



Antipasti

- fresh roasted tomato soup 6
- handcrafted meatballs, pomodoro, mascarpone 10
- woodfired fugazzeta, fresh mozzarella, cured onions, focaccia bread 12
- crispy coconut calamari, arrabiata sauce 13
- handcrafted arancini, funghi misti, mozzarella, truffled cream 12
- shrimp cocktail, horseradish cocktail sauce 14
- beef carpaccio*, arugula, parmigiano, capers, red onions, truffle oil, balsamic glaze 15
- steak tartare alla piatto*, woodfired foccacia 15
- steamed mussels, white wine and garlic 16

Insalate

- fresh mozzarella caprese, sliced tomatoes, pesto genovese, balsamic glaze 14
- caesar salad, italian herbs croutons, parmigiano, homemade caesar dressing 10
add: chicken 6, shrimp 8
- house salad, mesclun mix, red onions, harvest cherry tomatoes, cucumber, homemade balsamic vinagrette 7
- caprina salad, mesclun mix, purple cabbage, goat cheese croquettes, pears, candied walnuts, pear truffled vinaigrette 14
- creamy burrata, prosciutto, cherry tomatoes, arugula, fig glaze 15

Create your Pizza

- tradizionale crust, mozzarella and pomodoro 13
- calzone, ricotta, mozzarella and pomodoro 14
- cauliflower crust, mozzarella and pomodoro 15
- toppings +1 each
cherry tomatoes • basil • sweet corn • parsley • pesto • black olives • pineapple • onion • bell pepper • arugula • garlic • caramelized onions • dates • mushrooms • jalapeño
- cheese +1.5 each
extra mozzarella • ricotta • blue cheese • parmesan • cheddar • goat cheese
- meats +2 each
ham • bacon • pepperoni • italian sausage • anchovies

Primi Piatti

substitute your pasta with zucchini noodles (+2) or roasted cauliflower (+3)

- panini di prosciutto, fresh mozzarella, crispy prosciutto, tomato and pesto genovese on ciabatta bread, french fries 13
- chicken parmigiana panini, pomodoro, mozzarella, pesto genovese on ciabatta bread, french fries 15
- american cheeseburger 10oz, cheddar cheese, bacon, lettuce, tomato, red onions, french fries 17
- eggplant parmigiana, ricotta, pomodoro, mozzarella au gratin, pesto genovese 15
add pasta al pomodoro 4
- housemade fettuccine, alfredo sauce 15
add: rapini 3, chicken 6, shrimp 8
- ravioli short rib, cheese ravioli, slow braised short rib, porto wine and short rib reduction 19
- gnocchi di patate, spinach, artichoke and bacon, four cheese sauce, walnuts 18
- penne alla vodka 15
add: italian sausage 4, chicken 6, shrimp 8
- bucatini alla carbonara*, roman style with egg yolk 17
- housemade rigatoni bolognese, rustic ragú 19
- strozzapreti, crispy bacon, green peas, aurora, parmigiano au gratin 17
- radiator, rapini, italian sausage, spinach 17
- paccheri, funghi misti, mascarpone 19
add: italian sausage 4, chicken 6, shrimp 8
- zucchini spaghetti, shrimp, harvest cherry tomatoes, parsley, white wine-seafood reduction 19
- housemade pappardelle, slow braised short rib, porto wine and short rib reduction 19
- woodfired lasagna, ragú alla bolognese, aurora sauce, mozzarella au gratin 18
- rigatoni di maria, truffled cream, shrimp, goat cheese, mozzarella au gratin 22
- linguini nero alla pescatore, shrimp, octopus, calamari, littleneck clams, lobster, cherry tomatoes, spicy fra diavolo sauce 26
- risotto funghi, truffled funghi misti 18
add: chicken 6

Secondi Piatti

- served with side of house salad (included), side caesar salad (+2), roasted tomato soup (+2)
- italian herbs chicken parmegiana, pomodoro, mozzarella au gratin, linguini 19
- chicken piccata, white wine, lemon and caper reduction, linguini 19
- piatto bravo chicken rollatini, goat cheese, dates, walnuts, white wine reduction, sauteed spinach 21
- veal milanese, arugula, harvest cherry tomatoes, parmigiano 21
- grilled salmon, capers, harvest cherry tomatoes, white wine reduction, sauteed spinach 22
- fresh grouper, harvest cherry tomatoes, lemon & capers white wine reduction, fingerling potatoes 29
- new york strip 12oz, angus grass fed-natural aged, seasonal vegetables, french fries 34
- ribeye 12oz, angus grass fed-natural aged, seasonal vegetables, french fries 34

Sides

- garlic sauteed spinach 3
- house salad 3
- truffled fries 4
- pasta aglio e olio or pomodoro 4
- seasonal vegetables 4
- parmigiano truffled roasted cauliflower 5
- caesar salad 5
- lobster mac and cheese 9

