



## ANTI PASTI

<b>Bruschetta Romano</b> Toasted garlic crostini bread topped with tomatoes, basil and fresh mozzarella	\$9.95	<b>Polpette con Polenta</b> Three homemade meatballs served over creamy polenta topped with tomato basil sauce and shaved parmigiano	\$11.95	<b>Scampi Fresca</b> Shrimp with wild mushrooms, baby artichoke hearts, fresh diced tomatoes herbs in a lemon brandy sauce	\$15.95
<b>Calamari Fritti</b> Lightly breaded calamari fried and served with a marinara sauce	\$13.95	<b>Grigliato Misto</b> Marinated shrimp, scallops, calamari over wild greens in a garlic white wine sauce	\$16.95	<b>Risotto al Porcini</b> Arborio rice porcini, wild mushrooms, tomato garlic shallots in a white wine sauce	\$11.95
<b>Calamari Griglia</b> Calamari grilled and served over wild greens in a balsamic vinaigrette	\$13.95	<b>Cozze al San Marino</b> Mussels in white wine garlic sauce or spicy marinara sauce	\$14.95	<b>Prosciutto e Burrata</b> Baby arugula, prosciutto di parma, burrata cheese, cherry tomatoes, balsamic glaze served with crostini	\$17.95
<b>Vongole al Forno</b> Manila clams lightly breaded then baked with garlic and olive oil topped with a lemon butter sauce	\$14.95				

## INSALATE

<b>Positano</b> Romaine lettuce, ridicchio, carrots, cucumbers, tomatoes with crumbled bleu cheese, tossed in our house lemon and balsamic vinaigrette dressing	\$9.95	<b>Arugula</b> Baby arugula with shaved parmigiano reggiano and cherry tomatoes, tossed in our house vinaigrette dressing	\$8.95
<b>Caprese</b> Sliced tomatoes with fresh mozzarella and basil drizzled with extra virgin olive oil	\$9.95	<b>Spinach</b> Baby spinach with sliced tomatoes, scallions, fresh mozzarella and croutons drizzled with extra virgin olive oil and our house balsamic dressing	\$9.95
<b>Caesar</b> Romaine lettuce with roasted red peppers, shaved parmesan cheese and croutons, tossed in our house caesar dressing	\$8.95	<b>Chopped</b> Romaine lettuce with tomatoes, bleu cheese, cucumbers, scallions and crumbled prosciutto tossed in our house balsamic dressing	\$10.95

Add Protein: Grilled Chicken \$4.95 or Grilled Shrimp \$3.00/ea.

## ZUPPE

### Zuppe Di Giorno - Cup

\$3.95

### Zuppe Di Giorno - Bowl

\$6.95

## PASTA

<b>Rigatoni Melanzane</b> Rigatoni pasta sauteed in a spicy tomato sauce with roasted eggplant topped with fresh mozzarella	\$14.95	<b>Linguini Fruitta di Mare</b> Linguini with sauteed shrimp, scallops, mussels, calamari and clams in a marinara sauce	\$29.95
<b>Ravioli con Spinachi</b> Cheese filled ravioli in a four cheese sauce with a touch of tomato sauce and topped with crushed spinach	\$19.95	<b>Linguini Scampi Agli Olio</b> Linguini with shrimp and broccoli in a garlic and olive oil sauce	\$24.95
<b>Linguini e Meatballs</b> Linguini in a homemade tomato sauce	\$18.95	<b>Homemade Ravioli</b> Cheese filled ravioli in a tomato basil sauce topped with fresh mozzarella cheese	\$19.95
<b>Penne Abbruzzesse</b> Penne pasta, homemade Italian sausage, pancetta, garlic, shallots and onions in a spicy tomato sauce	\$19.95	<b>Rigatoni Baragiano</b> Rigatoni with veal and filet tips, wild mushrooms, garlic, shallots and parmigiano a tomato veal sauce topped with mozzarella	\$18.95
<b>Rigatoni alla Vodka</b> Rigatoni pasta in a vodka tomato cream sauce	\$18.95	<b>Linguini Vongole</b> Linguini with clams in a garlic white wine sauce	\$18.95
<b>Gnocchi Marinara</b> Homemade potato dumplings in a homemade tomato sauce	\$15.95	<b>Eggplant Parmigiana</b> Breaded eggplant in a fresh tomato basil sauce topped with mozzarella and parmesan cheese served with a side of linguini	\$18.95
<b>Penne con Pollo</b> Penne pasta with grilled chicken, garlic, and spinach in a light basil cream sauce	\$19.95	<b>Cavatelli alla Nonna</b> Homemade Cavatelli with basil and parmigiano cheese in a tomato sauce	\$18.95
<b>Pappardelle al Nonno</b> Homemade pappardelle in our signature tomato meat sauce topped with parmigiano	\$18.95		

Gluten Free pasta options available, with most sauces, ask your server.

