



SALUMI BOARD \$21

PROSCIUTTO DI SAN DANIELE
Italian dry-cured ham

SPICY CAPOCOLLO
Dry-cured pork salume from Italy and Corsica

MORTADELLA
Italian ground pork salume from Bologna

GENOA SALAMI
Mild Genoa salume seasoned with peppercorns

CHEESE PLATTER \$19

BURRATA & ROASTED CHERRY TOMATOES
Seasoned with basil and olive oil

PECORINO CROTONESE
Southern Italian hard cheese made from sheep's milk

PARMIGIANO-REGGIANO
Classic Italian hard cheese

GORGONZOLA PICANTE
Aged blue cheese, soft and sharp

APPETIZERS

BURRATA & ROASTED CHERRY TOMATOES..... \$13
Burrata cheese served with roasted cherry tomatoes, olive oil and coarse salt

WHIPPED RICOTTA & TOMATO FIG JAM \$10
Ricotta with honey and coarse black pepper. Plum tomato fig jam with thyme, topped with ricotta salata cheese

SEMOLINA GNOCCHI \$14
Baked in marinara sauce and topped with mozzarella cheese

MEATBALLS \$12
Beef and veal meatballs served in house-made tomato sauce

SKILLET SCAMPI \$17
Sautéed shrimp in garlic, shallots, white wine and lemon

SAUTEED MUSSELS \$16
Choice of red or white sauce with garlic, olive oil and white wine

SALADS

ARUGULA SALAD \$10
Baby arugula, shaved mushrooms, pecorino Romano cheese, dressed in lemon & olive oil

CAESAR SALAD* \$12
Half-heart of romaine, house-made Caesar dressing, croutons and shaved Parmesan cheese

TORCHIO SALAD \$15
Chopped salad, shrimp, crispy pancetta, mozzarella, celery, chick peas, cherry tomatoes, red onion in a light red wine vinaigrette dressing

PASTA

Made fresh on premises

"TORCHIO" PASTA \$20
Torch-shaped pasta with sausage and cremini mushrooms in a brandy, thyme, cream sauce

SPRING VEGETABLE PAPPARDELLE \$19
Asparagus, peas, zucchini & yellow squash in a lemon butter sauce topped with pecorino romano (Vegetarian, vegan upon request.)

ORECCHIETTE, HOT SAUSAGE & BROCCOLI RABE . \$19
Italian sausage with Basque paprika served in a garlic, tomato oil sauce

"GUISEPPE'S" SCALLOPS & FETTUCCINE \$24
Fettuccine, pan-seared scallops with garlic, butter, white wine, lemon juice, chili flakes and parsley

BUCATINI PUTTANESCA \$17
San Marzano plum tomato sauce, anchovies, capers, Gaeta olives (Vegetarian, vegan upon request.)

PASTA PRIMAVERA \$21
Spaghetti with broccoli, zucchini, mushrooms, peas, asparagus & sautéed tomatoes in a light Parmesan cream sauce (Vegetarian)

RIGATONI WITH PLUM TOMATO SAUCE..... \$16
Sauce made with plum tomatoes, Parmesan cheese, topped with fresh basil (Vegetarian, vegan upon request.)

GIOVANNA'S BOLOGNESE \$25
Tagliatelle with bolognese in a Parmesan basket

SEAFOOD FRA DIAVOLO \$27
Spaghetti with mussels, shrimp and calamari in a spicy red tomato sauce

BUCATINI ALL'AMATRICIANA \$21
Bucatini in a plum tomato sauce with guanciale, garlic, red onion, chili flakes and Pecorino Romano

SPAGHETTI CARBONARA* \$21
Spaghetti with pancetta, Parmesan cheese, egg yolks

CACIO E PEPE \$17
Spaghetti with Pecorino Romano cheese and coarse black pepper (Vegetarian)

SPAGHETTI WITH GARLIC & OIL \$16
Spaghetti with garlic, olive oil, red pepper flakes, and Parmesan cheese (Vegetarian)

GEMELLI & PESTO \$19
Rustic Italian "twin" shaped pasta with pesto, string beans and sautéed potatoes (Vegetarian)

Add protein: Shrimp \$9, Grilled Chicken \$6, Meatballs \$8

Gluten Free: Penne, Linguine and Fusilli

ENTREES

TUSCAN CHICKEN \$24
Seared and roasted boneless half chicken, lemon, garlic, white wine with sautéed broccoli rabe

SAL'S BRANZINO(Friday & Saturday) \$32
Seared with tomatoes, scallions, green olives and capers

SIDES

BROCCOLI RABE \$7
Sautéed with garlic oil and red pepper flakes

ASPARAGUS \$7
Grilled with balsamic reduction

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.



