

## I' INIZIO

### ANTIPASTI

Before your meal or pasta, these small bites are perfect as a starter, great to share or have a few to make a meal

Toasted Ravioli	4.95	<b>20 YRS</b> Minestrone	3.95
Portabello Mushroom Spiedini	4.95	Soup of the Day	3.95
Gulf Shrimp Spiedini	5.95	Fried Hand-Pulled Mozzarella	3.95
<b>20 YRS</b> Fried Calamari	6.95	Pan-Fried Gnocchi	4.95
Prosciutto di Parma Scallops	7.95	Northern Caprese	4.95

### BRUSCHETTA

toasted italian bread, extra-virgin olive oil

<b>20 YRS</b> Hand-Pulled Mozzarella and Fresh Tomato	5.95	<b>TUSCAN SPECIALTY</b>	Roasted Red Pepper and Ricotta Salata	5.95
Grilled Portabello and Fontina Cheese	5.95		Prosciutto di Parma and Herbed Goat Cheese	6.95

**BRUSCHETTA COMBO** - one of each 6.95

### INSALATE

All of our salads are made with the freshest seasonal ingredients available

<b>20 YRS</b> Chopped	house greens, chicken, gorgonzola, bacon, tomato, scallion, pasta, mustard vinaigrette	11.95
Caesar	romaine lettuce, homemade focaccia croutons add   grilled or parmesan crusted chicken - 3   shrimp or salmon - 4	8.95
Tuscan	baby field greens, olives, gorgonzola, cucumber, tomato, grilled striato bread, toasted pinenuts, balsamic vinaigrette add   grilled or parmesan crusted chicken - 3   shrimp or salmon - 4	10.95
Antipasti	house greens, genoa salami, capicola, pepperoni, Grana parmesan, pepperoncini, shaved celery & fresh fennel, roasted red peppers, oven dried tomatoes, Italian dressing	10.95
Roasted Beet	baby field greens, orange supremes, ricotta salata, orange vinaigrette, caramelized walnuts	10.95

### PIZZE

**20 YRS**

A classic Tuscan recipe made with water, flour and honey, rolled thin and baked into a bubbly crust topped with your favorite ingredients

#### ROSSO

Margherita	8.95
pomodoro tomatoes, basil pesto, fresh mozzarella	
Spicy Italian Sausage	9.95
peppers, onions, fontina cheese	
Char-Grilled Pepperoni	9.95
mozzarella, provolone	
Goat Cheese	9.95
kalamata olives, sun-dried tomatoes	

#### BIANCA

Quattro Formaggio	8.95
mozzarella, provolone, fontina, asiago	
Roasted Mushroom	9.95
white truffle oil, oven-dried tomatoes, fontina	
Chicken and Spinach	10.95
bacon, oven-dried tomatoes, onions, asiago	
Prosciutto di Parma and Arugula	10.95
kalamata olives, lemon oil, Grana parmesan	

18% gratuity on parties of six or more

# LUNCH

## SPECIALE

Carefully crafted by hand,  
these daily specials have limited availability

Monday	<b>Toasted Italian Sandwich</b> - Genoa salami, capicola, pepperoni, aged provolone, chopped greens, Italian vinaigrette, house greens	8.95
Tuesday	<b>Spinach and Toasted Goat Cheese Salad</b> - oven-dried tomatoes, pinenuts, mustard vinaigrette add   grilled or parmesan crusted chicken - 3   shrimp or salmon - 4	8.95
Wednesday	<b>Chicken Caesar Sandwich</b> - parmesan breaded all natural chicken breast, romaine lettuce, classic Caesar dressing, house greens	8.95
Thursday	<b>Calzone</b> - pepperoni, sausage, peppers, onions, ricotta salata, mozzarella	10.95
Friday	<b>Risotto</b> - Gulf shrimp, Maine scallops, calamari, mussels, tomato fennel relish	12.95
Saturday	<b>Smoked Salmon Farfalle</b> - smoked salmon, asparagus, oven-dried tomatoes, lemon cream sauce	12.95
Sunday	<b>Chicken Milanese</b> - fettuccine alfredo, arugula, shaved Grana parmesan	13.95

## ENTRÉE

Classic Italian dishes prepared with  
only the best ingredients

<b>Eggplant Parmesan</b> - parmesan crusted eggplant, mozzarella, spaghetti, choice of sauce	10.95
<b>Chicken Parmesan</b> - all-natural chicken, mozzarella, spaghetti, house made marinara	13.95
<b>Chicken Marsala</b> - all-natural chicken, cremini and shiitake mushrooms, marsala wine reduction, garlic mashed potatoes	13.95
<b>Chicken Martini</b> - parmesan crusted all natural chicken, asparagus, white wine pan sauce	13.95
<b>Pan Roasted Salmon</b> - naturally raised salmon, honey lemon glaze, angel hair pasta, lemon butter, fresh fennel, olives, capers	15.95
<b>Pesto Crusted Salmon</b> - naturally raised salmon, lemon white wine sauce, bruschetta tomatoes, seasonal vegetable	15.95

we will gladly substitute our seasonal vegetable or polenta for potato or pasta

## AUTENTICITÀ

Begin your meal with our fresh baked foccacia accompanied with first press extra virgin olive oil, Grana Padano parmesan and aged balsamic vinegar.

