



APPETIZER

ARANCINI

Parmesan Risotto Balls, Wild Mushroom Stuffing, Rosemary-Tomato Coulis 15

POLPETTINE

Creekstone All-Natural Meatballs, Pomodoro 14

CARPACCIO DI MANZO

Thinly Sliced Raw Filet Mignon, Mustard Aioli, Watercress Salad, Meyer Lemon Confit, Shaved Parmesan 16

VITELLO TONNATO

Roasted & Chilled Veal, Genoa Tuna-Caper Aioli, Micro Rainbow Greens 16

INSALTA DI MELONE, CAROTE E COPPA

Market Melon, Heirloom Carrot, Coppa, Mustard Frills, Carrot-Caraway Dressing 17

BRASATO DI POLIPO E CALAMARI

Tomato-Garlic Braised Octopus and Calamari, Grilled Crostino 17

FRITTO MISTO

Fresh Water Smelt  Tiger Shrimp, Zucchini, Calamari, Cherry Peppers, Spicy Arrabbiata & Garlic Aioli Dips 19

HOUSEMADE BURRATA

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

PROSCIUTTO DI PARMA

Gnocco Fritto 18

BEEFSTEAK TOMATOES

Basil Oil 16

EGGPLANT CAPONATA

Grilled Crostino 15

SALAD & SOUP

INSALATA DI CAVOLO

Baby Kale, Roasted Beet, Golden Raisin, Toasted Almonds, Herb Dressing 14

INSALATA MERCATO

Coleman's Farm Organic Lettuce, Herbs, Radish, Cucumber, Vine-Ripened Tomato, Raspberry Vinaigrette 12

INSALATA CARDINI

Romaine, Creamy Anchovy-Parmesan Dressing, Focaccia Croutons 12

MINISTRONE

Vegetable Soup 11

ZUPPA DI FARRO E MARE

Farro Soup, Calamari, Little Neck Clams, Tiger Shrimp, Black Mussels, Tomato, Seafood Broth 18

ANTIPASTO MISTO

3 for 15 - 5 for 22

CURED MEATS

Bresaola
Prosciutto di Parma
Speck
Mortadella
Salame Felino
Rosetta
Prosciutto Cotto Affumicato

CHEESES

Bitto
Grana Padano
La Ghiotta
Gorgonzola Dolcelatte
Fiore Sardo
Pecorino Tartufato

PIZZA

Add Housemade Burrata 4

Add Prosciutto di Parma 6

PIZZA MARGHERITA

Roasted Cherry Tomato, Fresh Mozzarella, Tomato, Basil 19

PIZZA DIAVOLA

Spicy Salame Calabrese, Oregano, Fresh Mozzarella, Tomato 20

PIZZA QUATTRO STAGIONI

Four Seasons - Artichoke Heart, Olive, Wild Mushroom, Ham 21

SCHIACCIATA ITALIAN FLATBREAD

SALSICCE

Italian Pork Sausage, Roasted Peppers, Caramelized Onion, Burrata 12

QUATTRO FORMAGGI

Gorgonzola, Ricotta, Mozzarella, Fontina 13

VALTELLINA

Bresaola-Air Dried Beef, Bitto Cheese, Baby Arugula 13

LOMBARDIA

Speck-Smoked Prosciutto, Lombardian Taleggio Cheese 13

FAMOUS EURO BURGER

Italian Creekstone
All-Natural Angus Burger,
Sautéed Wild Mushrooms,
Fontina Cheese,
Caramelized Onions,
Crispy Pancetta,
Truffle Mayo 18



RISOTTO / PASTA

GLUTEN-FREE SUBSTITUTE ADD \$2

RISOTTO DI MARE

Arborio Risotto, Black Mussels, Manila Clams, Tiger Shrimp, Scallops, Langoustino, Seafood Broth **29**

FUSILLI 'TUTTI FRUTTI'

Housemade Fusilli Pasta, Summer Squash, Heirloom Tomato, Aged Caprino Goat Cheese **23**

