

This restaurant is equipped with GPS bipolar ionization technology which cleans the air of pathogens to provide a superior level of indoor air quality.



SCAN
FOR
DIGITAL
MENU

Antipasti

Bruschette alla Romana 10.95
Garlic toast with tomatoes, basil, and fresh mozzarella

Bruschette Bella Napoli 11.95
Garlic toast with red and yellow teardrop tomatoes, red onions, basil, and sweet provolone cheese

Calamari Fritti 14.75
Crispy fried calamari with marinara

Prosciutto con Peperoni Arrostiti 11.95
Imported prosciutto di Parma with marinated roasted peppers, basil, extra virgin olive oil, and shaved grana padana

Risotto alla Carbonara* 13.25
Italian rice with crispy pancetta, pecorino, and spring peas, with egg yolk and cracked black pepper



Carpaccio con Avocado 14.75
Thinly-sliced raw sirloin with avocado, capers, tomatoes, mushrooms, lemon, olive oil and shave grana padana

Insalate

Insalata alla Francesca 9.25
Romaine, endive, and radicchio with peapods, green beans, carrots, tomatoes, and cucumbers with crumbled blue cheese, lemon, and balsamic vinaigrette

Insalata Cesare* 8.25
Classic Caesar with roasted peppers, garlic croutons, and shaved parmesan

Insalata di Lenticchie 8.95
Chilled lentils, roasted bell peppers, and arugula dressed with red wine vinaigrette, topped with crumbled goat cheese and marcona almonds

Burrata "O" Vesuvio 15.75
Creamy fresh mozzarella, oven-dried vesuvio tomatoes, arugula pesto, ciabattone, sea salt, and olive oil

Pizza

Pizza alla Calabrese 16.75
San Marzano tomatoes, shaved red onion, crumbled Italian sausage, basil, chili flake, parmigiana, and herb breadcrumbs

Pizza Verde 14.75
Spinach and parmesan cream sauce, fresh mozzarella, pecorino, and parmigiano with fresh oregano

Features

Insalata di Mais 8.95
Roasted corn with shaved red onions, fresh tomatoes, garlic croutons, parmigiano, and red wine vinaigrette

Fettuccine alla Pescatora 28.95
Fresh fettuccine sautéed with monkfish, scallops, shrimp, mussels, and clams, with garlic and white wine in a spicy tomato sauce

Polpo con Insalata di Sedano 15.75
Grilled Spanish octopus with a shaved celery and cherry tomato salad, tossed with a lemon and herb vinaigrette

Tagliata con Rucola* 35.95
8 oz. American wagyu sirloin served with arugula, cherry tomatoes, capers, and shaved grana padana with olive oil and charred lemon

Paste

Linguine al Limone e Gamberi 26.95
Sautéed with jumbo shrimp, asparagus, garlic, parmigiano, and butter in a lemon sauce

Rigatoni Primavera 19.95
Sautéed with zucchini, yellow squash, red and yellow peppers, sweet peas, asparagus, and onions in a light tomato basil sauce

Linguine al Fagottaro 20.95
Cold sauce made with homegrown tomatoes, basil, garlic, and olive oil with fresh mozzarella over hot pasta

Rigatoni all'Amatriciana 21.95
Sautéed with pancetta and onions in a tomato sauce with parmigiano

Gnocchi alla Mantovana 22.95
Homemade potato-flour dumplings sautéed with wild mushrooms, sun-dried tomatoes, and pine nuts in a gorgonzola cream sauce

Ravioli di Pomodori Secchi 23.95
Freshly made ravioli stuffed with sun-dried tomatoes, asparagus, parmesan, and goat cheese, in a four cheese cream sauce with a touch of pomodoro

Secondi

Pollo Arrosto alla Romana 24.95
Roasted half chicken with garlic, shallots, rosemary, lemon, and olive oil, served with roasted potatoes

Salmone alla Fresca* 26.95
Grilled Atlantic salmon with tomatoes, avocado, red onion, olive oil, basil, and lemon with asparagus, drizzled with balsamic

Pollo alla Fiorentina 24.95
Sautéed egg-battered chicken breasts on a bed of spinach with a lemon and white wine sauce

Ipoglossso Paesano* 31.95
Sautéed wild Alaskan halibut with shiitake and cremini mushrooms, leeks, tomatoes, sage, garlic, and white wine

Costolette di Maiale con Carote* 34.95
Herb marinated and roasted Duroc pork chops with roasted heirloom carrots, charred scallion, and Fresno chili tossed with agrodolce sauce

Frotti di Mare Acqua Pazza* 28.95
Sautéed jumbo shrimp, sea scallops and calamari with a spicy cherry tomato sauce, capers, garlic and white wine over sautéed spinach