WINE BY THE GLASS

SPARKLING

				Glass	Bottle
Prosecco	NV	Fantinel Prosecco DOC	Italy	\$12	\$48
Lambrusco	2018	Cleto Chiarli "Vecchia Modena"	Italy	\$13	\$52
Sparkling Rosé	NV	Ramon	Italy	\$16	

WHITE

Sauvignon Blanc	2018	Allan Scott Sauvignon Blanc Marlborough	New Zealand	\$12	\$48
Chardonnay	2017	Hahn Estate Arroyo	California	\$14	\$56
Pinot Grigio	2018	Alois Lageder, Dolomiti	Italy	\$12	\$48
Grillo	2018	Grillo Colosi	Sicily	\$11	\$44
Riesling	2017	Selbach "Incline", Mosel	Germany	\$10	\$40

ROSÉ

Grenache, Syrah	2018	Domaine de la Solitude, Côte du Rhône Rosé	France	\$12	\$50
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RED

Syrah	2017	Piedrasassi, Santa Barbara County	California	\$15	\$60
Pinot Noir	2016	Calista Coastal Range	California	\$13	\$52
Cabernet	2016	In Sheep's Clothing, Columbia Valley	Washington	\$14	\$56
Sangiovese	2016	Badia a Coltibuono Chianti Classico	Italy	\$13	\$52
Malbec	2016	Decero, Mendoza	Argentina	\$12	\$48
Zinfandel	2017	Leone di Castris, "Medaglione" Primitivo, Puglia	Italy	\$13	\$52

WINE BY THE BOTTLE-OLD WORLD

SPARKLING

Sparkling	NV	Scarpetta Timido Rosé Vino Spumante Brut, Grave	Italy		\$55
Champagne	NV	Paul Bara Reserve Grand Cru	France		\$106
Champagne	2006	Henri Goutourbe Special Club	France		\$134

WHITE

Chardonnay	2015	Denogent "Les Sardines" Mâcon-Villages	France		\$81
Sauvignon Blanc	2017	Paul Buisse Touraine	France		\$40
Fiano di Avellino	2016	Mastroberardino	Italy		\$51
Pinot Grigio	2016	Wilhelm Walch Prendo, Alto Adige	Italy		\$36
Pinot Grigio	2017	Le Vigne de Zamo "Ramato", Friuli	Italy		\$66

ROSÉ

Nero d'Avola	2018	Squadra Rosato, Sicily	Italy		\$48
Barbera	2018	Pico Maccario "Lavignone" Rosato, Piedmont	Italy		\$59

RED

Cabernet Sauvignon	2017	Château Fontanes, Vin de Pays d'Oc	France		\$53
Syrah	2017	Faury Collines Rhodaniennes	France		\$59
Aglianico	2017	Mastroberardino "Mastro" IGT	Italy		\$50
Cabernet Sauvignon	2016	Aia Vecchia "Lagone", Tuscany	Italy		\$58
Barbera	2016	Scarpetta Barbera del Monferrato	Italy		\$61
Nebbiolo	2016	Vietti "Perbacco" Langhe	Italy		\$64
Nebbiolo	2015	Ar.Pe.Pe. Rosso di Valtellina	Italy		\$80
Grenache	2016	Antonella Corda Cannonau di Sardegna	Italy		\$63
Nebbiolo	2014	Giacomo Borgogno Barolo	Italy		\$160
Sangiovese	2016	Selvapiana Chianti Rufina	Italy		\$58
Sangiovese	2012	La Gerla Brunello di Montalcino	Italy		\$107
Sangiovese	2015	Biondi Santi Rosso di Montalcino	Italy		\$178
Tempranillo	2013	CUNE Rioja Reserva	Spain		\$65

WINE BY THE BOTTLE-NEW WORLD

WHITE

Chardonnay	2017	Hanzell "Sebella"	California		\$65
Ribolla Gialla	2016	Massican "Annia"	California		\$66
Riesling	2017	Empire Estate, Finger Lakes	New York		\$58

RED

Cabernet Sauvignon	2015	Hedges CMS	Washington		\$53
Cabernet Sauvignon	2014	Sinskey "POV"	California		\$95
Pinot Noir	2016	Sandhi Sta Rita Hills	California		\$88
Sangiovese	2018	Stolpman "Love You Bunches", Ballard Canyon	California		\$68
Syrah	2013	Terre Rouge "Cotes de l'Ouest"	California		\$46
Zinfandel	2016	Mauritson Dry Creek Valley	California		\$75
Carignan	2016	LIOCO "Sativa" Carignan	California		\$81
Gamay	2018	Jolie-Laide	California		\$89