



Antipasti

Calamari Fritti

Fried calamari & fennel, served with
roasted sweet red pepper aioli
9/14

Mare e Monti

Sauteed mussels, sausage,
Calabrian chilies,
marinara broth &
bruschetta
12

Prosciutto con Melone

Prosciutto di Parma, fresh
arugula & olive oil
9

Arancini

Pesto risotto balls filled
with Teleme cheese, breaded & fried,
served with a spicy marinara sauce
8

Antipasto Italiano

Medley of olives, Prosciutto di Parma,
Sopressata, Mortadella, Iberico
cheese, grilled eggplant &
roasted sweet red peppers
15

Pomodoro del Giorno

Local "Big Ranch Farm" tomatoes
A.Q.

Garlic Bread

Housemade garlic bread
5

Zuppe e Insalate

Insalata di Spinaci

Spinach with housemade balsamic-
blue cheese dressing & candied walnuts
6/9

Insalata Mista

Organic mixed greens, "Big Ranch Farm"
tomatoes & balsamic vinaigrette
6/9

Insalata di Mandorla

Spinach, almonds, goat cheese, pear,
bacon & sherry vinaigrette
9

Insalata di Cesare

Traditional Caesar, housemade crostini
& Parmesan (add chicken 3.00)
7/9

Insalata di Rucola e Prosciutto

Arugula, lemon vinaigrette,
Prosciutto di Parma & Grana Padana
10

Petto di Pollo

Pan-roasted chicken breast paired with
arugula, mission figs, blue cheese
crumbles & honey-sherry vinaigrette
14

Minestrone

Traditional Italian vegetable soup
4/6

Pizze

Pizza Calabrese

Tomato sauce, mozzarella, onion,
Italian sausage & mushrooms
15

Pizza con Prosciutto

Tomato sauce, mozzarella, arugula,
Prosciutto di Parma & shaved Parmesan
15

Pizza Vegetariana

Tomato sauce, mozzarella, zucchini,
eggplant, roasted sweet red peppers,
pesto & arugula
14

Pizza Quattro Formaggi

Blue cheese, goat cheese, mozzarella,
Fontina & roasted sweet red peppers
14

Pizza Margherita

Tomato sauce, Burrata cheese,
mozzarella & fresh basil
14

Pizza con Salami

Tomato sauce, mozzarella cheese
spicy salami & sweet red peppers
15

Pizza additions

Chicken, prawns, prosciutto and sausage
3.50

Please be advised our Ceasar dressing contains raw eggs

A service charge of 18% may be added to parties of seven or more



Primi Piatti

Linguine alle Vongole

Pasta with fresh clams,
Calabrian chilies, toasted garlic,
marinara & white wine

17

Cannelloni con Vitello

Housemade pasta with veal, spinach,
ricotta & Parmesan cheese, baked in a
Asiago and wild mushroom-cream sauce

18

Capellini Pomodoro e Basilico

Angel hair pasta, fresh tomatoes,
toasted garlic, olive oil & basil

9/14

Fettuccine Pollo e Funghi

Pasta with grilled chicken in a
mushroom-cream sauce

9/16

Penne con Salsiccia

Pasta with housemade sausage,
mushrooms, basil & tomato-cream sauce

10/16

Gnocchi al Gorgonzola

Handmade gnocchi in a
Gorgonzola reduction

9/16

Spaghetti Frutti di Mare

Housemade seafood pasta,
Gulf shrimp, Laughing Bird shrimp,
clams, mussels, marinara & white wine

20

Linguini Melanzane

Pasta with roasted eggplant,
Roma tomatoes, marinara sauce &
smoked mozzarella

9/16

Ravioli a Modo Mio

Ravioli in your choice of brown
butter, lemon-cream or tomato sauce

9/15

Lasagna Primavera

Spinach pasta layered with zucchini,
eggplant, spinach, mushrooms, béchamel
& marinara sauce

11

Rigatoni alla Bolognese

Pasta with traditional
Italian meat ragu

9/16

Lasagna Bolognese

Spinach pasta layered with béchamel,
Italian meat ragu & Parmesan cheese

11

Secondi Piatti

(Served with seasonal vegetables and potatoes)

Pollo Arrosto al Diavolo

Spicy, slow-roasted, free range
organic chicken with panzanella salad

17

Vitello Piccata

Pan-seared, veal scallopini in a
lemon-caper butter sauce

21

Bistecca al Pepe Verde

Bone-in, Angus rib-eye steak with a
green peppercorn white wine reduction

27

Side Dishes

Broccoli rabe with olive oil, chili and garlic

Sautéed spinach with olive oil

5.00