**Produce** - We seek out and use seasonal vegetables from local markets and farmers.

**Chicken** - Our all-natural chicken is fresh, antibiotic-free and comes from small farms.

**Seafood** - We buy seafood in season including fresh scallops and fish, wild or naturally raised.

**Cheese** - Aged for 18 months, our Grana Padano parmesan is grated for you tableside and used in our sauces.

### Made-From-Scratch

Gnocchi | Hand Pulled Mozzarella | Robust Sauces & Dressings

Pizza Dough | Hand Rolled Meatballs | Baked Pastas | Minestrone & Daily Soups



Guest favorites since 1988

# LUNCH

## PASTA

We begin our day early to hand craft our sauces from scratch-daily

- Angel Hair Pomodoro** - multigrain pasta, toasted garlic, plum tomatoes, fresh basil 9.95
- Angel Hair Grilled Vegetables** - multigrain pasta, no-fat marinara 9.95
- Fettuccine Chicken** - artichokes, sun-dried tomatoes, olives, parmesan cream sauce 11.95
- Rigatone Pizzaiola** - Italian sausage, fresh mozzarella, red peppers, onions, tomato cream sauce 11.95
- 20 YRS Penne Porcini** - roasted chicken, oven-dried tomatoes, mushrooms, porcini mushroom sauce 11.95
- Angel Hair Shrimp** - multigrain pasta, Gulf shrimp, tomato vodka sauce, asparagus 12.95
- 20 YRS Linguine Seafood** - Gulf shrimp, Maine scallops, calamari, mussels, tomato fennel sauce 12.95

## CLASSICS

- Spaghetti** - marinara, bolognese or tomato cream 8.95  
add | fresh mozzarella - 2 | homemade meatballs or Italian sausage - 2
- Fettuccine** - alfredo or tomato vodka sauce 8.95  
add | grilled chicken - 3 | Gulf shrimp or salmon - 4 | Maine scallops - 5

## GNOCCHI

Handmade daily by our chef from impastata ricotta

11.95

## HAND CRAFTED

- Spinach** - sauteed garlic spinach, alfredo sauce
- Bolognese** - slow-cooked meat sauce, fresh mozzarella
- Tomato Vodka** - creamy vodka sauce, Grana parmesan
- Gnocchi Delicata** - light fonduta, homemade marinara

## BAKED AND STUFFED PASTA

Signature fillings and preparations make these some of our most popular pasta dishes

- 20 YRS Famous Baked Spaghetti** - ricotta cream filling, choice of sauce 11.95
- Old World Lasagna** - herbed ricotta, fresh pasta, mozzarella, provolone, choice of sauce 11.95
- Cheese Filled Ravioli** - ricotta, parmesan, romano, choice of sauce 11.95
- Butternut Squash Ravioli** - apple cider cream sauce 12.95
- 20 YRS Tortellini Tucci** - prosciutto di Parma, roasted mushrooms, peas, alfredo sauce 12.95
- Spicy Sausage & Broccoli Ravioli** - pomodoro sauce 12.95



We proudly serve Barilla Pasta

# DINNER

## SPECIALE

Carefully crafted by hand,  
these nightly specials have limited availability

Monday	<b>Risotto</b> - Maine scallops, asparagus, lemon cream risotto	17.95
Tuesday	<b>Chianti Braised Beef Short Ribs</b> - roasted vegetables & polenta	23.95
Wednesday	<b>Veal Osso Bucco</b> - slow cooked for great flavor and tenderness, roasted vegetables, garlic mashed potatoes	25.95
Thursday	<b>Veal Parmesan</b> - mozzarella, marinara, spaghetti	23.95
Friday	<b>Risotto</b> - Gulf shrimp, Maine scallops, calamari, mussels, tomato fennel relish	17.95
Saturday	<b>Pancetta Wrapped Pork Tenderloin</b> - marsala wine reduction, garlic mashed potatoes	19.95
Sunday	<b>Chicken Milanese</b> - fettuccine alfredo, arugula, shaved Grana parmesan	17.95

