



<p><b>Antipasti</b></p> <p><b>Olive Pesto Dip v</b> \$5 Mediterranean mixed olives with candied walnuts, pesto, honey balsamic, cheese, and olive oil</p> <p><b>Mushrooms gf</b> \$14 Baked button mushrooms with crab cream cheese and herbs in a gorgonzola marsala sauce</p> <p><b>Ratatouille v gf</b> \$13 Grilled and baked eggplant, zucchini, tomatoes, and goat cheese over marinara</p> <p><b>Pesto Flatbread v</b> \$13 Italian flatbread with pesto, feta, sun dried tomatoes, and spinach</p> <p><b>Mushroom Gnocchi v</b> \$13 Sautéed button mushrooms with herbs in a blue cheese, black truffle cream sauce</p> <p><b>Hummus v</b> \$12 Classic hummus with creamy brie cheese and toasted pita bread</p> <p><b>Goat Cheese Garlic Bread v</b> \$12 Toasted Italian bread with garlic, parmesan, goat cheese, and fresh herbs</p> <p><b>Bruschetta Trio v</b> \$11 Toasted bread topped with artichoke and feta, mushrooms and gorgonzola, quattro formaggio</p>	<p><b>Soup of the Day</b> \$7 small \$7 / large \$10</p> <p><b>Insalsate</b> <b>Caprese v gf</b> Sliced tomatoes topped with mozzarella cheese and basil drizzled with balsamic vinaigrette</p> <p><b>Beet v gf</b> Roasted beets with goat cheese and candied walnuts in a honey mustard dressing</p> <p><b>Caesar</b> Romaine hearts in a classic Caesar dressing with parmesan cheese, croutons, and tomatoes</p> <p><b>Spinach v gf</b> Baby spinach, candied walnuts, apples, grapes, and feta cheese in a honey mustard dressing</p> <p><b>Mista v gf</b> Mixed greens with blue cheese and candied walnuts in a balsamic vinaigrette</p> <p><b>Sandwiches "Lunch only"</b> \$15 Served with small mista side salad or cup of soup</p> <p><b>Chicken</b> Grilled chicken breast, basil pesto and caramelized onions</p> <p><b>Eggplant</b> Grilled seasonal vegetables, provolone cheese and tapenade</p> <p><b>Lamb</b> Roasted leg of lamb, sweet red peppers, pesto and aioli</p> <p><b>Meatball</b> Homemade meatballs, fresh mozzarella and marinara sauce</p> <p style="text-align: center;">Thank you to all our customers for your continued support</p> <p style="text-align: center;">v = vegetarian / gf = gluten free</p>	<p><b>Pasta</b></p> <p><b>Chicken Cannelloni</b> \$19 Pasta stuffed with chicken, sun dried tomatoes, and blue cheese in a tomato cream sauce</p> <p><b>Carbonara</b> \$18 Chicken, bacon, and peas in an alfredo cream sauce</p> <p><b>Ravioli v</b> \$18 Porcini mushrooms and ricotta cheese in a marsala cream sauce with truffle oil</p> <p><b>Marchigiana Granchia</b> \$20 Prawns, crab meat, broccoli, mushrooms, sun dried tomatoes, and crushed red pepper in a garlic olive oil sauce</p> <p><b>Lasagna</b> \$20 Classic meat lasagna with bolognese and béchamel sauce topped with tomato cream sauce</p> <p><b>Penne Pesto</b> \$18 Grilled chicken, roasted tomatoes, and spinach in a creamy pesto sauce</p> <p><b>Fettuccini Bolognese</b> \$18 Fettuccini in a classic meat sauce</p>	<p><b>Seafood</b></p> <p><b>Gamberi Fiore gf</b> \$22 Tiger shrimp with mushrooms in a champagne dill cream sauce with roasted vegetables</p> <p><b>Pescatore</b> \$22 Clams, mussels, tiger shrimp, salmon, and halibut in a tomato lobster sauce over risotto</p> <p><b>Salmon Modomio</b> \$22 Pan seared salmon with mushrooms in a champagne cream dill sauce</p> <p><b>Fettucini Gamberi</b> \$20 Tiger prawns, crab meat, and spinach in a choice of garlic tomato sauce or creamy parmesan sauce</p> <p><b>Classics</b> - all served with roasted vegetables</p> <p><b>Moroccan Chicken gf</b> \$20 Roasted chicken with green olives, caramelized onions, and lemon in saffron sauce</p> <p><b>Lamb Shank gf</b> \$22 Braised lamb in a demi glaze and gorgonzola sauce</p> <p><b>Tagine gf</b> \$20 Slow cooked cubes of beef with green peas and caramelized onions in a saffron sauce</p> <p><b>Veal Scaloppini gf</b> \$22 In your choice of picatta or marsala wine sauce</p> <p><b>Short ribs gf</b> \$22 Slow cooked boneless beef ribs with demi glaze and blue cheese sauce</p>
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Please note: not all ingredients are listed. Inform your server of any food allergies! Parties of 6 or more may add 18% gratuity