## PIZZA

<b>Margherita</b> 9-inch thin crust pizza with san marzano tomatoes, fresh mozzarella, basil and extra virgin olive oil	\$13.95
<b>Melanzane</b> 9-inch thin crust pizza with san marzano tomatoes, roasted eggplant, garlic and olive oil	\$13.95
<b>Quattro Formaggi</b> 9-inch thin crust pizza with four cheeses: mozzarella, mascarpone, bleu and swiss	\$13.95
<b>Quattro Stagioni</b> 9-inch thin crust pizza with prosciutto, artichokes, mushrooms and olives	\$13.95
<b>Siciliano</b> 9-inch thin crust pizza with homemade italian sausage, green pepper and onion	\$13.95
<b>Toppings:</b> Sausage, Olives, Mushrooms, Artichoke Hearts, Green Pepper, Red Peppers, Sliced Tomatoes, or Spinach \$1.00/ea. Prosciutto \$2.00	

## POLLO

<b>Pollo Arrosto Romano</b> Half roasted chicken sauteed in garlic, olive oil, lemon, rosemary and white wine served with a side of roasted potatoes	\$19.95	<b>Pollo alla Limone</b> Pan roasted chicken breasts sauteed with white wine and capers in a lemon sauce, served with a side of linguini or fire roasted spinach	\$17.95
<b>Pollo Marsala</b> Pan roasted chicken breasts served with wild mushrooms in a sweet marsala wine sauce, served with roasted potatoes	\$17.95	<b>Pollo alla Babosa</b> Roasted chicken breasts lightly breaded, topped with mozzarella and parmesan, in a tomato basil sauce served with a side of linguini pasta	\$17.95
<b>Pollo Positano</b> Pan roasted chicken breasts sauteed in a white wine sauce with mushrooms, asparagus, sun-dried tomatoes and artichoke hearts, served with a side of linguini pasta	\$17.95	<b>Pollo Saltimbocca</b> Pan roasted chicken breasts layered with prosciutto and fresh mozzarella served with linguini pasta	\$19.95
<b>Pollo con Polenta</b> Sauteed chicken breasts with creamy polenta, wild mushrooms, tomatoes and shallots in a lite brandy sauce	\$17.95	<b>Pollo Vesuvio</b> Pan roasted chicken sauteed with garlic, onions, olive oil, peas and spices in a white wine sauce served with roasted potatoes	\$19.95

## PESCE

<b>Pesce Bianco alla Spinachi</b> Roasted whitefish sauteed with baby capers and shallots in a light butter sauce with a side of roasted spinach	\$24.95
<b>Tilapia el Funghi</b> Pan roasted tilapia with sauteed wild mushrooms, spinach, tomato and garlic in a light brandy sauce with a side of linguini	\$24.95
<b>Salmon Napolitano</b> Sauteed salmon with shrimp, scallops and calamari in a white wine sauce with a side of linguini	\$29.95
<b>Risotto alla Positano</b> Arborio rice porcini with grilled shrimp and scallops with fresh tomatoes in a saffron broth	\$26.95

## CARNE

<b>Filetto alla Griglia (8oz)</b> Grilled filet mignon served with a side of garlic mashed potatoes and vegetables	\$39.95	<b>Salsiccia di Puglia</b> Homemade Italian sausage topped with roasted peppers, wild mushrooms and onions in a brandy sauce served with a side of linguini pasta	\$18.95
<b>New York Strip (14oz)</b> New York strip grilled to perfection served with a side of garlic mashed potatoes and vegetables	\$38.95	<b>Filetto Marsala (8oz)</b> Filet marsala topped with mushrooms, sauteed in our own special marsala wine sauce served with garlic mashed potatoes	\$39.95
<b>Pork Chop Vesuvio</b> Two bone-in pork chops sauteed with garlic, olive oil, peas, onions and spices in a white wine sauce, served with garlic mashed potatoes	\$28.95	<b>Filetto Vesuvio (8oz)</b> Filet vesuvio sauteed with garlic, olive oil, peas and spices in a white wine sauce served with roasted potatoes	\$39.95