## ENTRÉE

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only the best ingredients

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<b>Pan Roasted Salmon</b> - naturally raised salmon, honey lemon glaze, angel hair pasta, lemon butter, fresh fennel, olives, capers	19.95
<b>Pesto Crusted Salmon</b> - naturally raised salmon, lemon white wine sauce, bruschetta tomatoes, seasonal vegetable	19.95
<b>Beef Filet Medallions</b> - rosemary pan sauce, garlic mashed potatoes	23.95
<b>Gorgonzola Crusted Filet Medallions</b> - rosemary pan sauce, garlic mashed potatoes	25.95

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YRS

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**HAND  
CRAFTED**

**Spinach** - sauteed garlic spinach, alfredo sauce

**Bolognese** - slow-cooked meat sauce, fresh mozzarella

**Tomato Vodka** - creamy vodka sauce, Grana parmesan

**Gnocchi Delicata** - light fonduta, homemade marinara

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BOTTE BUONA FA BUON VINO

## VINO BIANCO

### PINOT GRIGIO

red and green apple, lemon & lime, crisp & dry

			
Placido Pinot Grigio - Veneto	7	9	28
Santa Di Terrossa Pinot Grigio - Veneto	8.5	11	34
Santa Margherita Pinot Grigio - Trentino, 2007			54

### CHARDONNAY

apple, creamy, vanilla & oak

Frei Brothers Chardonnay - Sonoma	8.5	11	34
Estancia Reserve Chardonnay - Monterey	9.5	12	38
Cakebread Chardonnay - Napa Valley, 2007			50
ABC Chardonnay - Santa Barbera, 2006			54




### SPARKLING & ALTERNATIVE WHITES

Lunetta Prosecco	8	10	32
Turning Leaf White Zinfandel	6.5	9	26
Banfi LeRime Chardonnay/Pinot Grigio - Veneto	7.5	10	30
Veramonte Sauvignon Blanc - Casablanca Valley	8	10	32
J Lohr Riesling - Monterey	8	10	32
Lagedar Pinot Bianco - Alto Adige, 2007			40
Sokol Blosser Evolution - Oregon, 2006			40
Conundrum - Napa Valley, 2007			52

## VINO ROSSO

### MERLOT

black cherry and blackberry, black pepper and anise

			
Walnut Crest Merlot - Rapel Valley	7	9	28
Klassen Merlot - Calaveras County	9	11	36
Toasted Head Merlot - California, 2005			45
Robert Sinskey Merlot - Carneros, 2004			58

### CHIANTI & SANGIOVESE

berries, earthy, fresh, youthful to mature

Cetamura Chianti - Tuscany	8	10	32
Castello Gabbiano Chianti Classico - Tuscany	9.5	12	38
San Felice Chianti Classico - Tuscany, 2005			40
Banfi Chianti Classico Riserva - Tuscany, 2005			42
Seghesio Sangiovese - Alexander Valley, 2005			48
Gennaio Sangiovese - Sonoma, 2006			50
Rocca Delle Macie "Fizziano" Chianti Classico Riserva - Tuscany, 2001			60
Vinea Familiae Brunello di Montalcino - Tuscany, 2002			62

### CABERNET & SUPER ITALIAN BLENDS

black cherry and chocolate, bell peppers and mint, bold and elegant

Dancing Bull Cabernet - Sonoma	8.5	11	34
Pedroncelli Cabernet - Sonoma	10	13	40
Martin Ray Cabernet - Napa Valley, 2006			55
Boroli Barolo - Piedmont, 2003			85
Corteforte Amarone - Piedmont, 2001			85

### ALTERNATIVE REDS & BLENDS

Saladini Rosso (Organic) - Spinetoli	7.5	10	30
McWilliams Shiraz - Australia	8	10	32
L'Ardi Dolcetto - Piedmont	8	10	32
Cline Zinfandel - Sonoma	8.5	11	34
Gladiator Pinot Noir - Central Coast	9	11	36
Zenato Valpolicella - Piedmont	9	11	36
Gladiator Syrah - Central Coast, 2007			34
Di San Marzano Sud Malvasia Nera - Puglia, 2004			34
Kaiken Malbec - Mendoza, 2005			36
Fess Parker Syrah - Santa Barbera, 2004			45
Sin Zinfandel - Alexander Valley, 2006			50

### HALF BOTTLES

Michele Chiarlo Nivole Moscato - Piedmont, 2007			22
Santa Margherita Pinot Grigio - Trentino, 2007			27
Fess Parker Syrah - Santa Barbera, 2005			22
J Lohr Cabernet - San Luis Obispo, 2006			23
Seghesio Sangiovese - Tuscany, 2005			24

all wine vintages are subject to change



#### Quartino

A glass or so, a quarter liter, 1/3 of a bottle of wine.  
A great way to share a few different wines.