



ANTIPASTI FREDDI 7

Siberian Caviar

one ounce of siberian sturgeon caviar, malossol, sustainably farmed at the university of georgia, finished with traditional garnishes of hard-boiled egg yolk, red onion, capers and toast points

Tonno Scottato Ai Semi Di Sesame

\$12.00

atlantic trolled yellowfin, di qualita sushi, seared rare with black, asian sesame seeds and served with pickled ginger, seaweed salad and wasabi-joyu

Salmone Affumicato

\$10.00

salmon farmed in the fjords of the north sea, smoked over a collection of woods with hints of heather and sage, pastrami-seasoned and offered with traditional garnishes of chopped red onion, horseradish, capers and pumpernickel toast points

Gamberi Con Carciofini Sottolio

\$10.00

full georgia coastal white shrimp, peppercorn steamed and served, just warm, on butter lettuce, with a marie louise

Piatto Di Formaggi

AVAILABLE OPTIONS

a selection of cheeses, focusing on varieties, textures and pairings, prepared for two or four persons, and served with seasonal, available fruits, and fond thoughts of ristorante gino summer lunches

\$12.00

\$18.00

Prosciutto Con Mozzarella

\$12.00

traditional scia crudo from parma, of the emilia romagna region of central italia, thinly sliced and dribbled with olio, and served with whole milk mozzarella

Carpaccio

\$13.00

named for the venetian renaissance painter vittore carpaccio and originated in harrys bar in venice, this chilled and sliced raw filetto is offered over california arugula with fried capers, a horseradish cream and shaved parmigiano

ANTIPASTI CALDI 5

Calamari Piccoli Fritti

\$9.00

baby marine mollusk of both rings and tentacles, lightly floured and fried, sprinkled with sliced red and yellow peppers and finished with a homemade tomato basil sauce

Scampi Alla New Orleans

\$10.00

a staple of natalias for over two decades, robust shrimp sauteed in a guarded creole recipe with hints of garlic and thyme

Polpetta Di Granchio

\$11.00

the house signature, swimming atlantic blue crab cake, sauteed and finished over a classic remoulade sauce

Piroshki Di Carne

\$8.00

as a point of departure, this traditional russian pastry is stuffed with spicy italian sausages, beef, seared white onions and served with a hand-beaten bearnaise

Lumache

\$9.00

shell-stuffed field snails, prepared in the classic style of brandy, shallots, melted butter and garlic, with a touch of tomato sauce

INSALATA 6

Insalata Di Casa Con Parmigiano

\$6.00

house salad of organic oak leaf lettuce, mixed with spinach leaves and arugula, tossed with cherry tomatoes, julienne cucumbers and sliced carrots, dressed with dark balsamic vinaigrette and finished with freshly shaved parmigiano

Insalata Di Pere Con Maytag Blue Cheese

\$8.00

living butter lettuce topped with sliced, seasonal pears from the pacific northwest, and drizzled with a white balsamic vinaigrette

Insalata Di Caesar Con Acciughe

\$6.00

legendarily created by the italian immigrant caesar cardini at his caesars hotel in tijuana in the 1920s for san diego airmen; ours is the traditional caesar dressing, a soft but tangy essence, offered on romaine with homemade croutons, shaved parmigiano and a whim of kalamata olives

Insalata Caprese

\$9.00

invented in the 1950s on the isle of capri by margherita mellino at trattoria da vincenzo for her sun-bronzed beachgoers, we adhere to her original recipe of fresh vine-ripe tomatoes, fior di latte or whole milk mozzarella, drizzled with extra virgin olive oil, a turn of cracked pepper, and finished with shredded and whole basil leaves

Insalata Di Spinaci Con Pancetta Arrostita

\$7.00

bed of organic spinach greens, topped with a warm pancetta dressing and a single poached egg

Insalata Di Rucola Con Parmigiano

\$8.00

organic, baby arugola with a white balsamic vinaigrette, extra virgin olive oil and freshly shaved parmigiano

