

## ANTIPASTI

### APPETIZERS

Calamari Fritto	14
<i>Crispy calamari, fried cherry peppers, spicy marinara and lemon aioli</i>	
Tradizionale Bruschetta	10
<i>Diced tomatoes and fresh basil served on warm Asiago bread</i>	
Zucchini Fritto	9
<i>Zucchini strips served with tomato basil relish</i>	
Scampi con Pesto	14
<i>Skewered shrimp with pesto over truffle risotto</i>	
Mitili Fra Diavolo	12
<i>Black mussels served with spicy marinara</i>	
Funghi Farciti al Forno	12
<i>Broiled stuffed mushrooms with mascarpone, goat cheese, roasted tomatoes and olives, topped with bread crumbs</i>	

## ZUPPE

### SOUP

Pasta Fagioli	6
<i>Hearty vegetable, bean, pasta and meat soup</i>	

## INSALATA

### SALADS

Insalata Andiamo	8
<i>Crispy mixed greens topped with cucumbers, tomatoes, onions, pepperoncini and olives</i>	
Insalata di Arugula	8
<i>Arugula and goat cheese garnished with pine nuts and tossed in a sherry vinaigrette</i>	
Insalata Caprese	8
<i>Buffalo mozzarella and Heirloom tomatoes drizzled with basil oil</i>	
Insalata Caesar	7
<i>Romaine hearts with a traditional Caesar dressing</i>	

## PASTA

Rigatoni Pomodori	16
<i>Rigatoni with a tomato basil sauce</i>	
Rigatoni Bolognese	18
<i>Served with traditional meat sauce</i>	
Orecchiette Rusticanna	24
<i>Chicken, broccolini and artichokes in a gorgonzola sauce</i>	
Capelli D'Angelo Fra Diavolo con Scampi	26
<i>Angel hair pasta tossed with shrimp in a spicy marinara sauce</i>	
Lasagne Bolognese	20
<i>Layers of pasta, meat sauce and ricotta cheese</i>	
Pappardelle con Conchiglia di San Giacomo	26
<i>Wide egg pasta with roasted tomato pesto, Arugula and seared diver scallops</i>	
Fusillo Florentine con Pollo	24
<i>Sautéed chicken, spinach, Arugula and tomatoes tossed in hand rolled Fusillo pasta</i>	
Ravioli della Zucca di Butternut	21
<i>Butternut ravioli with sage, dried cranberries, walnuts and shaved Parmesan over Swiss chard</i>	
Spaghetti e Polpette	18
<i>Spaghetti and meatballs with marinara sauce</i>	

## GRIGLIA

### FROM THE BROILER

Salmon	24
<i>Salmon on a bed of sautéed fennel with a fresh tomato relish</i>	
Yellow Tail Snapper	28
<i>With a citrus glaze and Swiss chard</i>	

## PIATTI

### ENTRÉE - All Entrées Served with Pasta

Chicken Parmigiano	21
<i>Breaded chicken breast topped with marinara, parmesan and mozzarella cheese</i>	
Chicken Marsala	21
<i>Sautéed chicken breast with a mushroom Marsala sauce</i>	
Eggplant Parmigiano	20
<i>Breaded eggplant topped with marinara, parmesan and mozzarella cheese</i>	
Pork Osso Bucco	28
<i>Braised pork shank in a rich Chianti wine sauce</i>	

## BISTECCA

### STEAK

Broiled NY Strip Steak	35
<i>Served on a Sizzling Platter with Sautéed Onions and Mushrooms</i>	
Broiled Filet Mignon	38
<i>Seasoned with a garlic and herb rub served on a sizzling platter with sautéed onions and mushrooms</i>	

## CONTORNI

### SIDES

Sautéed Fresh Spinach	5
Sautéed Broccolini	5
Rosemary Potatoes	5
Truffle Flavor Risotto	6

## CAFÉ

Coffee	4
Espresso	4
Lattes	5
Cappuccino	5
Americano	4

## ACQUA

### WATER

Pellegrino	6
Panna	6
Sole Still	7
Sole Sparkling	7
Sole Arte Sparkling	8
Sole Arte Still	8
Evian Palace	8

## PICCOLO DOLCETTAS

### MINI INDULGENCES

2.50

Split Entrée Charge \$6

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

Tax and gratuity not included. An 18% service charge will automatically be applied to parties of 8 people or more.

