



ANTIPASTI 8

Eggplant Parmigiana	\$14.95
Fried Calamari	\$16.95
Served with Spicy Tomato Sauce	
Fried Mozzarella	\$11.95
Prosciutto di Parma	\$17.95
Imported Prosciutto Di Parma	
Burrata	\$14.95
Fresh Burrata Cheese, Prosciutto di Parma & Arugula	
Bresaola con Arugula e Parmigiano	\$16.95
Dry Cured Beef with Arugula & Shaved Parmigiano	
Carpaccio di Manzo*	\$16.95
Thinly Sliced Raw Beef Laid Over Arugula & Topped with Parmigiano	
Carpaccio di Salmone*	\$16.95
Thinly Sliced Raw Salmon	

INSALATE 6

Caesar Salad*	AVAILABLE OPTIONS
	\$12.95
	With Chicken: \$6.00
Green Salad	\$8.95
Romaine Lettuce & Tomatoes	
Organic Salad	\$9.95
Mixed Organic Greens & Tomatoes	
Caprese	\$16.95
Fresh Mozzarella, Tomatoes & Basil	
Grilled Calamari Salad	\$24.95
Grilled Calamari served over Mixed Greens and Tomatoes	
Chopped Salad	\$16.95
Romaine Lettuce, Goat Cheese, Pinenuts, Sundried & Fresh Tomatoes	

PANINI 4

Pesto Pollo & Pomodoro	\$15.95
Grilled Chicken, Pesto, Mixed Greens & Tomatoes	
Mozzarella & Pomodoro	\$12.95
Fresh mozzarella & Tomatoes	
Tacchino & Mozzarella	\$14.95
Oven-Roasted Turkey, Provolone & Tomatoes	
Prosciutto, Mozzarella & Pomodoro	\$15.95
Parma Prosciutto, Fresh Mozzarella & Tomatoes	

PIZZA 9

Pizza Margherita	\$17.95
Tomato Sauce, Mozzarella & Basil	
Pizza Funghi	\$18.95
Tomato Sauce, Mozzarella & Mushrooms	
Gorgonzola	\$19.95
Tomato Sauce, Mozzarella & Gorgonzola	
Salami & Olive	\$19.95
Tomato Sauce, Mozzarella, Italian Salami & Kalamata Olives	
Pizza Prosciutto	\$20.95
Tomato Sauce, Mozzarella & Prosciutto	
Marinara	\$17.95
Tomato Sauce, Anchovies, Oregano & Garlic (No Cheese)	
Rosemary Focaccia	\$8.95
Rosemary & Olive Oil Flatbread	
Focaccia al Prosciutto	\$19.95
Focaccia Topped with Prosciutto	
Focaccia with Mozzarella & Red Onions	\$16.95

PASTA 9

Spaghetti Pomodoro e Basilico	\$17.95
Tomato Sauce & Basil	
Bombolotti Amatriciana	\$19.95
Mezza Rigatoni, Pancetta, Tomato Sauce	

Spaghetti Aglio, Olio & Peperoncino		AVAILABLE OPTIONS
Olive Oil, Garlic & Crushed Red Peppers		\$12.95
		Add Anchovies: \$2.00
Penne Pomodoro		\$17.95
Tomato Sauce & Basil		
Penne Arrabiata		\$19.50
Spicy Tomato Sauce		
Penne Gorgonzola		\$19.95
Gorgonzola & Cream		
Lasagna di Carne		\$18.95
Fettuccine Alfredo		AVAILABLE OPTIONS
Homemade Fettuccine with Cream & Parmigiano		\$18.95
		Add Chicken for: \$4.00
		Add Shrimp: \$5.00
Fettuccine Bolognese		\$19.95
Homemade Fettuccine with Meat Sauce		

SECONDNI PIATTI 5

Chicken Paillard	\$18.95
Marinated & Grilled Chicken Breast	
Chicken Parmigiana	\$22.95
Breaded Organic Chicken Breast Topped with Tomato Sauce & Mozzarella	
Veal Chop Milanese	\$32.95
Lightly Breaded & Fried Veal, Romaine Lettuce & "Bruschetta" Tomatoes	
Grilled Ribeye Steak	\$35.95
Prime Ribeye Steak	
Grilled Fish of the Day	

DOLCI 3

Tiramisu*	\$11.95
Lemon or Mandrin Sorbet	\$11.95
Dark Chocolate Tartufo	\$11.95
Dark Chocolate Ice Cream Covered with a Dark Chocolate Shell	

ITALIAN SPARKLING 2

Prosecco Brut, Zardetto

Full-Bodied & Fruity, Clean & Fresh.