Contorni

Pasta Aglio e Olio 5.75
Sausage and Peppers 6.75

Sautéed Shrimp 8.25
Roasted Potatoes 5.75

Sautéed Mixed Vegetables 6.25
Sautéed Spinach 6.75

Wine

bubbles

	GL	BTL
RUFFINO PROSECCO D.O.C. , VENETO, NV, (187 ML)	9	
RUFFINO PROSECCO ROSE , VENETO, NV, (187 ML)	9	
BRICCO RIELLA MOSCATO D'ASTI , PIEDMONT, (187 ML)	9	38
PRIMA PERLA PROSECCO , TREVISO, (187 ML)	10	45
CASE BIANCHE PROSECCO SUPERIORE , VALDOBBIADENE, (187 ML)		54
TENUTA COL SANDAGO BRUT ROSÉ , VENETO, (187 ML)		66
VEUVE CLICQUOT "YELLOW LABEL" CHAMPAGNE , NV	68 (375 ML) 127 (750 ML)	

vini bianchi

DR. PAULY "NOBLE HOUSE" RIESLING , MOSEL, (187 ML)	9	38
DEPAOLO PINOT GRIGIO , VENEZIE, (187 ML)	9	38
HESS "SHIRTAIL RANCHES" CHARDONNAY , MONTEREY, (187 ML)	10	45
RAEBURN CHARDONNAY , RUSSIAN RIVER, (187 ML)	12	54
CATALDO SAUVIGNON BLANC , VENEZIE, (187 ML)	9	38
WHITEHAVEN SAUVIGNON BLANC , MARLBOROUGH, (187 ML)	11	49
BIELER PERE ET FILS ROSÉ , PROVENCE, (187 ML)	10	45
ANDRIAN "SOMERETO" CHARDONNAY , ALTO ADIGE, (187 ML)		48
TERLAN PINOT GRIGIO , ALTO ADIGE, (187 ML)		56
VALTIGLIONE GAVI , PIEDMONT, (187 ML)		34
VIETTI ARNEIS , PIEDMONT, (187 ML)		55
RUSSIZ SUPERIORE COLLIO SAUVIGNON BLANC , FRIULI-VENEZIA GIULIA, (187 ML)		62
SANTADI "VILLA SOLAIS" VERMENTINO , SARDINIA, (187 ML)		36
A TO Z WINEWORKS PINOT GRIS , OREGON, (187 ML)		38
CONUNDRUM PROPRIETARY WHITE BLEND , CALIFORNIA, (187 ML)		45
DUCKHORN VINEYARDS CHARDONNAY , NAPA VALLEY, (187 ML)		66
SPRING MOUNTAIN SAUVIGNON BLANC , NAPA VALLEY, (187 ML)		85

vini rossi

GHIBELLO SANGIOVESE , TUSCANY, (187 ML)	9	38
VICCHIOMAGGIO "SAN JACOPO" CHIANTI CLASSICO , TUSCANY, (187 ML)	11	49
TOLAINI "AL PASSO" SUPER TUSCAN (SANGIOVESE, MERLOT) , TUSCANY, (187 ML)	14	63
MASCIARELLI MONTEPULCIANO D'ABRUZZO , ABRUZZO, (187 ML)	9	38
DE PAOLO PINOT NOIR , VENETO, (187 ML)	9	38
VILLA SAN ZENO VALPOLICELLA CLASSICO , VENETO, (187 ML)	10	45
FOUR VINES "THE MAVERICK" PINOT NOIR , EDNA VALLEY, (187 ML)	12	54
RAYMOND R COLLECTION MERLOT , CALIFORNIA, (187 ML)	10	45
ANTHONY KOSTER CABERNET SAUVIGNON , CALIFORNIA, (187 ML)	9	38
AVALON CABERNET SAUVIGNON , NAPA VALLEY, (187 ML)	12	54
LYETH "SONOMA" RED BLEND , SONOMA, (187 ML)	12	54
SANTA JULIA RESERVA MALBEC , MENDOZA, (187 ML)	9	38
AZIENDA UGGIANO "GHIBELLO" CHIANTI , TUSCANY, (187 ML)		35
SELVAPIANA CHIANTI RUFINA , TUSCANY, (187 ML)		52
TENUTA DI NOZZOLE CHIANTI CLASSICO RISERVA , TUSCANY, (187 ML)		61
LA BRACCESCA VINO NOBILE DI MONTEPULCIANO, TUSCANY, (187 ML)		55
DONNATELLA CINELLI COLOMBINI ROSSO DI MONTALCINO , TUSCANY, (187 ML)		59
FATTORIA DEI BARBI BRUNELLO DI MONTALCINO , TUSCANY, (187 ML)		108
POGGIO AL TUFO "ROMPICOLLO" (SANGIOVESE, CABERNET), TUSCANY, (187 ML)		40
CASTELLO VICCHIOMAGGIO "RIPA DELLA MORE" (SANGIOVESE BLEND), TUSCANY, (187 ML)		75
FONTANAFREDDA "EBBIO" LANGHE NEBBIOLO , PIEDMONT, (187 ML)		52
MAURO MOLINO BAROLO , PIEDMONT, (187 ML)		87
VILLA SAN ZENO "TERRENEGRE" VALPOLICELLA RIPASSO , VENETO, (187 ML)		52
ALLEGRI AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, (187 ML)		123
VALENTINA "SPELT" MONTEPULCIANO D'ABRUZZO , ABRUZZO, (187 ML)		56
CHALK HILL PINOT NOIR , SONOMA COAST, (187 ML)		52
REX HILL PINOT NOIR , WILLAMETTE VALLEY, (187 ML)		77
SEGHESIO ZINFANDEL , SONOMA, (187 ML)		48
MOSSBACK "CHALK HILL" CABERNET SAUVIGNON , SONOMA, (187 ML)		60
HALL CABERNET SAUVIGNON , NAPA VALLEY, (187 ML)		83
HEITZ CELLARS CABERNET SAUVIGNON , NAPA VALLEY, (187 ML)		108
SPRING MOUNTAIN CABERNET SAUVIGNON , NAPA VALLEY, (187 ML)		138

