

# Benvenuti

R I S T O R A N T E

## ANTIPASTI

- Garlic Bread:** toasted ciabatta, garlic, parmigiano reggiano, olive oil **V 8**
- Carciofi:** grilled whole Castroville artichoke, lemon, thyme, pesto **V 12**
- Roasted Cauliflower:** herbs, spices, parmigiano reggiano, toasted hazelnuts, cream **V 12**
- Polpette:** grass fed beef meatballs, tomatoes, basil, parmigiano reggiano **12**
- Burrata:** creamy mozzarella, cherry tomatoes, radish, olives, basil, olive oil, toasted bread **V 14**
- Calamari Fritti:** Monterey baby squid, Calabrian chili aioli **15**
- Vongole:** Manila clams, garlic, pinot grigio, fresh herbs, toasted ciabatta **18**
- Gamberoni:** marinated grilled prawns, garlic, frisee, lemon aioli **16**
- Fagottini:** grilled eggplant filled with ricotta, mozzarella on marinara sauce **V 12**
- Carpaccio:** thinly sliced beef filet mignon, arugula, capers, mustard, parmigiano **14**
- Cheese Gnocchi:** baked potato dumplings, gorgonzola, parmigiano, cream **V 16**
- Soup 9**

## INSALATE

- Cesare:** hearts of romaine, lemon, anchovies dressing, garlic croutons, parmigiano reggiano **11**
- Arugula & Radicchio:** organic greens, crispy prosciutto di Parma, toasted pine nuts, lite balsamic vinaigrette **12**
- Roasted Beets:** goat cheese, frisee, roasted walnuts, berries, sherry vinaigrette **V 12**
- Angela:** organic greens, gala apples, honey roasted pecans, gorgonzola, Champagne vinaigrette **V 12**

## SIDES

- Grilled Polenta V 5**
- Roasted Potatoes: V 5**
- Cannellini Beans: V 5**
- Vegetables Medley: V 6**

## 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 **23**
- Manicotti:** house made pasta tubes filled swiss chard, ricotta, mozzarella over marinara sauce **V 19**
- 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**
- Linguini Vongole:** Manila clams, garlic, herbs spices, pinot grigio wine & butter sauce **25**
- Fettuccine Pescatora:** house made pasta, Manila clams, gulf prawns, cod, pinot grigio in light tomato sauce **29**
- Casarecce Siciliana:** tubed pasta, mushrooms, house made fennel sausage, English peas, spices, marinara sauce **24**
- Melanzana Ripiena:** grilled eggplant filled; ground veal, house made fennel sausage, potatoes, pine nuts, on pasta, marinara sauce **25**
- Quinoa:** gluten free pasta, English peas, zucchini, cherry tomatoes, basil, garlic, fontina cream **V 22**

## SECONDI

- Pollo Marsala:** Mary's free range chicken breast, crimini, oyster mushrooms, Florio Marsala, tarragon, vegetables, polenta **25**
- Sogliola:** pan roasted wild caught petrale sole, lemon, butter, cauliflower, zucchini, orzo pasta **27**
- Salmone:** seared filet of salmon, dill cream, orzo pasta, vegetables, braised leeks **28**
- Vitella Piccata:** grass fed veal, lemon, veal au jus, capers, potato gratin, vegetables **30**
- Vitella Romana:** grass fed veal, Prosciutto di Parma, mozzarella, sherry wine, potato gratin, vegetables **33**
- Bistecca:** grilled grass fed 12 oz Rib-Eye steak, portabellini mushrooms, cabernet port wine demi, roasted potatoes, vegetables **38**

V – Vegetarian

Split charge \$4.00 per entrée, Corkage \$20.00 per regular bottle, Gratuity of 20% may be added for parties of 6 or more, Checks not accepted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially in children, elderly or if you have certain medical conditions.