

## *Antipasti*

### **GAMBERONI FREDDI 18.50**

Chilled sweet jumbo shrimp, cocktail sauce

### **ANTIPASTO 16**

Assorted imported meats & cheeses,  
oven-dried tomatoes, marinated  
olives & artichoke

### **POLPETTE 12**

Two homemade meatballs, marinara,  
roasted long hot pepper

### **CALAMARETTI FRITTI 15**

Fresh calamari,  
marinara sauce, chili aioli

## *Zuppa/Insalata (Soup/Salad)*

### **PAPPA POMODORO 10**

Tuscan tomato bread, basil soup

### **CAPRESE 13**

Sliced beef steak tomatoes,  
fresh mozzarella & basil, extra virgin  
olive oil & aged balsamic vinegar

### **INSALATA DI CESARE 12**

Traditional Caesar salad, shaved  
Parmigiano-Reggiano, house made crostini

### **PANZANELLA 13**

Beef steak and bread salad, white balsamic  
vinaigrette, arugula, Parma ham,  
Parmigiano-Reggiano

## *Pranzo (Entrée)*

### **PENNE AL FORNO 23**

Bolognese & pomodoro sauce, ricotta, Parmigiano-Reggiano & mozzarella cheese

### **LINGUINE ALLE VONGOLE 29**

Sweet baby clams, white-wine garlic butter, basil

### **PAPPARDELLE BOLOGNESE 23**

Ribbon pasta tossed with beef meat sauce and Reggiano

### **POLLO PARMIGIANA 28**

Lightly breaded chicken breast, marinara sauce, mozzarella, broccoli Rabe

### **SALMONE CON LENTICCHIE 32**

Pan seared Atlantic salmon, red lentil, roasted cipollini onions, asparagus, Chianti reduction

### **BRACIOLA 34**

Center cut bone-in pork chop, goat horn peppers, mushroom brandy cream,  
roasted fingerling potatoes, broccoli Rabe

### **FILETTO DI MANZO 46**

Petite beef filet, roasted fingerling potatoes, broccoli Rabe & wild mushroom demi sauce

### **VITELLO SCALOPINI 34**

Choice of Marsala, Piccata, Francese with broccoli Rabe

## *Contorni (Sides)*

**9 EACH**

**SPAGHETTI POMODORO**

**BROCCOLI RABE**

**ROASTED POTATOES**

**ROASTED LONG HOT PEPPERS**

## *Dolci (Dessert)*

**10 EACH**

**STRAWBERRY CASSATA**

**ITALIAN CHEESE CAKE**

**TIRAMISU'**

**MEZZANOTTE**

## *Beer*

<b>BUD</b>	<b>\$6</b>	<b>BUDLIGHT</b>	<b>\$6</b>
<b>MILLER LITE</b>	<b>\$6</b>	<b>COORS LIGHT</b>	<b>\$7</b>
<b>CORONA</b>	<b>\$7</b>	<b>STELLA</b>	<b>\$7.75</b>
<b>HEINEKEN</b>	<b>\$7</b>	<b>HEINEKIN LIGHT</b>	<b>\$7</b>

## *Red Wine*

<b>DECOY BY DUCKHORN CAB</b>	<b>\$15</b>
<b>J. LOHR FALCON'S REACH PINOT NOIR</b>	<b>\$13</b>
<b>STERLING MERLOT</b>	<b>\$20</b>

## *White Wine*

<b>RODNEY STRONG CHARDONNAY</b>	<b>\$16</b>
<b>SANTA MARGHERITA PINOT GRIGIO</b>	<b>\$15</b>
<b>GEISEN ESTATE SAUVIGNON BLANC</b>	<b>\$10</b>

## *Sparkling*

<b>GIULIANA PROSECCO</b>	<b>\$12</b>
<b>GRATIEN &amp; MEYER ROSE</b>	<b>\$12</b>

## *White Wine Bottles*

<b>MOET &amp; CHANDON IMPERIAL BRUT</b>	<b>\$85</b>
<b>SANTA MARGHERITA PROSECCO</b>	<b>\$52</b>
<b>ROBERT MONDAVI CHARDONNAY</b>	<b>\$42</b>
<b>CAKEBREAD SAUVIGNON BLANC</b>	<b>\$66</b>
<b>PIGHIN PINOT GRIGIO</b>	<b>\$50</b>

## *Red Wine Bottles*

<b>BANFI CHIANTI</b>	<b>\$43</b>
<b>DECOY BY DUCKHORN MERLOT</b>	<b>\$65</b>
<b>COPPOLA DIRECTOR'S CUT</b>	<b>\$60</b>
<b>JORDAN CABERNET</b>	<b>\$110</b>
<b>MACMURRAY PINOT NOIR</b>	<b>\$48</b>