Featured Winery

THE PRISONER WINE COMPANY

WHEN THEY RELEASED THEIR FIRST WINE, THE PRISONER, 20 YEARS AGO, IT SWIFTLY CHANGED THE PERCEPTION OF WHAT A RED WINE BLEND COULD BE. THEIR WINES ARE RECOGNIZED AS SOME OF THE MOST BOLD AND INNOVATIVE WINES FROM CALIFORNIA.

THE PRISONER CHARDONNAY \$14 GLASS / \$56 BOTTLE

A CHARDONNAY-BASED BLEND, THIS IS A FULL-BODIED, RICH WINE. A TOUCH OF ROUSSANNE AND GEWÜRZTRAMINER IN THE BLEND MAKE IT A COMPLEX AND APPEALING WINE.

THE PRISONER RED BLEND \$16 GLASS / \$64 BOTTLE

ZINFANDEL WITH AN UNLIKELY MIX OF CABERNET SAUVIGNON, PETITE SIRAH, SYRAH AND CHARBONO. RICH, LUSCIOUS AND COMPLEX RED WITH NOTES OF RIPE BERRIES, DARK CHOCOLATE, CLOVE AND VANILLA.

THE PRISONER CABERNET SAUVIGNON \$18 GLASS / \$72 BOTTLE

A CABERNET-BASED WINE WITH DARK FRUIT FLAVORS AND VELVETY TEXTURE. MERLOT, SYRAH, MALBEC, PETITE SIRAH AND CHARBONO ROUND OUT THIS BLEND.

Cocktails

SANGRIA BIANCA 10

WHITE WINE, BRANDY, ELDERFLOWER, ORANGE, PINEAPPLE, PEACH AND FRESH FRUIT

SANGRIA ROSSO 10

RED WINE, BRANDY, CRÈME DE CASSIS, TRIPLE SEC, ORANGE JUICE AND FRESH FRUIT

CASONI SPRITZ 12

PRIMA PERLA PROSECCO, CASONI 1814, ORANGE, SPLASH OF SODA

MILLA MULE 13

TITO'S HANDMADE VODKA, MILLA CAMOMILE GRAPPA, FRESH LIME JUICE, GINGER BEER

KSM 15

GREY GOOSE VODKA, BLUE CHEESE OLIVES, LEMON

PALOMA 11

JOSE CUERVO TRADICIONAL, CASONI 1814, FRESH RUBY RED GRAPEFRUIT JUICE, LIME, SPLASH OF SODA

RASPBERRY BERET 14

PIÛCINQUE GIN, FIORENTE ELDERFLOWER LIQUEUR, FRESH LEMON JUICE, RASPBERRY PURÉE

LIMONCELLO COLLINS 11

EMPRESS GIN, HOUSEMADE LIMONCELLO, FRESH LEMON JUICE, CLUB SODA

ITALIAN OLD FASHIONED 13

BUFFALO TRACE BOURBON WHISKEY, AMARO NONINO, ORANGE BITTERS

SICILIAN MANHATTAN 14

BULLIET RYE WHISKEY, AVERNA, AROMATIC BITTERS, ITALIAN AMARENA WILD CHERRY

Birra