

SPECIALE DELLA CASA

ANTIPASTI e INSALATA

INSALATA CON BARBABIETOLE Oven roasted beets, mixed greens with Caprini cheese, roasted walnuts and a balsamic vinaigrette	\$11.95
BOMBETTA DI PARMIGIANO Parmesan soufflé with spring mix, shaved asparagus and cherry tomatoes with a champagne vinaigrette	\$12.50
TORTA DI GRANCHIO Dungeness crab cake with a roasted vegetable pomodoro sauce on field greens	\$12.95
LA PIZZA DI CIPOLLA Caramelized onions and leeks with mozzarella, parmesan and goat cheese topped with mint chiffonade	\$14.95

PASTA

FETTUCINE CON POLLO CON FUNGI E CARCIOFO Pan seared chicken, wild mushrooms, carrots and artichoke hearts in a stock reduction with white truffle oil over fettuccine	\$20.25
CANNELLONI AI FRUTTI DI MARE Crab, shrimp and scallops in crepes in a saffron cream sauce and tomato	\$22.95
RAVIOLI DI ZUCCA Butternut and banana squash raviolis with dice tomatoes in a sage cream sauce	\$15.95

RISOTTO

RISOTTO CON GAMBERETTO Italian Arborio rice with prawns fresh tomatoes, fennel and leeks	\$21.95
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PESCE

CAPELANTE ALLA GRIGLIA Grilled jumbo scallops wrapped with smoked prosciutto on saffron couscous	\$24.95
SALMONE ALLA GRIGLIA Loch Duart Scottish salmon on saffron couscous with asparagus spears and a pesto of parsley, garlic and anchovies	\$27.95

CARNE

PUNTINE DI MANZO BRASATE Beef short rib slow braised in Italian Moretti dark beer served on mashed potatoes and vegetables with a reduction of the braising liquid	\$24.95
COSTOLLETE DI MAIALE ALLA GRIGLIA Grilled thick cut pork chop with mashed potatoes, pork gravy and sautéed vegetables	\$22.95
POLLO ALLA MARSALA Sautéed chicken breast on mash potato with oyster mushroom and a masala reduction, julienne vegetables and green onions	\$18.50

FEATURED WINES BY THE GLASS

California Rose
Deep Sea, "Sea Flower", Dry Rose
Central Coast '09
Gls 9 Btl 34

Italian Red Negroamaro
Castello Monaci "Liante"
Salice Salentino, Puglia '09
Gls 7.25 Btl 28

California Pinot
Paraiso
Santa Lucia Highlands '09
Gls 12 Btl 43