

# LUNCH 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. 10.5

Add Grilled Free Range Chicken. 6.5 Add Prawns 7.5

#### CAESAR SALAD.

Romaine Hearts, Anchovy, Garlic Croutons, Classic Caesar Dressing Topped With Shaved Parmigiano Reggiano. 9.5 Add Grilled Free Range Chicken. 6.5 Add 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.

### Panini (Sandwiches)

### 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. 18.5 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 Caper White Wine Sauce. 28.5

#### AUSTRALIAN FILET MIGNON.

Pan Seared, Pepper Crusted Filet With Garlic-Mashed Potatoes, Seasonal Vegetables Topped With Gorgonzola Compound Butter, Finished With A Port Wine Reduction. 36.5

*Choice of soup, mixed green salad or french fries.*

#### CRAB CAKE.

Iceberg Lettuce, Cucumber, Tomatoes, Sesame Soy Aioli. 16.5

MARINATED GRILLED TERIYAKI SKIRT STEAK. Arugula, Onions Rings, Tomatoes, Roasted Pepper-Chipotle Aioli. 16.5

#### GRILLED FREE RANGE CHICKEN BREAST.

Sweet Red Onions, Lettuce, Basil Pesto Aioli, Tomatoes, Jack Cheese. 15.5

#### GRILLED PORTOBELLO MUSHROOM.

Fresh Buffalo Mozzarella, Arugula, Tomatoes Basil Pesto. 14.5

#### KOBE BURGER.

Grilled Kobe Burger With Fries. 15.5. Add Mushrooms or Crumbled Blue Cheese Additional 1.00

#### PESCE DEL GIORNO.

Ask Server For Fresh Daily Selection Of Fish & Specials.

### Side 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



#### Full Bar

Refreshing Cocktails (featuring a Full Bar) and Extensive wine list

#### Corkage Fee

\$20.00 per 750 ml bottle, one corkage waived for each bottle purchased from wine list

#### Extensive Wine List

Enjoy outstanding Napa Valley, Sonoma and Italian Wines.

#### Reservations

Recommended, walk-in's always welcomed

#### Group Events and Info

Choose from our group events menus. Enjoy our vault, chardonnay room, bella room or main dining area.

#### The Lunch Box Menu

A Napa Valley Favorite. Try our famous quick "Lunch box" menu... truly one of the Nap

#### Attire

Casual Elegance

#### Address

1026 First Street,  
Napa, California 94559

#### Gift Certificates

A dining restaurant gift certificate is a perfect gift for any special occasion.

#### Accepted Payments

Visa, MasterCard, American Express, Discover, Cash

#### Allegria Gives Back

We take pride in giving back to the community. Click here for charities.

#### Allegria Exclusive Club

To your email, receive offers and updates.