## RED WINE

	GLASS	BOTTLE
<b>PINOT NOIR</b>		
Echelon Vineyards, <i>Sonoma</i>	12	51
Robert Mondavi, <i>Carneros Region</i>		65
Stonehedge, <i>France</i>	9	29
Steel Shooting Star, <i>California</i>		58
Foley, <i>California</i>		68
<b>ZINFANDEL</b>		
Ravenswood, <i>California</i>	8	31
St Francis Old Vines, <i>Sonoma, California</i>		47
Dancing Bull, <i>Zabaco, California</i>		29
<b>ITALIAN REDS</b>		
Rigatoni Red, <i>Italy</i>	8	32
Caposaldo Chianti, <i>Tuscany</i>	13	48
Zonin, <i>Valpolicella, Verona</i>		26
Antinori Santa Cristina, <i>Tuscany</i>	10	42
Masi, <i>Italy</i>	12	45
Castello Di Querceto Chianti Classico, <i>Italy</i>		65
<b>MERLOT</b>		
Cypress, <i>California</i>	8	28
Canyon Road, <i>California</i>	8	27
Blackstone, <i>California</i>	9	33
Frei Brothers, <i>Dry Creek Valley</i>		50
<b>CABERNET</b>		
J Lohr Seven Oaks, <i>Paso Robles, California</i>	11	44
Coastal Vines, <i>California</i>	7	25
Simi, <i>Sonoma, California</i>		55
Canyon Road, <i>California</i>	8	27
<b>SHIRAZ</b>		
Rosemount Diamond, <i>Australia</i>		35
Penfolds Thomas Hyland, <i>Australia</i>	9	47
Hardy's Nottage Hill, <i>Barossa Valley, Australia</i>	8	28
Parducci True Grit Syrah, <i>Mendocino, California</i>		45
<b>SUSTAINABLE</b>		
Benefiting the environment, the community and high quality grapes, by using minimal additives		
Parducci Cabernet, <i>California</i>		27
Parducci Merlot, <i>California</i>		27
Merryvale Cabernet, <i>Napa Valley</i>		50

## WHITE WINE

	GLASS	BOTTLE
<b>PINOT GRIGIO</b>		
Ecco Domani, <i>Tre Venezie</i>		24
Pighin, <i>Italy</i>	10	43
Santa Margherita, <i>Italy</i>		49
Bollini, <i>Trentino, Italy</i>	10	35
<b>REISLING</b>		
Hogue, <i>Columbia Valley, Washington</i>	9	30
<b>SAUVIGNON BLANC</b>		
Montevina, <i>California</i>	8	29
Lindemans Bin 95, <i>Australia</i>	8	26
Canyon Road, <i>California</i>	8	27
St Supery, <i>Napa Valley</i>		46
Brancott Vineyards, <i>New Zealand</i>		55
<b>CHARDONNAY</b>		
Kendall Jackson, <i>California</i>	10	39
Louis Jadot Pouillu-Fuisse, <i>Burgundy, France</i>	12	48
Sonoma Cutrer, <i>Russian River Valley</i>		66
Beringer, <i>Napa Valley</i>		44
Coastal Vines, <i>California</i>	8	25
Canyon Road, <i>California</i>	8	27
Sebastiani, <i>Sonoma, France</i>	11	43
<b>WHITE ZINFANDEL</b>		
Talus, <i>California</i>	8	24
Canyon Road, <i>California</i>	8	27
<b>SUSTAINABLE</b>		
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Parducci Chardonnay, <i>California</i>		27
Merryvale Chardonnay, <i>Napa Valley</i>		35

## MARTINIS

SIGNATURE MARTINIS	GLASS	BOTTLE
Perfect Martini		12
<i>Our "Classic Martini" features your choice of vodka and splash of vermouth with an olive garnish</i>		
Almond Joy		
<i>Vanilla vodka, Malibu coconut rum and Godiva Liqueur, garnished with coconut shavings and chocolate rim</i>		
Florida Melon		
<i>Van Gogh Melon Vodka, Triple Sec and orange juice</i>		
Pomegranate Sunrise		
<i>Orange juice, Van Gogh Pomegranate Vodka and grenadine</i>		
Espresso Martini		
<i>Vodka and espresso shaken and strained into a chilled martini glass</i>		
Fly Me to the Moon		
<i>Van Gogh Melon Vodka, Cointreau, melon liqueur, sweet and sour mix and pineapple juice</i>		
Tranquility of the Sea		
<i>Van Gogh Acai-Blueberry Vodka, Blue Curacao, pineapple juice and Sprite</i>		
Lemon Drop		
<i>Lemon juice, triple sec, sour mix, served with a sugar rimmed glass</i>		
Bellini Martini		
<i>Champagne, Peach Schnapps, a splash of orange juice</i>		
Three Chocolate Martini		
<i>Chocolate vodka, Godiva dark chocolate liqueur, half and half and chocolate syrup</i>		
Green Apple Martini		
<i>Green apple vodka, sour apple liqueur and a splash of sweet and sour mix</i>		

## CHAMPAGNE/SPARKLING WINES

CHAMPAGNE & SPARKLING WINES	GLASS	BOTTLE
Segura Viudas Aria Estate Brut, <i>Spain</i>	8	35
Korbel Natural, <i>California</i>		48
Taittinger, <i>Reims</i>		116
Moet & Chandon White Star, <i>France</i>		115

## BEER

ITALIAN & IMPORTED	13 oz DRAFT	BOTTLE
Peroni Nastro Azzurro, <i>Italy</i>	5	6
Corona, <i>Mexico</i>		6
Heineken, <i>Holland</i>	5	6
Amstel Light, <i>Netherlands</i>		6
Stella Artois, <i>Belgium</i>	5	6
Bass Ale, <i>England</i>		6
Guinness, <i>Ireland</i>		6
Killian's Irish Red		6
DOMESTIC	13 oz DRAFT	BOTTLE
Budweiser		5
Bud Light	4	5
Miller Genuine Draft		5
Miller Lite		5
Coors Light		5
Michelob Ultra		5
O'Douls		5
Samuel Adams	4	5
Widmer	4	

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