

Three Course Menu, January

Burrata

sun dried tomato pesto, toasted pine nuts,
crispy crostini

Roderer Estate Brut

Gamberoni alla *Saltimboca*

Wood oven roasted shrimp wrapped in
prosciutto with sage and white wine

Chardonnay Sonoma Coast, Fog Dog 2009

Porcini Fettuccine

Porcini mushroom flavored fresh pasta,
braised veal, tomato, Parmesan, truffle oil

Pinot Noir Sonoma Coast, Freestone 2008

Three courses45

Three wines, 5 oz of each29

FAMILY STYLE "LITTLE ITALY" DINNER

for 4 or more, served for the table to share

Antipasti Misti

Insalata Tricolore

Gnocchi *al Telefono*

House made Italian Sausage with Polenta

Boneless Half Chicken with roasted fall vegetables

Gelato i Sorbetto

39 per person, minimum of 4 guests
please no substitutions

ANTIPASTI ~ APPETIZERS

ANTIPASTI *MISTI*

Imported Italian cheeses and salumi,

marinated olives, roasted red peppers, crostini

Piccolo serves 2-3: 19 *Grande* serves 4-6: 29

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| Marinated Octopus ~ wood grilled; warm olives, roasted lemon and chile vinaigrette..... | 12 |
| Polpettini ~ pork and veal meatballs braised in white wine and lemon, Parmesan..... | 10 |
| Santa Barbara Mussels ~ white wine, garlic, tomatoes, chiles, mint, orange olive oil..... | 15 |
| Spiedino di Fontina ~ baked Fontina cheese and Prosciutto; roasted peppers and olives . | 8 |
| Caprese ~ Mozzarella di Buffala, heirloom tomatoes, basil, extra virgin olive oil..... | 20 |
| Mixed Organic Greens ~ vegetables, goat cheese, red wine vinaigrette | 9 |
| Prosciutto ~ thinly sliced Prosciutto di Parma. | 12 |
| Eggplant Cakes ~ Sicilian style with pine nuts, currants, tomato sauce, basil..... | 9 |
| Roasted Baby Beets ~ Gorgonzola panna cotta, walnuts, Amarena <i>mosto cotto</i> | 12 |

PRIMI ~ FIRST COURSES

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|---|----|
| Orecchiette ~ house made "little ears", Sassi sausage, chili flakes, rapini, Pecorino..... | 22 |
| Gnocchi ~ Ricotta pasta pillows, tomato, Mozzarella, basil..... | 20 |
| Cavatelli ~ lamb ragu, Pecorino..... | 24 |
| Baked Rigatoni~ braised beef short rib, mushrooms, Boschetto cheese..... | 19 |
| Risotto ~ wild mushrooms, Parmesan, truffle oil | 20 |
| Pappardelle Verde ~ hand made spinach pasta, spicy pork ragu, herbed Ricotta, Pecorino..... | 25 |

SECONDI ~ MAIN COURSES

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| Pasture Raised Veal Chop * ~ porcini rub, spicy shiitake mushroom and arugula salad | 38 |
| Boneless Half Chicken ~ wood grilled, roasted parsnips & turnips, pine nut/sage pesto.... | 25 |
| Wood Grilled Pork Chop <i>Batutta</i> ~ pepperonata, chiles, olives and capers..... | 28 |
| Yellowfin Tuna * ~ tomatoes, olives, capers, garlic, arugula, chile oil, bagna cauda | 28 |
| Prime New York strip * ~ wood grilled and sliced, spicy marinated shiitake; arugula salad..... | 36 |
| Pan Seared Sea Scallops ~ butternut squash caponata, wilted spinach, pine nut pesto..... | 30 |
| Branzino ~ Mediterranean black bass roasted with lemon and herbs, roasted broccoli..... | 32 |

CONTORNI ~ ACCOMPANIMENTS

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|--|----|
| Fingerling Potatoes ~ rosemary, sea salt, extra virgin olive oil..... | 7 |
| Wood Oven Roasted Mushrooms ~ shiitake, portobello and oyster mushrooms <i>trifolati</i> | 10 |
| Acorn Squash ~ red wine vinegar, honey, chiles, mint | 8 |
| Manicotti ~ Ricotta and butternut squash, Prosciutto and sage brown butter, pistachios..... | 10 |
| Brussels sprouts ~ pancetta, Parmigiano Reggiano..... | 8 |

Please note: 20% service charge for parties of seven or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Items marked (*) may be served raw or undercooked.

Preferred Dining Card may be applied to *primi* or *secondi*, not to Little Italy dinner or daily specials.

20% service charge on original total of entire guest check. Limit one card per two guests, 3 cards per table.