

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 9.95

Garlic toast with tomatoes, basil, and fresh mozzarella

### Bruschette Bella Napoli 10.95

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 8.75

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

### Insalata Cesare\* 7.95

Classic Caesar with roasted peppers, garlic croutons, and shaved parmesan

### Insalata di Lenticchie 8.75

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 14.75

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

### Pizza Verde 13.75

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

## Features

### Insalata di Mais 8.25

Roasted corn with shaved red onions, fresh tomatoes, garlic croutons, parmigiano, and red wine vinaigrette

### 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

### Fettocine alla Pescatora 26.95

Fresh fettocine sautéed with monkfish, scallops, shrimp, mussels, and clams, with garlic and white wine in a spicy tomato sauce

### Tagliata con Rucola\* 34.95

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 24.95

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

### Linguine al Fagottaro 19.95

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

### Gnocchi alla Mantovana 20.95

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

### Rigatoni Primavera 18.95

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

### Rigatoni all'Amatriciana 20.95

Sautéed with pancetta and onions in a tomato sauce with parmigiano

### Ravioli di Pomodori Secchi 21.95

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 22.95

Roasted half chicken with garlic, shallots, rosemary, lemon, and olive oil, served with roasted potatoes

### Pollo alla Fiorentina 22.95

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

### 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

### Ipoglosso Paesano\* 31.95

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

### Frotti di Mare Acqua Pazza\* 26.95

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

## vini bianchi

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

## vini rossi

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