

## *Antipasti e Insalate*

INSALATA DI FRILLI E ARANCE Organic red frilly greens, goat cheese, blood oranges, pork guanciale steak, mustard dressing	11
INSALATA CASTELFRANCO E BAGNACAUDA Organic Castelfranco radicchio salad, herbed bread crumbs garlic, light anchovies "bagna cauda" & Grana padano	11
TORTINO DI ASPARAGI E UOVO DI QUAGLIA Asparagus & mascarpone flan, quail egg, asparagus and Hazelnut salad	12
POLPETTE DI AGNELLO Oven baked domestic Lamb sausage "polpette" with provolone cheese spicy tomato sauce & focaccia bread	11
FARRO E CALAMARI ALLA GRIGLIA Imported Umbrian farro, spring onions and grilled Monterey bay calamari lemon citronette	12
INSALATA POLLO Marinated grilled chicken breast with organic arugula and frisée greens roasted bell peppers, Castroville artichokes & Taggiasca olives	11
INSALATA GAMBERI Grilled prawns with mixed greens salad, organic cherry tomatoes, radishes, garbanzo beans and shaved almonds	12
PROSCIUTTO E GIARDINIERA 18 month aged prosciutto, giardiniera & tortino of Grana Padano	12

## *Paste Fatte in Casa e Risotti*

AGNOLOTTI DEL PLIN or TAGLIATELLE BOLOGNESE Housemade small ravioli "del plin" of three meats or fresh tagliatelle pasta in a sausage, veal, tomato & onion sauce	16
RAVIOLI DI TOPINAMBOUR E STRACCHINO 'CACIO E PEPE' Organic Jerusalem artichokes and Stracchino cheese ravioli creamy Pecorino and black pepper sauce	16
SPAGHETTI CARBONARA Imported spaghetti pasta, smoked guanciale egg yolk & Grana Padano cheese	14
PENNE ARRABBIATA Imported penne pasta with organic Roma tomatoes garlic & crushed chili peppers	13
TONNARELLI NERI CON CALAMARI, VONGOLE E CANESTRELLI Fresh squid ink tonnarelli pasta with Monterey bay calamari, Manila clams baby bay scallops, fresh Roma tomatoes, basil & Calabria peppers	17
BIGOLI E CODA "Bigoli" pasta with Nebbiolo braised oxtail & asparagus	17
RISOTTO CON PISELLI E PANCIA DI MAIALE Carnaroli risotto parmigiana, crispy Niman Ranch pork belly, Fresh sweet english peas; demi-glace sauce	18

Gluten free buckwheat pasta substitution - \$2

## *Pizza dal Forno a Legna*

MARGHERITA Tomato, basil, oregano & fresh mozzarella cheese	15
PROSCIUTTO COTTO Tomato sauce, home made "prosciutto cotto", bufala mozzarella Ricotta & organic arugula	18
SALSICCIA E FUNGHI Tomato sauce, homemade spicy sausage, wild mushrooms & mozzarella cheese	17
SPECK E GORGONZOLA Imported Alto Adige Speck, gorgonzola & mozzarella cheese, roasted onion	17
TONNO OLIVE E CAPPERI Tomato sauce, albacore tuna, olives, Sicilian capers & mozzarella cheese	17

## *La Carne e Pesce*

GUAZZETTO DI MARE Fresh seafood medley of rock cod, Manila clams, Monterey bay calamari and mussels; light tomato broth, oregano, red onion and fingerling potatoes	26
BRANZINO E RISO NERO Pan roasted Mediterranean sea bass filet, black "venere" rice organic asparagus; Soave wine and Sicilian capers sauce	27
POLLO ARROSTO IN TECIA Terra cotta roasted natural free range Mary's chicken, Yukon potatoes, Bosane olives & oregano	22
BRACIOLA DI COPPA Grilled 16oz Yosemite farm bone-in pork chop, sautéed Castroville Artichokes and herb sauce	25

## *Panini*

PANINO PUGLIESE CON POLLO Pugliese bread with marinated chicken, asparagus & montasio cheese	9
FOCACCIA DI MANZO Grilled Angus beef flank steak with sweet onions & provolone	10
PIADINA EMILIANA Traditional Emilia Romagna grilled flat bread with tomato and mozzarella	8

## *Contorni*

ASPARAGI E GRANA PADANO Sauteed organic asparagus; garlic, olive oil and Grana Padano	6
PATATE AL FORNO Oven roasted organic potatoes; garlic, rosemary & olive oil	5

Bread and Water Available Upon Request | 18% Gratuity added to parties of six or more