

ANTIPASTI

Garlic Bread: toasted ciabatta, garlic, parmigiano reggiano, olive oil **V 8**

Burrata: creamy mozzarella, heirloom tomatoes radish, olives, basil, toasted bread **V 14**

Roasted Cauliflower: herbs, spices, parmigiano reggiano, toasted hazelnuts, cream sauce **V 12**

Polpette: grass fed beef meatballs, tomatoes, basil, parmigiano reggiano **12**

Carciofi: grilled Castroville artichoke, lemon, thyme, pesto **V 12**

Calamari Fritti: Monterey baby squid Calabrian chili aioli **15**

Gamberoni: marinated grilled prawns, garlic, frisee, lemon aioli **16**

Cheese Gnocchi: baked potato dumplings, gorgonzola, parmigiano, cream **V 16**

INSALATE

Cesare: hearts of romaine, lemon, anchovies dressing, garlic croutons, parmigiano reggiano **11**

Roasted Beets: goat cheese, organic greens walnuts, berries, sherry vinaigrette **V 12**

Arugula & Radicchio: organic greens, crispy Prosciutto di Parma, parmigiano, toasted pine nuts, balsamic vinaigrette **13**

Minestrone Soup: vegetable, bean soup **V 9**

SIDES

Roasted Yukon Potatoes: garlic, herbs **V 4**

Cannellini Beans: rosemary, garlic, olive oil **V V 5**

Vegetables Medley: **V 5**

Cocktail for Two \$25

Lavender Lemon Drop: Vodka, House Honey Lavender Syrup, Lemon

Spiced Pear: Pear Vodka, Spiced Pear Liqueur, House Pear Syrup, Lemon

PRIMI

Lasagna: house made pasta layered, meat sauce, béchamel, mozzarella, basil **22**

Papardelle al Ragù: house made hand cut ribbon pasta, grass fed beef meatballs, meat sauce **24**

Linguini Rustica: organic cherry tomatoes, garlic, basil, extra virgin olive oil **V V 18**

Ravioli Formaggio: house made, filled, spinach, gorgonzola, smoked mozzarella, ricotta, parmigiano in mushroom cream **V 23**

Gnocchi Pesto: house made potato dumplings, snap peas, ricotta, pesto cream **V 18**

Casarecce Siciliana: tubed pasta, mushrooms, house made fennel sausage, English peas, spices, marinara, lite cream **24**

Linguini Vongole: Manila Clams, garlic, herbs, spices, pinot grigio wine, butter **26**

Fettuccine Pescatora: house made pasta, Manila clams, gulf prawns, cod, wine, light tomato **32**

-Gluten free pasta is available upon request-

SECONDI

Pollo Marsala: Mary's free range chicken breast, crimini, oyster mushrooms, Florio Marsala, tarragon, vegetables, polenta **27**

Pollo Parmigiano: Mary's free range chicken breast, baked, marinara, basil, mozzarella cheese over cappellini pasta **27**

Pollo Piccata: Mary's free range chicken breast, Artichokes hearts, wine, orzo pasta, vegetables **27**

Salmon: seared filet of salmon, dill cream, orzo pasta, swiss chard **28**

Bistecca: grilled grass fed 14oz Rib-Eye steak, mushrooms, roasted potato, demi, vegetables **42**

-Ask about Specials, Family Meals & Pasta Trays-

RED WINES (Bottles)

Pinot Noir	Davis Bynum Jane's Vineyard, Russian River 2017	\$36
	Belle Glos 'Dairyman Vineyard', Russian River 2018	\$52
	Flowers, Sonoma Coast 2017	\$55
Petite Sirah	The Crusher, California, 2017	\$24
Merlot	Clos du Bois, Alexander Valley, Sonoma, 2014	\$25
Zinfandel	Four Virtues, Lodi, 2017	\$25
	Prisoner, Napa Valley 2017	\$55
	"Eight Years in The Desert, Orin Swift, California 2018	\$62
Cabernet Saugninon		
	Kith & Kin, Napa Valley, 2017	\$45
	Mario Trincherro, Napa Valley 2014	\$58
	Daou, Paso Robles (currant, black cherry, cedar	\$40
	Joseph Phelps, Napa Valley 2016	\$65
	"Papillon" Orin-Swift Cellars, Napa Valley 2016	\$85
	"Palermo" Orin-Swift Cellars, Napa Valley, 2016	\$75
	Cinq Cepages, Chateau St Jean, Sonoma, 2014	\$95
	Ghost Block, Single Vineyard, Yountville, Napa, 2015	\$100
	Silver Oak, Alexander Valley, 2015	\$110
	Caymus, Special Selection, Napa Valley, 2015	\$155
	"Freakshow" Michael David Winery, Lodi 2016	\$30
	"Abstract" Orin Swift Cellars, California 2017	\$35

ITALIAN RED WINES (Bottles)

Valpolicella	Classico: Cesari Amarone, Veneto, Italia, DOCG 2015	\$45
Chianti	Classico: Tenuta Artimino, Toscana, Italia, DOCG 2018	\$30
Classico Riserva	Machiavelli, Toscana, Italia, DOCG 2012	\$35
Bardolino	Cesari Essere, Veneto, Italia DOC 2012	\$22
Nerello	Antichi Vinai Petra Lava, Etna Sicilia, Italia DOC 2014	\$22
Super Tuscan	Tenuta Le Colonne, Bolgheri, Tuscan, Italia, 2016	\$40
Barbera	San Silvestro, Appassimento, Piemonte, Italia, DOC 2017	\$25
Barolo	Costa Di Bussia, Tenuta Luigi Arnulfo, Italia DOCG 201	\$50
Brunello	Citille Di Sopra, Montalcino, Toscana, Italia DOCG 2011	\$50

WHITE WINES (Bottles)

Rose	Whispering Angel, The Palm, France, 2018 (floral)	\$25
Chenin Blanc	Dry Creek Vineyard, Clarksburg, 2018 (lemon, pears, mango)	\$20
Sauvignon Blanc	St. Supery Estate, Napa Valley 2018 (smooth, orange citrus)	\$30
	Groth, Napa Valley, 2018 (light flavors stone fruit, lime)	\$25
Riesling		
Chardonnay	William Hill, Estate Winery, Napa, 2016 (peach, tropical)	\$30
	Dry Creek Vineyard, Russian River, 2017 (pear, cinnamon)	\$20
	Rutherford Ranch, Napa, 2017 (soft butter, apples, caramel)	\$30
	Quilt, Napa, 2017 (pears, almonds, honey, jasmine)	\$30
	Rombauer, Carneros 2018 (smooth, buttery, vanilla)	\$46
	Kistler Les Noisetiers, Sonoma, 2016 (orchard white fruit)	\$49
Moscato	Ruffino d'Asti, Piedmont, Italia, DOCG 2018 (sweet, floral)	\$17
Pinot Grigio	Ruffino, Il Ducale, DOC, Friuli, Italy, 2017 (peach, tropical)	\$26
Carricante	Antichi Vinai Petra Lava, Etna, Sicilia, DOC 2016 (citrus, minerals)	\$26

In order to provide the highest quality wines available, vintage dates are subject to change