



SMALL PLATE

VITELLO TONNATO

Chilled Veal Tenderloin, Creamy Tuna-Caper Aioli 13

FRITTO MISTO

Crispy Calamari, Zucchini, Bell Peppers, Spicy Arrabbiata & Garlic Aioli Sauces 12

ZUCCHINE ALLA PARMIGIANA

Baked Zucchini, Tomato Sauce, Basil, Mozzarella & Parmesan 13

CARPACCIO DI MANZO

Thinly Sliced Raw Filet Mignon, Mustard Aioli, Watercress Salad, Meyer Lemon Confit, Shaved Parmesan 10

MINISTRONE

Vegetable Soup 10

LARGE SALAD

INSALATA TIEPIDA DI MARE

Warm Seafood Salad of Shrimp, Calamari, Bay Scallops, Clams, Mussels, Lemon-Caper Dressing, Market Greens 15

INSALATA NIZZARDA

Seared Rare Ahi Tuna, Genoa Tuna, Market Green Beans, Hard Boiled Eggs, Onion, Anchovy, Roma Tomato, Black Olive, Russet Potato, Market Lettuce, Lemon Vinaigrette 15

INSALATA ALLEANZA

Italian Cobb (Tossed): Mixed Baby Greens, Pulled Chicken, Crispy Pancetta "Italian Bacon," Crumbled Gorgonzola, Vine-Ripened Tomato, Avocado, Red Onion, Hard-Boiled Egg, Vinaigrette 14

INSALATA DI SPINACI

Scarborough Farm Spinach, Crispy Parma Prosciutto, Hard-Boiled Egg, Honey Mustard Dressing 12

Add to any salad:

Fieldale Farm Free-Range Chicken Breast 4
Tiger Shrimp 6
Creekstone Farm All-Natural Filet Iron Steak 5
Scottish Salmon 6
Seared Ahi Tuna 6

INSALATA MERCATO

Coleman's Farm Organic Market Lettuce, Herbs, Market Raspberry Vinaigrette, Radish, Vine-Ripened Tomato, Cucumber 11

INSALATA DI CAVOLO

Baby Kale, Cannellini Bean, Pecorino Cheese, Sun-Dried Tomato, Roasted Garlic Dressing 11

INSALATA CARDINI

Romaine, Creamy Anchovy-Parmesan Dressing, Pizza Crisp 9

PANINO/PIADINA - SANDWICH/WRAP

Served with your choice of Market Greens or French Fries

MILANO CHEESESTEAK

Creekstone All-Natural Flat Iron Steak, Grilled Onions & Peppers, Provolone Cheese, Salsa Verde, Garlic Aioli 15

EURO BURGER

Italian Creekstone All-Natural Angus Burger, Sautéed Wild Mushrooms, Fontina Cheese, Caramelized Onions, Crispy Pancetta, Truffle Mayo 16

FOCACCIA DI POLLO

Housemade Sea Salt Focaccia, Pulled Chicken, Fontina Cheese, Garlic Aioli, Sun-Dried Tomato, Arugula. 15

PIADINA PROSCIUTTO

Housemade Italian Flatbread, Parma Prosciutto, Burrata Cheese, Fresh Arugula 15

HOUSEMADE BURRATA

Chef Daniele's Signature Burrata Cheese served with your choice of the following...

PROSCIUTTO DI PARMA

Gnoccho Fritto 14 

BEEFSTEAK TOMATOES

Basil Oil 12 

PEPERONATA

Braised Market Bell Pepper, Onion, Zucchini 11 

EGGPLANT CAPONATA

Grilled Crostino 11 

ANTIPASTO BUFFET

Our chilled Italian antipasto buffet and salad bar is all made fresh daily with organic ingredients from the **Santa Monica Farmer's Market.**

Available
Monday-Friday
11:45am - 2:00pm

Appetizer...10
Entrée...14



PIZZA

Add Housemade Burrata 4
Add Prosciutto di Parma 6

PIZZA MARGHERITA

Fresh Mozzarella, Tomato Sauce, Basil 15

PIZZA DIAVOLA

Spicy Salame Calabrese, Oregano,
Fresh Mozzarella, Tomato Sauce 16

PIZZA QUATTRO STAGIONI

Four Seasons: Ham, Nicoise Olives, Wild Mushrooms,
Artichoke Hearts, Tomato Sauce 17

SCHIACCIATA ITALIAN FLATBREAD

SALSICCE

Italian Pork Sausage, Roasted Peppers, Caramelized
Onion, Burrata 10

QUATTRO FORMAGGI

Gorgonzola, Ricotta, Mozzarella, Fontina 11

VALTELLINA

Bresaola-Air Dried Beef, Bitto Cheese, Baby Arugula 11

LOMBARDIA

Speck-Smoked Prosciutto, Lombardian Taleggio
Cheese 11

PASTA

RAVIOLI DI MAGRO

Spinach & Ricotta Ravioli, Brown Butter-Sage Sauce 16

GNOCCHI ALLA SORRENTINA

Housemade Wisser Farm Potato Gnocchi,
Fresh Tomato Sauce, Mozzarella "Au Gratin" 16

TAGLIATELLE ALLA BOLOGNESE

Egg Fettuccine, Bolognese Creekstone Farm All-Natural
Angus Meat Sauce 17

LASAGNA ALL'EMILIANA

Bolognese Creekstone Farm All-Natural Angus Meat
Sauce, Béchamel Sauce, Parmesan 17

LINGUINE ALLE VONGOLE

Linguine, Manila Clams, Julienne Zucchini and Carrots,
Garlic-White Wine-Parsley Sauce 18

BUCATINI ALLA CARBONARA

Hallowed Spaghetti, Lily's Farm Egg, Guanciale, Creamy
Parmesan Sauce 18

PENNE ALLA VODKA

Penne, House-Smoked Trout, Creamy Organic Tru Vodka
& Tomato Pink Sauce 16

BIG PLATE

TONNO MARINATO AL BALSAMICO

Seared Rare Yellowfin Tuna, Balsamic Glaze, Sundried
Tomato, Corn, Red Onion, Warm Lentil Salad 22

CIOPPINO

Seafood Stew: Tiger Shrimp, Calamari, Whitefish,
Mussels, Manila Clams, Lightly Spicy Tomato Broth,
Garlic Crostino 24

TAGLIATA DI MANZO

Grilled & Sliced Flat Iron Steak, Caramelized Onion,
Gorgonzola Sauce, Balsamic Glaze, Roasted Potatoes 21

SALMONE AL FINOCCHIO

Scottish Salmon, Sauteed Cherry Tomato & Fennel,
Grilled Lemon 21

SCALOPPINE DI POLLO

Fieldale Farm Free-Range Chicken Breast Tenders, Market
Mushroom Marsala Sauce, Sauteed Kale 20

POLLO ARROSTO AL LIMONE

Roasted Half, Deboned, All-Natural Chicken, Lemon
Sauce, Parmesan Roasted Potatoes 22