\$42.00

Prosecco Split

\$14.00

CHAMPAGNE 4

Perrier Jouet, Grand Brut

\$90.00

Veuve Cliquot, Yellow Label Brut, NV

\$120.00

Moet & Chandon Nectar Imperial Rose

\$145.00

Cuvee Dom Pérignon, Vintage

\$275.00

ITALIAN WHITE 6

Pinot Grigio, Citra

From Abruzzi. Delicate with Fresh Floral Fruit Notes. Light & Crisp.

AVAILABLE OPTIONS

Glass: \$11.00

1/4 Carafe: \$17.00

1/2 Carafe: \$30.00

Bottle: \$40.00

Pinot Grigio, Bertani

From Veneto. Firm to the Palate, Rose Petal Notes, with Good Body & Acigity. Very Long Finish.

AVAILABLE OPTIONS

Glass: \$13.00

1/4 Carafe: \$20.00

1/2 Carafe: \$36.00

Bottle: \$48.00

Chardonnay, Tormaresca

From Puglia. Fresh Orange Blossom Aromas, Tinged By a Fruity Aftertaste Striking a Perfect Balance Between Softness and Acidity.

AVAILABLE OPTIONS

Glass: \$13.00

1/4 Carafe: \$20.00

1/2 Carafe: \$36.00

Bottle: \$48.00

Sauvignon Blanc, Borgo Conventi

From Colio. Full-bodied & dry, Spicy & Earthy with Fig & Citrus.

AVAILABLE OPTIONS

Glass: \$13.00

1/4 Carafe: \$20.00

1/2 Carafe: \$36.00

Bottle: \$48.00

Gavi Di Gavi, Broglia La Meirana

Great Body, Dry, Fresh & Clean, Aroma of Pear, Lemon & Anis.

\$48.00

Greco Di Tufo, Feudi Di San Gregorio

From the Volcanic Soils of Mount Vesuvius, Campania. Lively Acidity and Mineral Structure.

\$48.00

ITALIAN ROSE 1

Bertani, Bertarose	AVAILABLE OPTIONS
From Veneto, 50% Molinara, 50% Merlot. Aroma of Fresh, White Blossoms, Cherry, Almond, Rose & Hints of Strawberry.	Glass: \$13.00
Firm to the Palate with Good Body & Acidity.	1/4 Carafe: \$20.00
	1/2 Carafe: \$36.00
	Bottle: \$48.00

WASHINGTON STATE WHITE 1

Chardonnay, Chateau St. Michelle	\$40.00
Soft & Creamy with Flavors of Apricot, Papaya & Lemon Zest.	

CALIFORNIA WHITE 3

Chardonnay, Glass Mountain	AVAILABLE OPTIONS
Bright Citrus Flavors Give Way to Richer Butterscotch & Guava Notes.	Glass: \$11.00
	1/4 Carafe: \$17.00
	1/2 Carafe: \$30.00
	Bottle: \$40.00

Chardonnay, Smoking Loon	\$38.00
Notes of Citrus, Pear, Oak and Vanilla.	

Chardonnay, Benziger, Sonoma Valley	\$38.00
Aromas of Baked Apple & Pear, Nuances of Toasty Vanilla Oak.	

CALIFORNIA BLUSH 1

White Zinfandel, Montevina	AVAILABLE OPTIONS
	Glass: \$11.00
	1/4 Carafe: \$17.00
	1/2 Carafe: \$30.00
	Bottle: \$40.00

CALIFORNIA RED 5

Cabernet, Greystone Cellars	AVAILABLE OPTIONS
Ripe, Round & Rich on the Palate with Full Bodied Berry Flavors & Spicy Notes of Black Pepper.	Glass: \$11.00
	1/4 Carafe: \$17.00
	1/2 Carafe: \$30.00
	Bottle: \$40.00

Red Zinfandel, Ravenswood	\$38.00
Light-Bodied, Red & Black Berry Character.	

Merlot, Blackstone	\$38.00
Flavors of Black Cherry & Blueberry, Soft Tannins.	

Cabernet Sauvignon, Guenoc Winery, Napa Valley	\$40.00
Blackberry & Cassis Aromas.	

Pinot Noir, David Bruce

Aromas of Red & Black Cherry, Classic Burgundian Character.

