

## r a w b a r

seafood platter 20  
oysters / king crab legs / shrimp  
per person - minimum 2

oysters 4  
per piece

shrimp cocktail 6  
per piece

king crab legs 12  
per piece

## a p p e t i z e r

calamari fritti 14  
tomato sauce / sriracha aioli

antipasto di formaggi 20  
cheeses of the day, cured meats, dried fruit

toasted beef ravioli 12

smoked cured salmon 14  
grilled bread, mascarpone, onion, capers, evoo

eggplant parmigiana 12  
tomato, mozzarella, parmigiana

prime beef carpaccio 16  
arugula, reggiano, smoked paprika aioli, red onion, capers, evoo

calamari saporitti 14  
sherry, tomato sauce, lemon

arancini 11  
chef's choice

potsticker 14  
chef's choice (in collaboration with crispy edge)

## s o u p / s a l a d

cioppino 7 / 11

zuppa del giorno 7 / 11

bella napoli 10  
mixed greens, hearts of palm, artichoke hearts, onion, parmigiana

caprese 14  
local tomatoes, mozzarella, basil, balsamic

caesar 10  
romaine, mozzarella, parmigiana, croutons

wedge 14  
egg, bacon, tomato, bleu cheese, balsamic

stack 15  
local tomatoes, burrata, roasted bell peppers, fried eggplant, basil, evoo, balsamic

lobster caprese 20  
tomatoes, burrata, white balsamic, olive oil, basil



## p a s t a

truffle burrata ravioli 22  
tomato sauce, arugula

penne vodka 21  
smoked salmon, peas, onion, dill, tomato cream

linguine bolognese 21  
meat sauce, cream (meatball +3)

linguine salsiccia 22  
spicy sausage, fresno chili, fresh herbs, garlic, evoo

linguine mare monti 28  
shrimp, clams, tomato, mushroom, garlic, evoo

farfalle genovese 21  
white wine, pesto, cream (chicken +4 / shrimp +8)

linguine abruzzo 29  
shrimp, scallops, sundried tomato, garlic, evoo

linguine aglio e olio 20  
toasted onion, black pepper, garlic, evoo

## *c h i c k e n / v e a l*

chicken 21 / veal 26

marsala

bell peppers, mushroom, onion, tomato

piccata

mushroom, white wine, lemon

parmigiana

breadcrumbs, tomato, mozzarella, parmigiana  
(add eggplant +4)

saltimbocca

fontinella, white wine, sage

milanese 24 / 29

breadcrumbs, arugula, parmigiana, tomato, evoo

veal liver napoli 23

sweet and sour

## *s t e a k*

16 ounce new york strip *market*

20 ounce cowboy ribeye *market*

16 ounce bone-in filet *market*

8 ounce filet mignon *market*

### *at your request*

*port wine cream* 4

*house steak* 4

*vino rosso* 4

*pointe reyes bleu* 4

*bearnaise* 4

## *H O U S E S P E C I A L T Y*

3 0 Y E A R S O F E X C E L L E N C E

### *provimi veal chop*

vino rosso / saltimbocca

*market*

## *s e a f o o d*

shrimp scampi 30

breadcrumbs, lemon, capers, evoo

salmon 32

dijon cream

chilean seabass *market*

scallops *market*

chef's choice

## *f a m i l y s t y l e*

lobster risotto 40

cold water lobster, asparagus, shiitake

white truffle oil fries 10

sriracha aioli, horseradish aioli

rigatoni carbonara 20

applewood smoked bacon, onion, kalamata,  
white wine, cream

rigatoni bolognese 20

meat sauce, cream

basil jalapeño corn 16

cream, parmigiana