olive oil scarpa sauce

Meat

u.s.d.a. prime

\$25

RIB-EYE

NEW YORK STRIP

FLANK STEAK

All steaks are grilled, rested and sliced. Choice of gorgonzola or our pan-made steak sauce served on the side

KURABUTA PORK STRIP LOIN

Sliced and served with apple-cranberry-walnut chutney

Desserts

FLAT APPLE TART	\$X
Served warm with vanilla gelato	
WARM RISOTTO PUDDING	\$X
BERRIES AND CREAM	\$X
GELATO	\$X
SORBET	\$X
CAKE DU JOUR	\$X
TART DU JOUR	\$X
ASSORTED PATISSERIE	\$X
CHOCOLATE SOUFFLÉ	\$X
Whipped cream, vanilla bean sauce (allow 25 minutes)	

Coffee and Tea

COFFEE *	\$X
DECAF COFFEE *	\$X
ESPRESSO	\$X
CAPPUCCINO *	\$X
CAFÉ LATTE *	\$X
CAFÉ AU LAIT *	\$X
AMERICANO	\$X
CAFÉ MOCHA *	\$X
MACCHIATO	\$X
CARAMEL MACCHIATO	\$X
ESPRESSO LOUIE	\$X
Espresso with mocha whipped cream	
GHIACCIO	\$X
Ice blended espresso	
HOT TEA SELECTION	\$X
MASALA CHAI *	\$X
CHAI LATTE *	\$X
VANILLA CHAI LATTE *	\$X
HOT CHOCOLATE	\$X

* available iced
Milk Options: Whole, 2%, Fat-Free, Soy

White Wine

SELECTION	GLASS	BOTTLE
CHATEAU LOUIE #1	\$XX	\$XX
<i>descriptive copy about wine</i>		
CHATEAU LOUIE #2	\$XX	\$XX
<i>descriptive copy about wine</i>		
CHATEAU LOUIE #3	\$XX	\$XX
<i>descriptive copy about wine</i>		
CHATEAU LOUIE #4	\$XX	\$XX
<i>descriptive copy about wine</i>		
CHATEAU LOUIE #5	\$XX	\$XX
<i>descriptive copy about wine</i>		
CHATEAU LOUIE #6	\$XX	\$XX
<i>descriptive copy about wine</i>		
CHATEAU LOUIE #7	\$XX	\$XX
<i>descriptive copy about wine</i>		
CHATEAU LOUIE #8	\$XX	\$XX
<i>descriptive copy about wine</i>		
CHATEAU LOUIE #9	\$XX	\$XX
<i>descriptive copy about wine</i>		
CHATEAU LOUIE #10	\$XX	\$XX
<i>descriptive copy about wine</i>		
CHATEAU LOUIE #11	\$XX	\$XX
<i>descriptive copy about wine</i>		

Red Wine

SELECTION	GLASS	BOTTLE
TUSCAN RED #1	\$XX	\$XX
<i>descriptive copy about wine</i>		
TUSCAN RED #2	\$XX	\$XX
<i>descriptive copy about wine</i>		
TUSCAN RED #3	\$XX	\$XX
<i>descriptive copy about wine</i>		
TUSCAN RED #4	\$XX	\$XX
<i>descriptive copy about wine</i>		
TUSCAN RED #5	\$XX	\$XX
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TUSCAN RED #6	\$XX	\$XX
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TUSCAN RED #9	\$XX	\$XX
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TUSCAN RED #10	\$XX	\$XX
<i>descriptive copy about wine</i>		
TUSCAN RED #11	\$XX	\$XX
<i>descriptive copy about wine</i>		

Cheese

CHEESE 1
<i>descriptive copy about cheese</i>
CHEESE 2
<i>descriptive copy about cheese</i>
CHEESE 3
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CHEESE 4
<i>descriptive copy about cheese</i>
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<i>descriptive copy about cheese</i>
CHEESE 8
<i>descriptive copy about cheese</i>
CHEESE 9
<i>descriptive copy about cheese</i>
CHEESE 10
<i>descriptive copy about cheese</i>

Beverages

BOTTLED SODA	\$X
Root Beer	
Cream Soda	
Coca-Cola	
Black Cherry	
Orange	
7-up	
FOUNTAIN SODA	\$X
ICED TEA	\$X
Traditional blend, Red Hawaiian Herbal	
LEMONADE	\$X
BOTTLED WATER	\$X
Fiji, San Pellegrino	

Draft Beer

NEW CASTLE	\$X
GUINNESS	\$X
HEFEWEIZEN	\$X
BUDWEISER	\$X

Bottled Beer

HEINEKEN	\$X
AMSTEL LITE	\$X
BUDWEISER LONG NECKS	\$X
CORONA	\$X
CORONA LIGHT	\$X
PERONI	\$X
BECK'S	\$X
PILSNER URQUELL	\$X
MILLER LITE	\$X
SAMUEL ADAMS	\$X
STELLA ARTOIS	\$X