

MENU DEL PRANZO

ANTIPASTI

***MINISTRONE DI VERDURE 5|8**

Seasonal vegetable soup with kale and Italian sausage topped with Grana Padano.

***CAPRESE 15**

Vine-ripe sliced tomatoes with fresh mozzarella and basil drizzled with basil-infused EVOO.

BRUSCHETTA AL POMODORO 13

Grilled ciabatta bread rubbed with garlic and topped with marinated tomatoes, basil and Kalamata olives.

***CALAMARI FRITTI 14**

Fried calamari served with tartar and cocktail sauce.

***ANTIPASTO DELLA CASA 18**

A sampling of authentic Italian antipasti including; Prosciutto San Danielle, cantaloupe, caponata, Caprese, bruschetta Pomodoro, grilled artichoke, Grana Padano, mixed Italian olives.

MELANZANE ALLA PARMIGIANA 10

Lightly breaded eggplant with herbs and spices, topped with provolone and mozzarella cheese.

***INSALATA MISTA 8**

Mixed greens tossed in a balsamic vinaigrette and topped with radishes and ricotta salata.

INSALATA CESARINA 9

Organic romaine lettuce tossed in house made Caesar dressing and topped with focaccia croutons; garnished with egg and Grana Padano.

LATO DI PATATINE FRITTE 6

House fries served with tomato aioli.

INSALATA

*** INSALATA DI CARNE 21**

Grilled skirt steak with organic mixed greens, celery, carrots, tomato, bell peppers, and peanut vinaigrette

*** INSALATA DI SALMON 21**

Grilled salmon with organic mixed greens, radish, cucumber, cherry tomatoes, crumbled goat cheese, tossed with balsamic vinaigrette.

***PK COBB 15**

Organic romaine with gorgonzola, chicken, avocado, egg, tomato, bacon, green onion tossed in a red wine vinaigrette.

***INSALATA DI TONNO NICOISE 17**

Organic mixed greens, seared ahi tuna, egg, fingerling potatoes, green beans and Nicoise olives, tossed in balsamic vinaigrette.

INSALATA DI POLLO 16

Organic romaine, tossed with chicken breast, olives, bell peppers and potatoes in spicy mustard dressing and topped with bread crumbs.

***INSALATA DI CAVALO VERDE 12**

Organic baby kale with golden raisins, pine nuts and apple tossed in a citrus vinaigrette and topped with shaved Grana Padano.

***INSALATA DI BIETOLE 14**

Organic wild arugula with golden and red beets, orange segments, pistachio and goat cheese tossed in a citrus vinaigrette.

***INSALATA DI PERE 14**

Organic mixed greens with candied walnuts, dried cranberries, Bosc pears and gorgonzola cheese tossed in raspberry vinaigrette.

PIZZA

THIN-CRUST PIZZA USING HOUSEMADE DOUGH AND MOZZARELLA IMPORTED FROM ITALY

MARGHERITA 14

Tomato sauce with mozzarella, fresh basil and oregano.

SALSICCIA 17

Kale pesto sauce with mozzarella, Italian sausage and roasted bell peppers.

PIZZA VEGETARIANA 16

Baby artichoke, zucchini, fresh tomatoes, eggplant, mushrooms, mozzarella, tomato sauce and basil

CRISTINA 18

Fresh mozzarella with mushrooms, prosciutto, arugula and shaved parmesan; drizzled with truffle oil.

CAPRICCIOSA 18

Tomato sauce with mozzarella, mushrooms, baby artichokes, kalamata olives, Italian ham and dried oregano.

MENU DEL PRANZO

CALZONE 18

Folded pizza with tomato sauce, mozzarella & ricotta cheese, mushrooms and Italian ham topped with parmesan.

GLUTEN-FREE CRUST AVAILABLE

*GLUTEN-FREE OPTIONS

PASTA

MADE IN HOUSE | GLUTEN FREE AVAILABLE UPON REQUEST

CAPELLINI POMODORO 14

Homemade angel hair pasta, chopped tomatoes, garlic, marinara sauce and fresh basil

MAFALDA ALLA BOLOGNESE OR POLPETTE 16

Homemade Mafalda pasta with traditional meat ragout or meatballs and Grana Padano

CONCHIGLIE AL POLLO 17

Homemade shell pasta with chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic and white wine

RIGATONI AL FORNO 17

Homemade rigatoni pasta oven baked with Italian sausage in a tomato parmesan cream sauce

LUMACHE CON PESTO E SALSICCIA 17

Homemade pasta shells tossed with Italian sausage, kale pesto, chili flakes & pecorino

RIGATONI ALLA VODKA 17

Homemade pasta tubes, tossed with shallots, Applewood smoked bacon, parsley and a vodka, tomato cream sauce

LINGUINE CON FRUTTI DI MARE 25

Homemade thin flat pasta with clams, prawns, mussels, scallops; seasoned with crushed tomatoes, crushed red peppers, garlic and white wine

PANINI

CHOICE OF FRUIT, INSALATA MISTA OR HOUSE FRIES

CIABATTA POLPETTE 16

Portola ciabatta bread with Sicilian style meatballs with melted provolone cheese

PANINI DI POLLO 18

Grilled chicken breast with Applewood smoked bacon, mozzarella cheese, avocado, red onion, tomato and arugula with pesto aioli

PANINI DI TONNO 17

Whole wheat bread with tuna, celery, onion, capers mayo and melted cheddar cheese

PANINO DI MANZO ARROSTO 18

Ciabatta bread, thinly shaved Angus roast beef, melted Swiss cheese, arugula and au jus

PANINO DI MELANZANE 14

Ciabatta bread with eggplant ragout, pine nuts, melted smoked mozzarella and wild arugula

PANINO DI MANZO 16

Hamburger bun with natural grass-fed beef, melted cheddar, red onion, lettuce, tomato, pickles and tomato aioli

BLT 13

Sourdough sliced bread, tomatoes, lettuce, avocado Applewood smoked bacon, tomato aioli

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LATI DI VERDURE

CAVOLETTI DI BRUXELLES 10

Brussel sprouts with pancetta and ricotta salata

BROCCOLINI OR ASPARAGI 8

Roasted garlic and pecorino romano