

PRANZO MENU

Antipasti

Bread Basket (Italian sourdough baguette, focaccia, olive oil and balsamic vinegar)	2
Bruschetta (sliced toasted garlic bread, tomato, basil, garlic, drizzled with olive oil)	10
Meat/Cheese Tray (Chef's choice of cured meats, imported and domestic cheeses, crostini)	14
Insalata della Casa (mesclun greens tossed with Italian vinaigrette)	8
Insalata Mista (mesclun greens, almonds, strawberries, feta cheese, balsamic vinaigrette)	10
Caesar Salad (hearts of Romaine, parmigiano-reggiano, garlic croutons Caesar dressing)	10
Caprese (tomatoes, fresh mozzarella, basil, Kalamata olives, olive oil and balsamic glaze)	11
Chopped Salad (mixed greens, salami, mozzarella, tomatoes, onions, Kalamata olives, herb vinaigrette)	18
Dan's Salad (Boston lettuce, hearts of palm, artichoke hearts, avocado, tomatoes, blue cheese dressing & balsamic glaze)	15
Shrimp Louie (butter lettuce, avocado, boiled egg, cucumber, tomato, thousand island)	18
Insalata di Salmone (grilled salmon, mesclun greens, oregano-lemon vinaigrette)	18
Minestrone Ortolano (an old favorite made fresh with vegetables and herbs)	7
Zuppe del Giorno	A/S

Pizze

Pepperoni (pepperoni with mozzarella cheese and tomato sauce)	12
Margherita Fresca (fresh tomatoes, basil leaves, fresh mozzarella, olive oil)	14
Margherita Tradicional (alta cucina tomatoes, mozzarella cheese, basil, olive oil)	13
Diavola (Spicy salami, black olives, mozzarella cheese, Fresno chilis)	13
Verona (grilled chicken, prawns, red onion, provolone cheese and pepper flakes)	15
Bianco Capriciosa (mozzarella, prosciutto, artichoke hearts, Kalamata olives, mushrooms, micro greens)	16

Sandwiches

(choice of house salad or soup)

Verdure (grilled eggplant, peppers, zucchini, avocado, tomatoes, and mayonnaise)	13
Petto di Pollo (Chicken, prosciutto, provolone, pesto mayonnaise)	14

Entree

Fettuccini Formaggio (creamy cheese sauce. Add shrimp or chicken for an extra charge)	14
Manicotti (crepe filled spinach, seasoned ricotta cheese, Fontina cheese, parmigiano-reggiano)	16
Gnocchi alla Pomodoro (potato dumplings with a tomato-basil and cream sauce)	16
Lasagna (layers of flat pasta, Bolognese, mushrooms, seasoned ricotta and mozzarella)	17
Linguini con Vongole (fresh clams in own broth)	21
Melanzane (baked eggplant, mozzarella cheese, seasoned tomato-cream sauce)	15
Spaghetti Bolognese (our classic Italian meat sauce)	17
Mezzi Rigatoni (eggplant, Italian sausage, Alta Cucina tomato sauce, arugula, Pocarino-Romano)	17
Spaghetti di Gamberetti (sautéed shrimp, green peas, fresh basil in a tomato cream sauce)	22
Tortellini Boscaiola (mushrooms, prosciutto, and peas in a white wine cream sauce)	18
Pollo Marsala (chicken scaloppini sautéed with a sweet Marsala wine-mushroom sauce)	19
Pollo Parmesan (crispy chicken scaloppini, mozzarella cheese, spaghetti marinara)	19
Vitello Piccata (milk fed veal scaloppini sautéed in a caper, lemon-butter sauce)	25
Calamari Livornese (calamari steak sautéed with capers, tomatoes and a lemon-wine sauce)	20
Salmone Grigliata (grilled Creative King salmon, fresh herbs, olive oil, over a creamy saffron risotto)	26

Because our menu can only hold but a little of our knowledge, we recommend that if there is an item on this menu that is not tantalizing to you, please ask, and we will be happy to satisfy any request.

Jaime Alderete, Executive Chef/Owner

Water and Straws will be served upon request!

\$4 split plate charge

\$15 corkage fee