

Antipasti

Calamari in Padella 14.75

Sautéed calamari with capers, fresh tomatoes, spinach, chili flakes, garlic, lemon, and olive oil

Prosciutto con Peperoni Arrostiti 11.95

Imported prosciutto di Parma with marinated roasted peppers, basil, extra virgin olive oil, and shaved grana padana

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 8.75

Romaine, endive, and radicchio with blue cheese, fresh vegetables, lemon, and balsamic

Caesar Salad* 7.95

Classic Caesar with roasted peppers and shaved parmesan

Insalata di Lenticchie 8.75

Chilled lentils, roasted bell peppers, and arugula dressed with red wine vinaigrette, crumbled goat cheese, and marcona almonds

Burrata "O" Vesuvio 15.75

Creamy fresh mozzarella, oven-dried vesuvio tomatoes, arugula pesto, sea salt, and olive oil

Pizza

Pizza Margherita 14.75

Roasted plum tomatoes, basil, and fresh mozzarella

ADDITIONAL INGREDIENTS \$1 EACH:

Italian sausage, black olives, mushrooms, artichokes, spinach, broccoli, eggplant, or zucchini

Paste

Pasta al Limone e Gamberi 24.95

Sautéed with jumbo shrimp, asparagus, garlic, parmigiano, and butter in a lemon sauce

Pasta al Fagottaro 19.95

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

Pasta con Mozzarella 17.95

Sautéed in a light tomato basil sauce with fresh mozzarella

Pasta Primavera 18.95

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

Secondi

Pollo al Limone 22.95

Sautéed breast of chicken in a lemon white wine sauce with capers and spinach

Ipoglossso Paesano* 31.95

Sautéed wild Alaskan halibut with shitake and cremini mushrooms, leeks, tomatoes, sage, garlic, and white wine

Costolette di Maiale con Carote* 32.95

Herb marinated and roasted Duroc pork chops with roasted heirloom carrots, charred scallion, and Fresno chili tossed with agrodolce sauce

Salmone alla Fresca* 24.95

Grilled Atlantic salmon with tomatoes, avocado, red onion, olive oil, basil and lemon with asparagus, drizzled with balsamic

Dolci

Frutta di Sottobosco 8.95

Fresh mixed berries topped with homemade whipped cream

Gelati e Sorbetti 6.95

Ask your server for today's selections