\$82.00

ITALIAN RED 24

Chianti, Melini

Dry, Full, Harmonious & Slightly Tannic with an Elegant Aftertaste of Toasted Almond.

AVAILABLE OPTIONS

Glass: \$11.00

1/4 Carafe: \$17.00

1/2 Carafe: \$30.00

Bottle: \$40.00

Merlot, Villa Pozzi

From Western Sicily. Ripe with Complex Blackberry & Raspberry Aroma Finishing with a Rich Array of Silky Berry Flavors.

AVAILABLE OPTIONS

Glass: \$11.00

1/4 Carafe: \$17.00

1/2 Carafe: \$30.00

Bottle: \$40.00

Barbera d'Alba, Fontanafredda

From Piedmont. DOCG. Soft Tannins, Fruit Character and Crisp Freshness, Culminating in a Long, Tasty Finish.

AVAILABLE OPTIONS

Glass: \$13.00

1/4 Carafe: \$20.00

1/2 Carafe: \$36.00

Bottle: \$48.00

Nero D'Avola, Cusumano

From Sicily. Red Berry Aromas, Fruit-Forward with Firm Tannins & Plummy Spice Flavors.

AVAILABLE OPTIONS

Glass: \$13.00

1/4 Carafe: \$20.00

1/2 Carafe: \$36.00

Bottle: \$48.00

Sangiovese, Morellino Di Scansano

From Scansano, Tuscany. DOCG Intense Aromas of Ripe Red Fruit, Medium-Full Body with a Long Lasting Finish.

AVAILABLE OPTIONS

Glass: \$13.00

1/4 Carafe: \$20.00

1/2 Carafe: \$36.00

Bottle: \$48.00

Montepulciano, Castronovo

From Abruzzo. Full & Fruity Structure with Great Aromas & Sweet & Velvety Tannins.

AVAILABLE OPTIONS

Glass: \$15.00

1/4 Carafe: \$23.00

1/2 Carafe: \$44.00

Bottle: \$56.00

Chianti Classico, Ruffino Aziano

Fruity with Slight Spicy Undertones, Elegant Texture with a Long & Persistent Aftertaste.

AVAILABLE OPTIONS

Glass: \$15.00

1/4 Carafe: \$23.00

1/2 Carafe: \$44.00

Bottle: \$56.00

Merlot, Conte Brandolini From Friuli. Full, Dry and Slightly Tannic, with Great Body and Texture.	AVAILABLE OPTIONS	
		Glass: \$15.00
		1/4 Carafe: \$23.00
		1/2 Carafe: \$44.00
		Bottle: \$56.00
Valpolicella Classico, Masi		\$38.00
Medium-bodied, Light, Flavors of Raspberry, Hints of Vanilla.		
Sangiovese, Santa Cristina, Antinori		\$38.00
Soft, Very Pleasing, Intense Bouquet of Mature Fruit.		
Barbera D'Alba, Pio Cesare		\$55.00
Medium-Bodied, Aromas of Chocolate & Cherries.		
Rosso Di Montepulciano, La Braccessa		\$55.00
Medium to Full-Bodied, Fruity and Berry Fragrant.		
Chianti Classico DOCG, Peppoli, Antinori		\$64.00
Well-Balanced, Rich in Aromas of Fruit, Hints of Vanilla.		
Chianti Classico Riserva, Rocca della Macie		\$64.00
Rich & Intense Aromas, Dry & Soft on the Palate with Great Structure.		
Chianti Classico, "La Forra" Nozzole		\$68.00
Nebbiolo, Gattinara DOCG, Travaglini		\$72.00
From Piedmont. Full-Body, Intense Flavors of Cherry, Raspberry and Spice. Long and Smooth Finish.		
Chianti Classico Riserva, Marchese Antinori		\$77.00
Round & Soft in Texture with Tonic & Vibrant Sensations Characterizing a Notably Elegant Finish.		
Barbaresco, Produttori Del Barbaresco		\$78.00
Full-Bodied & Intense Fruit with Black Cherry Notes.		
Barolo, Damilano		\$95.00
Dry, Full-Bodied, Deep Bouquet, Velvety.		
Brunello Di Montalcino, Canailcchio di Sopra		\$158.00
Dry, Warm, A Bit Tannic, Intense, Complex.		
Tignanello, "Super Tuscan," Antinori		\$180.00
80% Sangiovese, 20% Cabernet, Full-Bodied, Rich, Complex, Intense Fruit Flavors with Hints of Oak.		
Amarone, Bertani		\$185.00
Full-Bodied, Filling the Palate with a Complex Variety of Fruit,Smooth.		
Sassicaia, Tenuta San Guido		\$245.00
Intense, Concentrated & Deep Ruby Red with Complex Aromoas of Red & Black Fruit, Sweet but Frim Tannins		
Chianti, Ricasoli "Barone"		\$44.00
Dry, Medium-Bodied, Scent of Violet		