Executive Chef: Habib El Jacifi / General Manager: Hafed Tadri



<b>Soft Drinks</b> Fresh brewed iced tea (unsweetened) Arnold Palmer (half iced tea/ lemonade) Pepsi Cola Diet Pepsi Cola Sprite Large S. Pellegrino (sparkling water) Small S. Pellegrino (sparkling water) Milk & chocolate milk (cold)	<b>Cocktails</b> - spirits contain 19% alcohol Cosmopolitan 9.50 Appletini 9.50 Lemon Drop 9.50 Dubonnet Rouge 9.50 Champagne Cocktail 9.50 Coastal Vines Brut .187 ml 9.50 Bellini 9.50 Kir Royal 9.50 Mimosa 9.50	<b>Red Wines - Pinot Noir</b> Glass Bottle Fat Cat, CA 9.50 34 J. Lohr Falcons Perch, Monterey 10 36 La Crema, Monterey 12 45 Educated Guess, Carneros 48  <b>Merlot</b> Albertoni, CA 9 32 Leese-Fitch, CA 9.50 34 J. Lhor, Paso Robles 36	<b>Dessert</b> - all desserts \$8 Profiteroles a la Creme Cream puffs, vanilla creme, and chocolate sauce Limoncello Marscapone cake and limoncello custard Chocolate Mousse Cake Fluffy chocolate mousse on a cookie crust Tiramisu Rum ladyfingers, marscapone, marsala, and espresso Sorbetto Seasonal fruit sorbet Cheesecake Affogato Vanilla gelato and espresso shot Spumoni Mix of vanilla, chocolate, and pistachio gelato
<b>Italian Sodas</b> Made with club soda, Italian syrups, and cream Peach - raspberry - pomegranate - mango - or strawberry	<b>Sparkling Wines</b> Glass Bottle Coastal Vines Brut .187 ml 9 Varichon & Clerc Blanc, France 9 36 La Marca Prosecco, Italy .187 ml 10 36 Chandon Blanc de Noir, Napa 46 J Vineyards Cuvee 20, Sonoma 52	<b>Cabernet Sauvignon</b> Albertoni, CA 9 32 Leese-Fitch, CA 9.5 34 William Hill Estate, Central Coast 10 38 Louis Martini, Sonoma 11 42 Jackson Estate, Alexander Valley 45 J. Lohr Hilltop, Paso Robles 62 Flora Springs, Napa Valley 70	Vanilla gelato and espresso shot Spumoni Mix of vanilla, chocolate, and pistachio gelato
<b>Juice</b> - served over ice Apple - cranberry - or orange	<b>New World White</b> Forest Glen Riesling, CA 9 32 Albertoni Pinot Grigio, CA 9 32 Santa Carolina Sauvignon Blanc, Chile 9.50 34 MacMurray Estate Pinot Gris, Sonoma 34 Dry Creek Fume Blanc, Sonoma 34	<b>Zinfandel</b> OZV , Lodi 9.50 34 Murphy Goode, Sonoma 44	<b>After Dinner Drinks</b> Graham's 20 year tawny porto \$12 Graham's 10 year tawny porto \$8 Cockburn's special reserve porto \$7 Sandeman's founder's reserve porto \$7 Quady electra orange moscato \$6
<b>World Beers</b> \$7 Coors Light Peroni Lager, Italy Stella Artois, Belgium Belhaven Amber Ale, Scotland Pyramid Hefeweizen Erdinger NA, Germany Heineken, Holland Sierra Nevada Amber Ale, CA Blue Moon "Wheat Ale", CA North Coast Scrimshaw, CA Lagunitas IPA, CA	<b>Chardonnay</b> Albertoni, CA 9 32 Kendall Jackson VR 9.50 34 William Hill Coastal, CA 10 38 La Crema Monterey 12 45 Talbott Sleepy Hollow, Monterey 65	<b>Old World Reds</b> Gabbiano Chianti, Italy 9 33 Fantini Sangiovese, Italy 9.5 34 Gabbiano Chianti Classico, Italy 10 36 Maria Monferrato, Italy 32 Viano Sangiovese, Coco 42 Divancci Chianti Reserva, Italy 44 Giuseppe Campagnola Amarone Priore Barolo, Italy 72 72	<b>Coffee's &amp; More</b> - all coffee \$5.50 Cappuccino - latte - espresso - mocha Extra shot \$1 House coffee or tea \$3.50
<b>WINE FLIGHTS</b> Please ask your server about our new wine flights - \$14			