Woodfired Oven Pizza

- substitute your pizza with cauliflower crust (+2)
- margherita, pomodoro, fresh mozzarella, basil 13
- piatto bravo pizza, pomodoro, fresh mozzarella, cremini mushrooms, italian sausage, truffle oil 15
- bianca carbonara, fresh mozzarella, bacon, caramelized onions, parmesan 15
- provence, pomodoro, fresh mozzarella, goat cheese, dates, bacon, caramelized onions 16
- italia, pomodoro, fresh mozzarella, prosciutto, arugula, parmigiano and balsamic glaze 17
- westcoast cauliflower, cauliflower crust, pomodoro, fresh mozzarella, goat cheese, red bell peppers, cremini mushrooms, italian parsley 18
- piccolina, 8 inches pizetta, pomodoro, fresh mozzarella 9

Maria Baez Zeller
Chef Owner

Jose Rojas
Chef de Cuisine

*Consuming raw or undercooked eggs, seafood, poultry or meat can increase your risk for food-borne illness.
-Pasta dishes may include Parmigiano cheese. Please inform your server of any food allergies. -

Desserts

- dark chocolate brownie**, sweet basil cream, pistachio gelato, caramelized walnuts 9
- chocolate chip cookie dough**, marshmallow sauce, vanilla gelato 9
- traditional strawberry cheesecake** 9
- chocolate soufflé** 9
- tiramisú** 9
- pizzetta di nutella**, fresh strawberries, chantilly cream 9
- cannoli siciliano**, ricotta, mascarpone, lemon 9
- gelato scoop**, dark chocolate, vanilla or pistachio 3

Coffee & Tea

- espresso 3
- americano 3
- double espresso 4
- machiato 4
- cappuccino 4
- moccacino 4
- hot tea 2



Craft Cocktails & Martinis

- aperol spritz**, prosecco, aperol, soda 11
- negroni**, gin, campari, vermouth 12
- hugo**, prosecco, gin, elderflower, soda 12
- moscow mule**, vodka, ginger ale, lime 13
- havana mojito**, rum, lime juice, soda 12
- strawberry mojito**, rum, lime, strawberry, mint 11
- jalapeño margarita**, tequila, ginger, mint, jalapeño, lime, triplesec 13
- berry donna**, vodka, berry-basil infusion, lime, triplesec 13
- cucumber martini**, cucumber vodka, mint, lime, elderflower 11
- espresso martini**, baileys, vodka, espresso shot 11
- red or white sangria** 11
- pete's old fashioned**, bourbon, angustura bitters, orange peel 14



Beer Selection

- ask your server for our seasonal draft beers selection**
- heineken**, dutch pale lager 7
 - corona**, mexican pale lager 7
 - budweiser**, american pale lager 6
 - stella artois**, belgian pilsner 8
 - guinness**, irish stout 9
 - michelob ultra**, amerian lager 7

Cordials

- limoncello**, lemon liqueur 7
- frangelico**, noisette herb liqueur 7
- amaro averna**, bitter liqueur 7
- sambuca**, anise liqueur 7
- grappa**, grape brandy 7
- fernet branca**, bitter herbal liqueur 7
- baileys**, cocoa & irish whiskey liquor 7
- kalhua**, coffee liqueur 7
- brugal 1888**, double aged rum 9



Red Wine

- hayes ranch**, cab sauv, california 8 / 26
- robert mondavi**, merlot, california 8 / 26
- robert mondavi**, pinot noir, california 8 / 26
- robert mondavi**, cab sauv, california 8 / 26
- josh cellars**, cab sauv, california 9 / 31
- ruffino**, chianti, tuscany 9 / 31
- oyster bay**, pinot noir, new zealand 9 / 31
- antigal uno**, malbec, mendoza 10 / 36
- fattoria del cerro**, rosso di montepulciano, tuscany 10 / 36
- rodney strong**, cab sauv, sonoma 11 / 41
- cugino**, apollo, calabria 12 / 43
- meiomi**, pinot noir, sonoma 13 / 45
- villa antinori**, chianti classico riserva, sangiovese 57
- i muri**, primitivo, puglia 31
- la crema**, pinot noir, sonoma coast 51
- napa cellars**, merlot, napa valley 51
- luigi bosca**, malbec, mendoza 43
- donatella cinelli**, rosso di montalcino, tuscany 57
- fontanafredda**, barolo, piemonte 81
- camigliano**, brunello di montalcino, tuscany 81
- prunotto**, nebbiolo, piemonte 46
- farm**, cab sauv, napa valtey 81
- caymus**, cab sauv, california 139

White Wine

- barone fine**, pinot grigio, valdadige 9 / 31
- oyster bay**, sauvignon blanc, new zealand 10 / 31
- chateau ste michelle**, chardonnay, columbia valley 10 / 31
- 14 hands**, chardonnay, washington 10 / 36
- chateau ste michelle**, riesling, columbia valley 9 / 31
- bartenura**, moscato di asti, pavia 10 / 36
- kim crawford**, sauvignon blanc, new zealand 10 / 38
- mionetto**, moscato, asti, bartenura 10 / 36
- cugini**, chardonnay, calabria 12 / 43
- santa margherita**, pinot grigio, alto adige 15 / 51
- la crema**, chardonnay, sonoma 51
- decoy**, charndonay, sonoma 51
- ferrari carano**, chardonnay, sonoma 56

Sparkling & Rosé

- mionetto**, prosecco, italy 10 / 33
- whispering angel**, rose, france 14 / 43
- aria segura viuda**, cava, spain 35
- veuve cliquot**, champagne, france 120

