



## 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

### 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

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 CAVOLO

Baby Kale, Roasted Beet, Golden Raisin,  
Toasted Almonds, Herb 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

### INSALATA MERCATO

Coleman's Farm Organic Market  
Lettuce, Herbs, Market Raspberry  
Vinaigrette, Radish, Vine-Ripened Tomato,  
Cucumber 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 George's Signature  
Burrata Cheese served  
with your choice  
of the following...*

### PROSCIUTTO DI PARMA

Gnocco Fritto 14

### BEEFSTEAK TOMATOES

Basil Oil 12 

### 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

GLUTEN-FREE SUBSTITUTE ADD \$2

### RAVIOLI DI MAGRO

Spinach & Ricotta Ravioli, Brown Butter-Sage Sauce 16

### GNOCCHI ALLA SORRENTINA

Housemade Wiser 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

### SPAGHETTI ALLO SCOGLIO

Spaghetti, Black Mussels, Manila Clams, Tiger Shrimp,  
Scallops, Lightly Spicy Arrabbiata Sauce 21

### LINGUINE ALLE VONGOLE

Linguine, Manila Clams, 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

### 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