GARGANELLI CON RAGU

Egg Garganelli, Barolo Braised Beef Ragù, Sun-Dried Cherry Tomato, Salsa Verde **24**

PIZZOCCHERI ALLA VALTELLINESE

Wheat Pappardelle, Roasted Garlic, Savoy Cabbage, Yukon Potato, Creamy Bitto Cheese-Sage Fondue
Appetizer **15** / Entrée **22**

RAVIOLI DI MAGRO

Spinach & Ricotta Ravioli, Butter-Sage Sauce **20**

SPAGHETTI ALLO SCOGLIO

Spaghetti, Black Mussels, Manila Clams, Tiger Shrimp, Scallops, Lightly Spicy Arrabbiata Sauce **28**

LINGUINE ALLE VONGOLE

Linguine, Manila Clams, Garlic-White Wine-Parsley Sauce **24**

BUCATINI ALLA CARBONARA

Hallowed Spaghetti, Lily's Farm Egg, Guanciale, Creamy Parmesan Sauce **24**

TAGLIATELLE ALLA BOLOGNESE

Tagliatelle, Bolognese Creekstone Farm All-Natural Angus Meat Sauce **25**

LASAGNA ALL'EMILIANA

Bolognese Creekstone Farm All-Natural Angus Meat Sauce, Béchamel Sauce, Parmesan **26**

POLENTA

POLENTA BRAMATA FONTINA, GARLIC, SAGE **8**

GRILLED POLENTA CAKES **6**

SOFT POLENTA, BOLOGNESE **8**

POLENTA E ZOLA SOFT POLENTA, GORGONZOLA **9**

GRILLED POLENTA, MISSOLTINO AIR-DRIED LAKE ANCHOVY, BALSAMIC GLAZE **14**

MAIN COURSE - A LA CARTE NO SIDES INCLUDED

BRANZINO AL SALMORIGLIO

Mediterranean Striped Bass Butterfly Fillet, Salmoriglio Sauce, Lemon **28**

POLLO 'CONTESSA BRANCA'

Free-Range Fieldale Chicken Breast Stuffed with Mushrooms, Lettuce & Fontina, Parma Prosciutto Wrap **25**

COSTOLETTE D'AGNELLO AL FORNO

Baked, Herb-Crusted New Zealand Lamb Rack **36**

FILETTO DI BUE CON BURRO TARTUFATO

Niman Ranch 8 oz Filet Mignon, Truffle Butter **39**

SPECIALTY MAIN COURSE CHEF PAIRED SIDE INCLUDED

TONNO AL PEPE VERDE

Seared Rare Ahi Tuna, Wild Rice, Peperonata, Green Peppercorn Sauce, Arugula, Grapes **29**

PESCE IN CROSTA DI SALE

Salt Baked Wild Chilean Sea Bass (MSC Certified, Environmentally Sustainable), Baby Carrots, Roasted Potatoes **39**

SALMONE AL FINOCCHIO

Scottish Salmon, Taggiasca Olives, Sautéed Cherry Tomato & Fennel, Grilled Lemon **29**

LOMBATELLO CON POLENTA E MELANZANE

Herb-Marinated Hanger Steak, Crispy Polenta Taragna, Marinated Eggplant, Market Pepper Coulis **32**

POLLO ARROSTO AL LIMONE

Roasted Half, Deboned, All-Natural Chicken, Lemon Sauce, Parmesan Roasted Potatoes **29**

OSSOBUCCO ALLA MILANESE

All-Natural Niman Ranch Veal Shank, Saffron-Parmesan Risotto, Gremolata **39**

VEGETABLES

EGGPLANT CAPONATA **7**

ROASTED BRUSSEL SPROUTS, SHALLOTS **7**

GREEN BEANS, ALMOND SLIVERS **6**

BROCCOLINI, GARLIC, CRUSHED RED PEPPER **7**

BABY CARROTS **7**

ROASTED POTATOES **6**

SAUTEED SPINACH, RAISINS, PINENUTS, GARLIC **8**

FRENCH FRIES **6**

MASHED POTATOES **8**