## VITELLO

<b>Vitello Parmigiano</b> Breaded veal baked with mozzarella in a marinara sauce with your choice of pasta (rigatoni or penne)	\$26.95
<b>Vitello Marsala</b> Tender veal sauteed with mushrooms in a marsala wine sauce with your choice of roasted or garlic mashed potatoes	\$26.95
<b>Vitello Saltimbocca</b> Tender veal sauteed with garlic, sage and white wine topped with prosciutto and fontinella served with a side of linguini pasta	\$28.95
<b>Vitello Diavolo</b> Roasted veal with tomatoes, chiles, capers and black olives in a spicy tomato sauce served with a side of linguini pasta	\$26.95
<b>Vitello alla Limone</b> Tender veal sauteed in a white wine, lemon and capers served with a side of linguini or fire roasted spinach	\$26.95

## SIDES

<b>Meatballs (2)</b> Two meatballs made of veal, pork and beef in red sauce \$6.95	<b>Sausage (1)</b> 1 Italian sausage in red sauce \$4.95	<b>Fire Roasted Spinach</b> \$5.95	<b>Garlic Mashed Potatoes</b> \$5.95	<b>Roasted Potatoes</b> \$5.95	<b>Pasta</b> Penne or linguini pasta in tomato basil sauce \$6.95
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# WINE LIST

## SPARKLING WINES

**Mionetto Prosecco, Treviso, Italy** 187ml Split 8  
The bouquet is redolent of golden apple, while the palate is appealingly marked by aromatic notes of golden apple, white peach and honey

**Ruffino Brut Rose, Italy** 187ml Split 8  
Fresh and fragrant with notes of strawberry and flavors of delicate red berries and white fruits that linger through the finish

**Mionetto Moscato Dolce, Italy** 187ml Split 8  
Bright, golden straw-yellow color; persistent nose reminiscent of aromatic Muscat grapes; elegant, sweet, delicate palate

## CHAMPAGNE

**Moet Imperial Brut, Epemay France** bottle 90  
A rich note of grilled nut meets flavors of Asian pear, preserved lemon and mineral on the palate of this creamy Champagne, driven by a firm streak of refreshing acidity

**Veuve Clicquot Brut, Reims France** bottle 100  
Medium straw, yellow color; complex aromas of ripe apple and light cream, excellent depth and persistence; medium bodied, active and layered on the palate; dry, medium acidity,

**Dom Perignon Brut, Epernay, France** bottle 290  
Full-bodied and dry. It's very layered and bright with light pineapple, peach, praline, cooked-apple and stone aromas and flavors

## WHITE WINES

### Pinot Grigio

**Mezzacorona, Italy** 8 30  
Aromatic crisp green apple, mineral and honeysuckle notes

**Terlato,family Vineyards,friuli, Italy** 12 46  
Aromas of white stone fruit, honeysuckle and a whiff of nut shape the nose. On the tangy medium-bodied palate, a saline note lifts peach, yellow pear and bitter almond

**Santa Margherita, Italy** 14 54  
With aroma of Golden Delicious apples, straw-yellow hue, clean intense aroma, and crisp, well-balanced taste

### Sauvignon Blanc

**Imagery Estate, Sonoma** 9 34  
Bright citrus and honeysuckle aromas. Fresh notes of lemon-lime and grapefruit, with a crisp minerality that lingers on the palate

**Kim Crawford, Marlborough, New Zealand** 11 42  
Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit

**Love Block, Marlborough, New Zealand** 52  
Aromatics of canned peaches, pineapple, nettle, fresh herbs, white peach, cantaloupe, gooseberry and green apple. Long citrus and mineral finish, with linear acidity balanced by creamy mouthfeel

### Chardonnay

**Sea Sun by Caymus, California** 9 34  
Flavors of Meyer lemon enliven the mouth, while a lush texture imparts the smoothness of honey. The finish features traces of lemon meringue pie crust along with hints of apricot

**Joel Gott Chardonnay, California** 10 38  
Aromas of ripe pear, peach, melon and honey-suckle with citrus notes. On the palate, the wine opens with bright fruit flavors and acidity