PASTA 6

Penne Con Ricotta Salata E Basilico

AVAILABLE OPTIONS

literally meaning quills, penne assumes its name from its angular, diagonal ends, like old pen nibs, and will be cooked al dente and finished with a sheeps milk ricotta salata, from the isle of sicily, a dollop of creme fraiche and a touch of basil

\$10.00

\$16.00

Capellini Alla Crema Con Vegetali

AVAILABLE OPTIONS

a simple angel hair pasta with a light creamy marinara, seasoned with sliced mushrooms, green onions and fresh tomatoes

\$8.00

\$12.00

Mezzi Rigatoni Alla Sulmonese

AVAILABLE OPTIONS

this hearty ridged noodle, traditionally popular in southern and central italia, will be cooked spicily with italian sausage and red and yellow peppers in a homemade marinara

\$10.00

\$16.00

Lasagna Verde Con Bolognese E Besciamelle

AVAILABLE OPTIONS

homemade lasagna with a traditional bolognese, a touch of spinach, and bechamel

\$14.00

\$20.00

Risotto Del Giorno

AVAILABLE OPTIONS

chefs nightly selection of delicate and seasonal risotto

\$12.00

\$20.00

Ravioli Del Giorno

chefs nightly selection of ravioli e sauce

PASTA - SPAGHETTI COME PIACE A TE 4

Traditional

tomato and basil

AVAILABLE OPTIONS

\$8.00

\$12.00

Arrabbiata

angry womans pasta

AVAILABLE OPTIONS

\$8.00

\$12.00

Pescarese

fishermans pasta with shrimp, scallops and squid

AVAILABLE OPTIONS

\$12.00

\$20.00

Carbonara

egg, bacon and parmigiano

AVAILABLE OPTIONS

\$9.00

\$16.00

CARNE 4

Filetto Di Manzo Al Pepe Nero O Bearnaise

\$32.00

graded, aged filetto de mignon prepared to temperature and finished with natalias homemade peppercorn or bearnaise sauce

Bistecca Alla Fiorentina Con Maytag Blue Cheese

dry rub, grass fed new york strip, grilled and topped with maytag blue cheese, caramelized onions and finished with our shallot red wine sauce

Tournedos Di Carne Del Giorno

\$30.00

nightly creation of the chef, typically using medallions of filetto de mignon, but can incorporate other cuts of meat

Anatra Arrosto

\$26.00

delicate canadian duck cured, deboned and roasted, served fully sliced and slightly crispy, with raspberry or black cherry sauce

CARNE - VITELLO A PIACERE 4

Piccata

\$26.00

sauteed with sherry, mushrooms and capers

Marsala

\$26.00

sauteed with mushrooms and marsala wine

Milanese

\$26.00

lightly breaded and pan cooked with dollops of butter and squeezed lemon

Oscar

\$26.00

alla oscar tschirky, sauteed, topped with king crab, steamed asparagus spears and bearnaise

PESCE 6

Sogliola Di Dover Alla Mugnaia

known in ancient roma as solea jovi, jupiters sandal, our dover sole, imported from holland, is simply sauteed with lemon, white wine and butter, the house signature

Pesce Al Cartoccio

fish of the day in parchment

Salmone Alla Crosta Di Patate

\$24.00

an old menu staple, our olive oil marinated organic scottish salmon is wrapped in thin ribbons of potato, seared then baked, and offered with a champagne sauce

Tonno Alla Griglia

\$32.00

yellowfin tuna, sashimi grade, grilled to temperature, served with sauteed ginger and scallions, and drizzled with our homemade tamari sauce

Gamberoni Alla Griglia

\$24.00

these five to seven inch, deep-water shrimp, are lightly grilled, then covered with mixed mushrooms sauteed in sherry and butter with a touch of scallions

Aragosta Di Africa Alla Dijonnaise

two, six ounce warm water lobster tails from the equatorial coasts of africa, beer battered and deep fried, and served with a richly made, honey-hinted dijonaise
