



ANTIPASTI 4

Calamari Fritti \$16.00

Served with a touch of balsamic glaze and marinara sauce

Arancini \$12.00

Homemade rice balls filled with mozzarella and peas served with marinara sauce

Grill Octopus \$18.00

Cherry tomatoes, cannellini beans and baby spinach

Eggplant Rollantini \$12.00

Stuffed with ricotta and topped with mozzarella served in a tomato basil sauce

INSALATA 5

Tuna \$16.00

Peppercorn encrusted sushi grade tuna served over baby spinach with lemon vinaigrette dressing

Organic Greens AVAILABLE OPTIONS

Gorgonzola cheese, grape tomatoes and balsamic vinaigrette

\$10.00

With Grilled Chicken: \$13.00

With Grilled Shrimp: \$15.00

Warm Braised Duck \$14.00

Seasoned duck with crisp goat cheese, butter lettuce, toasted almonds with agro dolce vinaigrette

Steak \$16.00

N.Y. strip steak served over baby spinach with caramelized walnuts and a lemon vinaigrette

Caesar AVAILABLE OPTIONS

Romaine lettuce, homemade croutons in a home made parmiggiano Reggiano Caesar dressing

\$10.00

With Grilled Chicken: \$13.00

With Grilled Shrimp: \$15.00

PASTA 4

Linguini Seafood \$22.00

Clams, mussels, bay scallops, calamari and rock shrimp in a marinara sauce

Penne \$16.00

Italian eggplant, sweet red peppers, caramelized shallots in a fresh Tomato basil sauce with mozzarella cheese

Linguini Bolognese	\$16.00
Ground Angus beef slow cooked in a ragout` sauce	
Rigatoni	\$17.00
Shallots, grape tomatoes and vodka finished in a blush cream sauce	

MR. ROGERS' MENU 2

Mr. Rogers' Calamari	\$12.00
This meal will be sent to someone in need. We thank you for supporting this volunteer program	
Mr. Rogers' Chicken Parmiggiana	\$20.00
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RISOTTO 2

Alysa`s Risotto	\$15.00
A Vegan, Vegetarian and a Gluten Free risotto with wild mushrooms, grape tomatoes and baby spinach	
Chicken & Sausage Risotto	\$17.00
Wild mushrooms, green peas, grape tomatoes in a Demi-glace sauce	

SECONDI 6

Chicken Parmiggiana	\$16.00
With Linguini pasta	
Chicken and Sausage Marsala	\$18.00
With sweet Italian sausage, Portabella mushrooms, roasted potatoes, and red peppers in Marsala sauce	
Chicken al Vino Bianco	\$17.00
Served with wild mushrooms, artichokes hearts, baby spinach, and grape tomatoes in white wine garlic sauce	
Hazelnut and Walnut Encrusted Rack of Lamb	\$25.00
Served with vegetables and potatoes finished in a Demi-glace sauce	
Branzino Fillet	\$19.00
Broiled and served with a creamy lobster risotto topped with tomato bruschetta	
Swordfish	\$19.00
Grilled and served over linguini with cherry tomato, green olives, in a spicy marinara sauce	

SANDWICHES 4

Eggplant Parmiggiana	\$12.00
With marinara and mozzarella	
Steak	\$16.00
Grilled and topped with caramelized onions, mushrooms and mozzarella cheese	

Grilled Chicken	\$13.00
Fresh mozzarella, Imported prosciutto di Parma and pesto	
Caprese	\$12.00
Fresh mozzarella, tomatoes, red roasted peppers and basil	
BIBITE 8	
Sparkling and Still Water	\$9.00
Pepsi Cola	\$4.50
Diet Pepsi	\$4.50
Lemonade	\$4.50
Sierra Mist	\$4.50
Unsweetened Iced Tea	\$4.50
San Pellegrino Aranciata	\$4.50
Juices	\$4.50
Cranberry, Apple or Orange	

DOLCI 1	
Dessert Tray	\$25.00
Ricotta Cheesecake, Fritters & Profiteroles	

WHITE WINES 4	
Pinot Grigio California 2017	AVAILABLE OPTIONS
Delicate aromas of pineapple, guava and jasmine.	Half Bottle: \$14.00
	Full Bottle: \$24.00
Chardonnay Contra Costa County 2018	\$25.00
Full-bodied, displaying aromas and flavors of honey, poached pear, orange blossom, and crème brulee.	
Chardonna California 2016	\$15.00
Aromas and flavors of honeysuckle, poached pear and almond marzipan.	
Sauvignon Blanc Lodi 2018	AVAILABLE OPTIONS
Delicate aromas of grapefruit, green apple and a hint of key-lime.	Half Bottle: \$15.00
	Full Bottle: \$25.00

RED WINES 8	
Pinot Noir California 2017	AVAILABLE OPTIONS
Medium-bodied, loaded with bright red fruit and a hint of earthiness.	Half Bottle: \$19.00
	Full Bottle: \$34.00

Super Tuscan California 2017		AVAILABLE OPTIONS
This wine shows a mosaic of flavors, from bright fruity notes of sweet plum and fig, to warm tones of clove and baking spices.		Half Bottle: \$16.00 Full Bottle: \$28.00
Mambo Italiano California 2014		\$26.00
Aromas of sweet ripe cherries, black currants, cigar box and vanilla spice.		
Cabernet Lodi 2014		\$28.00
Soft and well-balanced, with aromas and flavors of cherries, blueberries and cloves, along with notes of anise, dried flowers, cedar and dark chocolate.		
"Meritage" Merlot California 2014		\$34.00
Full-bodied with aromas of blackberries, dark cherries and plums, ending with a hint of hazelnut and a velvety finish.		
"Miscela" Red Wine Napa Valley 2015		\$21.00
Incredible dark fruit aromas of fig and plum, enveloped in vanilla with undertones of caramel and lavender.		
Syrah Amador 2016		\$32.00
This Syrah has a nice elegant bouquet of blueberry, black currant, and ripe plum.		
Syrah Amador 2015		\$18.00
A rich bouquet of blackberry and ripe plum, complemented by layers of spices and earthy mushrooms and a meatiness on the palate.		

CONTORNI 3	
Sauteed Spinach	\$9.00
Sauteed Broccoli	\$9.00
Sauteed Wild Mushroom	\$9.00