**Newton Sky Side, Sonoma Coast** 46  
Aromas of honeysuckle, bright citrus notes of lemon and mandarin orange, apricot and white peach. The wine enters subtly, filling the mid-palate with peach and citrus fruit notes

**The Snitch - Prisoner Wine Co, Napa Valley** 56  
Fresh tropical fruit, apple, and pear on the nose. The palate offers richness balanced by bright acidity

### Rose

**Whispering Angel, Provence, France** 12 46  
Aromas and flavors of ripe strawberries and savory spices

### Interesting White Wines

**La Scolca Gavi, Cortese, Italy** 12 46  
Light straw in color,zesty lemon aromas with some almond and stone fruit notes. Crisp and lively with a mineral character and a sharp acidity

**Conundrum White Blend by Caymus, California**12 46  
Fresh, delicate fruits - apricot, pear, green apple, citrus and a hint of peach. The combination of clean, bright aromas carries over to the palate

**Chateau Ste Michelle Harvest Select Sweet Riesling, Washington** 9 34  
Rich flavors of ripe peaches balanced with crisp acidity

**Terra d'Oro Chenin Blanc/Viognier, Clarksburg, CA** 9 34  
Fresh apple and lime aromas and a tangy yet layered texture. The two varieties weave together nicely, presenting the rich aspect of Viognier and the crisp, lively aspect of Chen in Blanc

## RED WINES

### Pinot Noir

**Sea Sun Pinot Noir by Caymus, California** 9 34  
Scents of baked cherries, toasted wood, with hints of cranberry. Intensity and creaminess to the fruit, evoking the ripe richness of pie filling. Toasted oak and vanilla add intriguing layers

**Meiomi, CA** 12 46  
Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate

**Erath Pinot Noir, Oregon** 50  
Packed full of fresh raspberry, huckleberry, and blackberry punctuated by cherry candy and a hint of warm spice

**Sanford, Santa Rita Hills, Santa Barbara** 75  
Bursting with cherries and baking spices, along with savory notes of lavender and star anise. The palate delivers dense dusty, cherry flavors with balanced acid and tannin structure, which carries onto a lovely finish

### Merlot

**Charles Smith “Velvet Devil”, Washington** 9 34  
Delicious black fruit, cedar, tobacco and cassis. It conveys concentrated richness and yet purity and focus

**Rutherford Hill, Napa Valley** 58  
Crimson red. Intense aromas of dark fruit {black currant, blackberries, & blueberries} layered with notes of cassis with hints of savory herbs, anise, and spice. Intricately and intense flavors of dark cherry and pomegranate, with a thread of baking spices. Full bodied and round with a lush texture and rich tannins

### Cabernet Sauvignon

**Josh Cellars “Craftsman Collection”, California** 9 34  
Round and juicy, with flavors of blackberry, toasted hazelnut and cinnamon. Rich with a long finish

**Bonanza by Caymus, California** 10 38  
Features flavors of dark berries, vanilla and toasty bread with silky tannins

**J Lohr “Seven Oaks”, Paso Robles, CA** 12 46  
Fresh aromas of black currant, elderberry, pepper and charcoal lead into a rich palate of cassis, oak and charred beef, all lifted by herbs and peppercorns

**Jordan Winery, Alexander Valley, CA** 110  
Aromas of black cherries wrapped in a spice box of nutmeg, clove and allspice. The palate is filled with flavors of black currants and plum that lead seamlessly to silky tannins and black cherry notes. Blackberry, Mission fig and black cherry notes linger on the finish

**Bella Union By Far Niente, Napa Valley** 120  
Black cherry, cinnamon, and nutmeg meld on the structured, full bodied palate, with a graceful hint of dark chocolate on the finish

**Chimney Rock, Stags leap District, Napa Valley** 150  
Very attractive dark-plum and blackcurrant aromas with nicely integrated, toasty oak and leafy notes that lead to a palate with a rich, round and very fresh feel to the coffee-laced finish

### Interesting Reds - Non Italian

**Terrazas Los Altos Malbec:, Mendoza, Argentina** 9 34  
Dark-berry and spice aromas and flavors. Medium-to full-bodied, firm and very silky and well defined

