

DINNER MENU

ITALIAN CUISINE

Antipasti

CALAMARI FRITTI.

Served With Roasted Bell Pepper-Chipotle Aioli. 13.5

COZZE & VONGOLE.

Oven Roasted Mussels & Manila Clams With Garlic, White Wine Butter Sauce. 15.5

SKIRT STEAK SATAY.

Served over Sauteed Spinach and Onion Rings. 15.5

PORTOBELLO MUSHROOM.

On Herb Soft Polenta, Crumbled Blue Cheese, Marinara Sauce & Balsamic Reduction. 13.5

BRUSCHETTA AL POMODORO.

Fresh Tomatoes, Garlic, Basil, Olive Oil, Shaved Grana Cheese. 10.5

DUNGENESS CRAB CAKES.

Served Over Cucumber Tomato Red Onion Relish & Sesame Soy Aioli. 17.5

CARPACCIO.

Thinly Sliced Beef Filet, Topped With Capers, Red Onions, Arugula, Parmigiano Reggiano, Whole Grain Mustard Sauce. 13.5

Zuppa E Insalate

NAPA CABBAGE SALAD.

Crispy Pepper Bacon, Mushrooms, Crumbled Blue Cheese, Warm Red Wine Vinaigrette. 9.5

Add Free Range Chicken. 5.5 With Prawns 6.5

CAESAR SALAD.

Romaine Hearts, Anchovy, Garlic Croutons, Classic Caesar Dressing Topped With Shaved Parmigiano Reggiano. 10.5 Add Free Range Chicken. 6.5 With Prawns. 7.5

INSALATA MISTA.

Organic Mixed Baby Greens, Cherry Tomatoes, With Crumbled Blue Cheese, Balsamic Vinaigrette. 8.5

INSALATA DI ARUGULA.

Baby Arugula, Fresh Pears, Jicama, Toasted Walnuts, Blue Cheese, Papaya Vinaigrette. 9.5 Add Grilled Free Range Chicken. 6.5 Add Prawns 7.5

ZUPPA DEL GIORNO.

Ask Server For Soup Of The Day.

Side Dishes

Primi

WILD MUSHROOM RAVIOLI.

Fresh Homemade Ravioli, Tomatoes, Wild Mushrooms, Fresh Baby Arugula, Light Roasted Garlic Cream Sauce. 19.5

SPAGHETTI ALLA BOLOGNESE.

Parmesan Cheese, Meat Sauce. 19.5

RIGATONI CON SALSICCIA.

Grilled Italian Sausage, Bell Peppers And A Parmesan Light Cream Marinara Sauce. 19.5

PAPPARDELLE ALLO ZAFFERANO.

Fresh Homemade Saffron Pasta, Jumbo Prawns, Wild Mushrooms, Finished With Roasted Shrimp Bisque. 23.5

PENNE CON POLLO.

Marinated Chicken Breast Sauteed With Sun-Dried Tomatoes, Sweet Corn, Chipotle-Basil Sauce. 19.5

GNOCCHI AL PESTO.

Pine Nuts, Basil, Pesto Cream Sauce. 19.5

Add Grilled Free Range Chicken. 6.5

CAPELLINI POMODORO.

Angel hair pasta with fresh Tomatoes, Basil, Garlic and Olive Oil. 18.5 Add Grilled Free Range Chicken. 6.5 Add Prawns 7.5

LINGUINE FRUTTI DI MARE.

Clams, Mussels, Prawns, Salmon & Spicy Marinara Sauce. 27.5

Secondi

HERB ROASTED CHICKEN.

Pan Seared Half Free Range Chicken, served over Mashed Potatoes, Sauteed Spinach, and Chicken Demi-Glace. 25.5

MARINATED GRILLED TERIYAKI SKIRT STEAK.

Garlic Mashed Potatoes, House Made Onion Rings, Seasonal Vegetables. 36.5

SALMONE ALLA GRIGLIA.

Grilled Fresh Salmon, Served over Soft Polenta, Sauteed Spinach 26.5

VITELLO PICCATA.

Pan Seared Veal Scaloppini, On Garlic-Mashed Potatoes Sauteed Spinach, Lemon Capers White Wine Sauce. 28.5

AUSTRALIAN FILET MIGNON.

Pan Seared, Pepper Crusted Filet With Garlic-Mashed Potatoes, Seasonal Vegetables Topped With Gorgonzola Compound Butter, Fresh Tomato Sauce. 36.5

GRILL Dishes

Polenta with Meat Sauce. 9.5

Seasonal Vegetables. 6.5

Sauteed Mushrooms with Garlic White Wine Butter. 6.5

Spaghetti with Marinara or Cream or Both. 7.5

Sauteed Fresh Corn with White Wine Butter. 6.5

Kids Menu

Chicken Nuggets with French Fries. 9.5

Penne Pasta with Cheese or Marinara. 9.5

Spaghetti Bolognese. 10.5

FINISHED WITH A PORT WINE REDUCTION. 36.5

PESCE DEL GIORNO.

Ask Server For Fresh Daily Selection Of Fish & Specials.