

ANTIPASTI

\$10.95

Cocktail di Gamberetti

Shrimp Cocktail

Tortas de Granchio

Crab Cakes, green onion, bell pepper,
cocktail sauce aioli

Calamari Fritti

Fried calamari, tarter and cocktail sauce

ZUPPE E INSALATE

Minestrone Soup

Italian vegetable

\$5.00

Insalata Spiedo

Belgin endives, arugula, radicchio, spinach,
caramelized walnuts, apples, gorgonzola

\$7.95

Insalata Cesare

Romaine, parmesan, croutons, Cesar Dressing

\$7.95

PIZZA

Pepperoni Pizza

Pepperoni, marinara sauce, mozzarella

\$12.95

PASTAS

Fiocchetti di Gorgonzola

Pasta filled with gorgonzola cheese,
Roasted garlic, red chili flakes, tomato cream sauce

\$16.95

Ravioli di Zucca

Pumpkin ravioli, parmesan cheese, walnuts, sage brown butter sauce

\$16.95

Spaghetti Bolognese e Polpettine

Spaghetti with meat sauce and meatballs

\$18.95

Fettuccini de Mare

Fettuccini, mixed seafood, marinara sauce

\$22.95

ENTREES

Traditional Turkey Dinner

Sliced slow roasted turkey, stuffing, gravy,
cranberry sauce, sautéed vegetables

\$22.95

Pesce di Giorno

Grilled fish in season, tomato-caper sauce, Saffron Risotto Milanese

\$24.95

Pollo Arrosto

Half Roasted Chicken, roasted potatoes, sautéed vegetables

\$18.95

Anatra di Petaluma

Rotisserie Half Duck with Black Currant Glaze,
Rosemary scented potatoes, sautéed vegetables

\$22.95

Ossobuco ai Porcini

Braised Shank, mushrooms, risotto

\$26.95

Agnello Arrosto

Mesquite roasted lamb chop, roasted potatoes,
vegetables, port wine mint sauce

\$28.95

Filetto al Pepe Verde

Mesquite Grilled fillet Mignon, roasted potatoes,
vegetables, brandy peppercorn sauce

\$29.95

DESSERTS

\$6.95

Torta di Mele

Apple pistachio pastry cream tart,
vanilla gelato, caramel sauce

Tiramisu

Lady fingers soaked in espresso, rum,
marsala, port and mascarpone crème
served with mango and raspberry sauce

Chocolate Fondant Cake

Chocolate layer cake filled
with a rich chocolate cream,
covered with chocolate ganache
and rimmed with chocolate flakes

Moon Mountain Torte

Mountains of chocolate and crunchy hazelnuts
on a chocolate layer cake. Iced with rum and
hazelnut cream and topped with rich chocolate flakes