SPECIALI DEL GIORNO 23

Burrata	\$14.95
Served with Arugula, Black Olives & Fresh Tomatoes	
Eggplant Parmigiana	\$14.95
Octopus Salad	\$14.95
Grilled Calamari Salad	\$24.95
Grilled Calamari served over organic salad	
Grilled Shrimp Salad	\$17.95
Grilled Shrimp served over organic salad	
Spinach Salad	\$13.95
Fresh spinach, Pears, Walnuts & Shaved Parmigiana	
Zuppa Del Giorno	\$10.95
Penne Del Giorno	
Special Pasta Del Giorno	
Gnocchi Del Giorno	
Spaghetti Del Giorno	
Ravioli Del Giorno	
Risotto Del Giorno	
Crab & Lobster Ravioli	\$25.95
Crab & Lobster Meat with a pink sauce	
Sauteed Chicken Del Giorno	\$24.95
Chicken Parmigiana	\$22.95
Pesce Del Giorno	
Pesce Del Giorno	
Ribeye Steak	\$35.95
Panna Cotta	\$11.95
Apple Pie	AVAILABLE OPTIONS
	\$11.95
	A la Mode: \$4.00
Cheesecake	\$11.95
Cannoli	\$11.95

FRITTATA 1

Frittata of the Day	\$11.95
Made with Organic Eggs	

EGGS 4

Eggs Rosinella	\$11.95
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Two eggs, fried or poached, on a bed of organic tomato sauce, topped with fresh mozzarella & parmigiano, toast

Two Eggs Any Style	\$8.95
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Served with house potatoes & toast

Eggs Lenticchie	\$10.95
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Two poached eggs on a bed of organic lentils, toast

Avocado Toast with Eggs	AVAILABLE OPTIONS
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Two organic eggs on top of two pieces of avocado toast

\$13.95

Tomatoes: \$2.00

EGG SANDWICHES 2

Egg Sliders	\$13.95
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Two poached eggs over steamed spinach, topped with parmigiana & truffle oil, served inside homemade ciabatta, house potatoes

Two Eggs Any Style, Ham & Swiss Cheese	\$11.95
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Served on homemade ciabatta, toast

OTHERS 6

French Toast with Fresh Berries	\$11.95
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Fresh berries and pure maple syrup

Blueberry Pancakes	\$11.95
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Overnight Oats	\$12.95
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Topped with fruit & homemade granola

Homemade Granola Bowl	AVAILABLE OPTIONS
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Sweetened with honey, served with choice of milk

\$8.95

Blueberries or Strawberries: \$3.00

Avocado Toast	AVAILABLE OPTIONS
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Two pieces of toast topped with avocado

\$9.95

Tomatoes: \$2.00

Bagel	AVAILABLE OPTIONS
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\$2.95

With Smoked Salmon and Cream Cheese: \$4.00

PASTRIES 3

White Croissant	\$2.95
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Whole Wheat Croissant	\$3.25
Chocolate Croissant	\$3.50

SIDES 5

Organic Bacon	\$3.75
Organic House Potatoes	\$2.75
One Organic Egg	\$3.00
Toast	\$1.75
Bread	\$1.75
White or Whole Wheat	

BEVERAGES 6

Fresh Squeezed Orange Juice	AVAILABLE OPTIONS
	Small: \$4.95
	Large: \$5.95
Apple, Cranberry or Pineapple Juice	\$4.95
Panna & Pellegrino	AVAILABLE OPTIONS
	500ml: \$4.95
	750ml: \$6.95
Coke	\$3.25
Diet Coke	\$3.25
Sprite	\$3.25

COFFEE & TEA 7

Italian Espresso	\$2.95
Cappuccino/Café Latte	\$3.95
Espesso Macchiato	\$3.50
American Coffee	\$2.50
Iced Coffee	\$2.50
Granita di Café	\$4.95
Selection of Organic Teas	\$3.75

SPARKLING 2

Mimosa or Bellini

\$13.00

Prosecco Brut

Full-Bodied & Fruity, Clean & Fresh

AVAILABLE OPTIONS

Split: \$11.00

Bottle: \$36.00