

MENU 'PRANZO

ANTIPASTI

AGLIO E FORMAGGIO 16

• Roasted garlic bulb served with warm pesto crusted goat cheese. Drizzled with honey, apricot mostarda and served with rustic crisps

ARAGOSTA FUNGHI 18

• Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat. Oven baked and topped with Asiago and mozzarella cheese

BRUSCHETTA 14

• Traditional style fresh tomatoes, onions, and fresh garlic on our homemade focaccia bread

CALAMARI FRITTI 17

• Hand cut in house Lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce

INVOLTINI DI MELANZANE 15

• Rolls of pan seared eggplant filled with ricotta cheese, spinach, and basil. Then baked with tomato sauce and parmesan finished with walnut pesto

ANTIPASTO 38

• Cured meats, cheese and accompaniments.
Serves 2 - 4

INSALATA

CAESAR 12

• House made dressing, fresh parmigiana cheese, pancetta, croutons

GARDINO 9

• Mixed greens, tossed with our homemade dressing, cannellini beans, tomato, olives

DOLCE PERA 15

• Grilled pears, roasted beets, spicy pecans, charred tomatoes, Gorgonzola cheese, and arugula tossed with a blood orange dressing

INSALATA CAPRESE 22

• Fresh Tomato, Burrata, truffle, pesto, fresh basil, and aged balsamic.

INSALATA DI BRESAOLA 18

• Thinly sliced cured beef tenderloin and arugula tossed with a Sicilian lemon dressing, crispy capers, quail egg, shaved Grana Padano

INSALATA DI POLLO AL PESTO 19

• Slice grilled fresh chicken breast, pesto, roasted peppers, asiago cheese, mozzarella, and sautéed portabella mushrooms served warm over mixed greens with house vinaigrette, tomatoes, olives, tuscan beans

Add to Your Salad

GRILLED CHICKEN BREAST \$8

MARINATED SHRIMP 3 \$10 5 \$15

LE PASTA

POSITANO 28

• Fresh house-made lemon-pepper fettuccine tossed with grilled jumbo shrimp, fresh tomatoes, basil, and fior di latte all in a lemon garlic wine sauce.

FRUTTI DI MARE ARRABIATA 36

• Spicy arrabiata sauce with seared sea scallops, mussels, clams and shrimp tossed with our homemade spaghetti.

RAVIOLI POMODORO 24

• House made spinach and ricotta cheese ravioli tossed with garlic-tomato sauce

PASTA BOSCAIOLA 28

• Mild Italian sausage with mushrooms, mascarpone, pecorino, and garlic all tossed with homemade fettuccine

GNOCCHI GORGONZOLA 25

• Homemade gnocchi tossed with Gorgonzola cheese sauce, pancetta and sun-dried tomatoes.

MELANZANA ALLA PARMIGIANA 24

• Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto. Served with our house made pasta or fresh vegetables and potato

PIATTO ITALIANO 32

• One-half order of veal or chicken Parmesan, one half order of lasagne, and fettuccine Alfredo.

LASAGNE 25

• A Valley tradition with meat and three kinds of cheese.

PANE

CAPRESE TRUFFLE MELT 17

• House made Italian bread, pesto, truffle, prosciutto, Buratta cheese, tomatoes, hint of chiles. Served with house salad or fries. Add truffle fries \$5.00

BENE BURGER 18

• Fresh ground chuck and brisket mix, provolone, crispy pancetta, tomatoes roasted red peppers and caramelized onions, garlic aioli on our house made bun. Served with house salad or fries. Add truffle fries \$5.00

MELANZANA 22

• Grilled eggplant slices, goat cheese, roasted red peppers, sautéed mushrooms, roasted tomatoes, pesto, arugula served on our house made focaccia. Served with house salad or fries. Add truffle fries \$5.00

PANE AI FICHI E ZUCCA 22

• Homemade fig jam, Gorgonzola cheese, mozzarella, pears, squash, prosciutto, caramelized onions and arugula drizzled with honey and chilli oil on Italian flatbread

SECONDI

VITELLO LIMONE 34

• Milk-fed veal lightly floured, sautéed with butter, fresh lemon, wine, and capers. Served with mushroom risotto and fresh vegetables.

CAPESANTE RISOTTO 37

• Pan seared pistachio crusted sea scallops. Served on a bed of mushroom risotto with a spinach and goat cheese crema

PESCE

• Daily Fish Feature