

TIRAMISU

MENU DELLA SERA



Enjoy our fresh pizza bread extra virgin oil rosemary with a touch of garlic 7

TODAY OYSTERS East and West Coast Oysters served with *Served with Pomegranate Vinaigrette*
(6 pc 18 | 12 pc 36)

ANTIPASTI ~ APPETIZER

- GRILLED OCTOPUS, *Avocado, Celery and Salmoriglio Sauce* 18
- PEPPERED BEEF CARPACCIO, *Spring Truffles, Arugula, Shaved Parmigiano, Lemon* 18
- FRIED HALIBUT CHEEKS *With Herbs Couscous Risotto* 16
-  SOFT BURRATA, *Arugula, Castelvetro Olive Pesto, Tomatoes, Basil Infused EVO, Pine-nut* 16
- STEAMED MANILA CLAMS, *Garlic, Parsley, Wine, Olive Oil, or Spicy Marinara Sauce* 18
- LOBSTER "ESCARGOT STYLE", *Oven Baked with Garlic Butter* 19
-  SPICY AHI TUNA TARTARE *Avocado, Pine-nuts* 18
- GRILLED MONTEREY CALAMARI *with Risotto "Croutons" Spicy Calabrese Aioli* 16
- ROMAINE CAESAR SALAD, *Creamy Avocado-Parmesan Dressing* 11 (ADD *Chicken* +5 | *Shrimp* +7)
-  ARUGOLA SALAD *Apple, Walnut, Soft Goat Cheese, Cider Mustard Vinaigrette* 9 (ADD *Chicken* +5 | *Shrimp* +7)




OUR PASTA

- PAPPARDELLE, *Pork, Beef Ragù, Black Pepper and Pecorino Cheese A Classic Dish Straight from Bologna* 18
- GNOCCHI, CACIO E PEPE *Aged Pecorino Romano, Black Pepper, Sausage* 20
-   BURRATA CHEESE AND SPINACH RAVIOLI, *Pesto, Sage, Garlic Chips, Over Cherry Tomato Sauce* 19
- SPAGHETTI NERO, "FRUIT OF THE SEA" *Crustacean Ragù, Calamari, Scallops, Spicy Prawns, Lobster Sauce* 26
- SQUARE SPAGHETTI CARBONARA, *Black Pepper, Egg Yolk, Parmesan, Shaved Summer Truffle* 28
- LINGUINI CLAMS, *In A Spicy White Wine, Cherry Tomato and Zucchini* 24
- VEAL OSSOBUCO RAVIOLI, *Saffron Sauce, Roasted Veal Reduction Gremolata, Sage Chips* 20

SECONDI ~ MAIN COURSE


- GRILLED SALMON, *Smoked Bell Peppers Sauce, Farro-Corn Shrimps Risotto* 29
- MEDITERRANEAN BRANZINO, *Whole Delicate White Fish, Oven Roasted Fillet At The Table* 35
- WILD TURBOT (*European flatfish*), *With Saffron, Sauce Mussels And Black Rice* 29
- VEAL SCALLOPINE, 'SORRENTO STYLE', *known as Scaloppine alla Sorrentina, Mozzarella Basil Tomato* 29
- PRIME RIB-EYE "*all-meat no-fat*", *Black Pepper Crusted with Red Wine Sauce-Rib Jus* 48
- DOUBLE CUT KUROBUTA PORK CHOP, *Crust of Fennel and Mustard Seeds On a Bed Of Gorgonzola Polenta* 32
- LOCAL RACK OF LAMB CHOPS, *Mint Pesto, Served with Roasted Potato and Asparagus* 38
-  CONIGLIO ALLA LIGURE, *Braised Local Rabbit, Green Olive, Herbs, On A Bed Of Polenta with Asparagus* 29
- CHICKEN BREAST SCALOPPINE, *Mushroom-Marsala Sauce, Black Truffles Reduction, Roasted Potato* 25

PIZZA (All the Pizza Topped with Tomato Sauce, Fresh Imported Mozzarella)

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| MARGHERITA, <i>mozzarella, basil</i>  17 | PROSCIUTTO, <i>basil, prosciutto, arugula</i> 24 |
| CARBONARA, ROMANA <i>pancetta, pecorino, egg, black pepper</i> 23 | SAUSAGE, <i>parmigiano, basil, sausage</i> 19 |
| DIAVOLA, <i>hot sopressata, basil</i> 21 | CACIO E PEPE, <i>Roman Specialty with pecorino cheese and black pepper</i>  20 |
| MUSHROOMS, <i>parmigiano, basil, mushrooms</i>  19 | SALAMI, <i>salami Italiano, parmigiano, basil</i> 19 |

**All menu items are subject to change according to seasonality and availability*
The Kitchen team would be pleased to try to attend to any of your requests.*

 Vegetarian

 With Nuts

California Law advises patrons that our dishes are completely free of traces consuming raw or undercook meats, poultry, seafood, shellfish, eggs may increase your risk of food borne illness Please inform your serve dietary requirements.

Our kitchen uses nuts & regrettably we cannot guarantee that all requests can be accommodated