

CENA MENU

Antipasti

Bread Basket (Italian sourdough baguette, olive oil and balsamic vinegar)	3
Bruschetta (sliced toasted garlic bread, tomato, basil, garlic, drizzled with olive oil)	13.50
Meat/Cheese Tray (Chef's choice of cured meats, imported and domestic cheeses, crostini)	17
Beef Carpaccio (Waygu thinly sliced filet, pickled onions, capers, arugula, EVOO)	18
Gamberetti di Aglio (shrimp sautéed with slivered garlic and crushed red peppers)	16
Fritto Misto (fried tubes & tentacles, shrimp, fennel, green beans, lemon aioli)	16
Insalata della Casa (mesclun greens tossed with Italian vinaigrette)	11
Arugula Salad (Gorgonzola Cheese, pine nuts, red onions, blue berries, Gorgonzola dressing)	13
Insalata Mista (mesclun greens, Alldrin Bros almonds, strawberries, feta cheese, balsamic vinaigrette)	13
Insalata alla Caesar (hearts of Romaine, parmigiano-reggiano, garlic croutons Caesar dressing)	13.50
Caprese (tomatoes, fresh mozzarella, basil, Kalamata olives, olive oil and balsamic glaze)	15
Minestrone Ortolano (an old favorite made fresh with vegetables and herbs)	10

Pizze

Margherita Fresca (fresh tomatoes, basil leaves, fresh mozzarella, olive oil)	18
Margherita Tradicional (alta cucina tomatoes, mozzarella cheese, basil, olive oil)	17
Diavola (Spicy salami, black olives, mozzarella cheese, Fresno chilis)	17
Verona (grilled chicken, prawns, red onion, provolone cheese and pepper flakes)	20
Bianco Capriciosa (mozzarella, prosciutto, artichoke hearts, Kalamata olives, mushrooms, micro greens)	19

Primi Piatti

Capellini con Pollo (onions, roasted garlic, sundried tomatoes, chicken, white wine cream sauce)	24
Spaghetti di Gamberetti (sautéed shrimp, green peas, fresh basil in a tomato cream sauce)	26
Spaghetti Bolognese (our classic Italian meat sauce)	22
Linguini con Vongole (fresh clams in own broth)	27
Lasagna (layers of flat pasta, Bolognese, mushrooms, seasoned ricotta and mozzarella)	23
Melanzane (baked eggplant, mozzarella cheese, seasoned tomato-cream sauce)	23
Pappardelle (house made pasta, short rib sugo, mushrooms, onions, peppers, Alta Cucina tomatoes)	26
Linguini Calabrese con Scallops (seared scallops, alta cucina tomato sugo, Calabrian chiles, Kalamata olives, arugula)	27
Pasta del Giorno	A/S

Secondi Piatti

Salmone Grigliata (grilled Creative King salmon, fresh herbs, olive oil, over a creamy saffron risotto)	36
Scampi Gamberetti (large prawns sautéed in garlic, white wine, spinach fettuccini)	31
Calamari Livornese (calamari steak sautéed with capers, tomatoes and a lemon-wine sauce)	26
Cioppino (shrimp, scallops, clams, calamari, mussels and fish in our spicy marinara sauce)	34
Pollo Marsala (chicken scaloppini sautéed with a sweet Marsala wine-mushroom sauce)	25
Pollo Parmesan (crispy chicken scaloppini, mozzarella cheese, spaghetti marinara)	24
Bistecca alla Fiorentina (grilled Angus Ribeye, salsa verde)	44
Filetto Mignon (pan seared, herb-Gorgonzola compound butter)	43
Vitello Piccata (milk fed veal scaloppini sautéed in a caper lemon-butter sauce)	34
Tera-Mare (veal scaloppini, shrimp scampi, white wine lemon-butter sauce)	36

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

\$18 corkage fee