**7 Deadly Zins, Red Zinfandel, Lodi, CA** 9 34  
Full-bodied and seductive. Heaps of jammy berry fruit are followed by aromas of leather, oak and spice notes. On the palate the wine is round and layered showing flavors of dark fruits, currants and toffee

**Conundrum Red Blend by Caymus, California** 10 38  
Features dark red varietals including Petite Sirah, Zinfandel and Cabernet Sauvignon. It is rich, with lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness

**The Prisoner Red Blend, Napa Valley** 20 78  
Features enticing aromas of Bing cherry, dark chocolate, dove, and roasted fig. Persistent flavors of ripe raspberry, boysenberry,pomegranate and vanilla linger harmoniously, for a smooth and luscious finish

### Chianti

**Ruffino Chianti DOCG, Italy** 8 30  
Fruity and floral aromatics, with hints of spice and hazelnut. On the palate, soft with a medium body and nice balance, displaying fruity characteristics

**Cecchi Chianti Classico, Italy** 10 38  
Medium-bodied with silky tannins and a bright finish. Flavors of strawberry, raspberry and spice.

**Frescobaldi Nipozzano Chianti Reserve, Italy** 48  
A dense and rich red with dark chocolate, chili and tile character. Medium body and firm tannins

**Ruffino Ducale “Tan Label” Chianti Classico Reserva, Italy** 56  
Sweet cherry and red berry fruit notes with delicately spiced hints of tobacco, leather, cedar, white pepper and a touch of flint

**Ruffino Reserva Oro “Gold Label” Chianti Classico Gran Selection, Italy** 78  
Complex and subtle aromas of wet earth, mushrooms, cherries and walnuts follow through to a full-bodied yet compressed and tensioned palate. Shows length and a savory finish

### Italian Reds

**Cecchi Sangiovese, Italy** 9 34  
Lively ruby red in color, off-garnet through ageing, it has intense and persistent fragrances. Smooth and balanced on the palate

**Luigi Righetti Valpolicella Ripasso, Veneta, Italy** 12 46  
Dark ruby color, brilliant highlights, black-cherry nose with raisin complexity of scents, medium body

**Ruffino Modus “Super Tuscan”** 58  
A rich, layered red with lots of plum, chocolate and walnut character. It's full-bodied with chewy yet soft tannins

**Luigi Righetti Amarone, Veneta, Italy** 80  
Deep ruby color, full-bodied, a very complex nose that emphasizes dried fruit and almonds with a hint of anise, extremely rich flavors, long, smooth finish and lingering aftertaste. From a single vineyard, Capitel de Roari

**Batasiolo Barolo, Piedmont Italy** 95  
Intense and persistent on the nose, with traces of spices, mixed berries and liquorish. In the mouth, the wine is soft, dry, and velvety, with great structure and aromatic length

**Ruffino Greppone Mazzi Brunello Di Monteldno, Tuscany** 140  
A refined and chewy red with berry and cherry character and pretty walnut, chocolate and hazelnut undertones. Medium to full body. Delicious finish

# BEER LIST

**Bud Light**

**Miller Lite**

**Coors Light**

**Peroni**

**Stella**

**Heineken**

**Heineken Zero**

**Corona**

**White Claw - Black Cherry**

## SPECIALTY DRINKS

**Forza Azzurri Martini** \$15.00  
Ketel One, Curaçao, Triple Sec, Lemon Twist

**L'Amalfi** \$13.00  
Elderflower, Pinot Grigio, Club Soda, Lemon Juice, Tarragon

**Mulo Italiano** \$13.00  
Titos Vodka, Aperol, Ginger Beer, Lime Juice

**Aperol di Napoli** \$13.00  
Aperol, Prosecco, Cranberry Juice, Club Soda, Orange Slice, Rosemary

**Negroni** \$13.00  
Gin, Vermouth, Campari, Orange Twist

**The Godfather** \$15.00  
Bulleit Bourbon, Barley & Simple Syrups, Angostura & orange Bitters, Orange slice with maraschino cherries

**Limoncello Martini** \$15.00  
Ketel Citroen, Limoncello, simple syrup and heavy whipping cream, garnished with lemon twist and a sugar rim

**Chocolate Martini** \$15.00  
Vanilla vodka with Godiva chocolate liqueur, Baileys, cream and chocolate drizzle

**Tiramisu Martini** \$15.00  
Vanilla vodka with Amaretto and coffee liqueur