

## PRIMA

<b>Toasted Ravioli</b>	Cheese Filled and Fried. Served with Marinara Sauce	\$4.95
<b>Sonoma Cheese Torte</b>	Goat, Mascarpone and Cream Cheese. Layered with Basil and Sundried Tomato Pesto	\$4.95
<b>Calamari Frita</b>	Lightly Breaded, Served with Lemon Aioli	\$7.95
<b>Calamari Italiano</b>	Lightly Breaded, Served over Sautéed Artichokes, Olives and Sundried Tomatoes in a Balsamic Butter Sauce	\$10.95
<b>Bufala Mozzarella</b>	Stuffed with Basil Pesto, Hand Breaded. Served with Marinara	\$4.95
<b>Sautéed Artichoke Hearts</b>	Served in a Lemon Wine Sauce with Garlic & Basil	\$5.95
<b>Carpaccio*</b>	Thinly Sliced Raw Tenderloin. Served on Lemon Garlic Dressing. Topped Capers & Shaved Imported Parmigiana.	\$7.95
<b>Sampler Trio</b>	Calamari Frita and Italiano, Toasted Ravioli & Sonoma Cheese Torte	\$15.95

## INSALATA & ZUPPA

<b>Minestrone</b>	Italian Vegetable, Beef and Pasta Soup	\$3.95
<b>Homemade Tortellini Soup</b>	Smoked chicken & Fresh Vegetables in Chicken Broth	\$3.95
<b>Spinach Salad</b>	Mushrooms, Crispy Pancetta, Chopped Egg and Warm Pancetta Dressing	\$3.95
<b>Figlio Italian Salad</b>	Radicchio, Baby Greens, Romaine, Sliced Leeks, Mushrooms, Goat Cheese, Roasted Red Peppers and Tomatoes. With a choice of Tarragon Vinaigrette or Creamy Garlic Dressing.	\$3.95
<b>Caesar Salad</b>	Romaine with House Made Dressing and Garlic Croutons	\$3.95

## WOOD FIRED PIZZAS

<b>Margherita</b>	Marinated Tomatoes, Fresh Basil, Goat Cheese and Mozzarella.	\$7.95
<b>Pepperoni</b>	Italian Sauce, Oregano, Mozzarella and Romano	\$7.25
<b>Sausage</b>	Italian Sauce, Oregano, Mozzarella and Romano	\$7.25
<b>Combo</b>	Marinated Tomatoes, Italian Sausage, Pepperoni, Roasted Red Peppers, Black Olives, Oregano, Mozzarella and Romano.	\$8.95
<b>Blanco Pollo</b>	Parmesan Cream, Roasted Chicken, Mushrooms, Spinach, Artichokes and Mozzarella Cheese	\$8.95
<b>Pesto</b>	Roasted Chicken, Tomatoes, Basil Pesto, Crispy Bacon and Mozzarella	\$8.95

## ENTRÉE INSALATA

<b>Romano Chicken</b>	Romano Encrusted Chicken Served on Baby Greens & Romaine with Strawberries and Mango Vinaigrette.	\$13.95
<b>Grilled Salmon Salad*</b>	on a Bed of Baby greens with Goat Cheese, Red Onions, Strawberries, Pecans and Roasted Red Peppers, with Raspberry Vinaigrette	\$13.95
<b>Chicken Caesar</b>	Grilled Chicken with House Made Dressing and Garlic Croutons	\$12.95
<b>Figlio Italian Salad</b>	Radicchio, Baby Greens, Romaine, Sliced Leeks, Mushrooms, Goat Cheese, Roasted Red Peppers and Tomatoes. With a choice of Tarragon Vinaigrette or Creamy Garlic Dressing.	\$10.95
<b>Spinach Salad</b>	Mushrooms, Crispy Pancetta, Chopped Egg and Warm Pancetta Dressing	\$9.95

\*Some Food Items are Raw or Partially cooked and May Increase Your Risk of Food Borne Illness. Consumers Who are Vulnerable to Food Borne Illness should Only consume Food which is Thoroughly Cooked.

## IMPORTED ITALIAN PASTA

<b>Three Cheese Ravioli</b>	House Made with Marinara	\$9.45
<b>Lasagna Al Forno</b>	Fresh Made with Italian Sausage, Marinara, Ricotta and Parmesan. Oven Baked and Topped with Meat Sauce	\$10.95
<b>Fettuccine Alfredo</b>	Tossed in an Enriched Grana Padano Cream and Egg Sauce Add Grilled Chicken Or Sautéed shrimp	\$8.95 \$11.95
<b>Spaghetti</b>	Fresh Herb and Plum Tomato Marinara Sauce	\$7.95
	Zesty Italian Meat Sauce	\$8.95
	Fresh Marinara and Meatballs	\$9.95
<b>Tortellini</b>	Meat and Cheese Filled Pasta with Peas, Mushrooms and Prosciutto in a Parmesan Cream Sauce	\$10.95
<b>Spaghetti Diavolo</b>	Large Scallops and Shrimp in a Devilish Tomato Sauce	\$11.95
<b>Tuscan Ziti</b>	Chicken, Artichokes, Roasted Red Peppers, Mushrooms in a White Wine-Lemon Cream Sauce.	\$9.95
<b>Angel Hair with Shrimp</b>	Sautéed Jumbo Shrimp, Garlic, Basil, Tomato & Olive Oil	\$11.95
<b>Basil Pesto &amp; Chicken</b>	Grilled Chicken, Sundried Tomatoes and Angel Hair	\$11.45
<b>Baked Ziti</b>	Baked in Meat Sauce and Mozzarella	\$9.95
<b>Baked Ravioli</b>	Our Three Cheese Ravioli Baked in Meat Sauce and Mozzarella	\$10.45

## ENTREES

<b>Potato crusted Tilapia</b>	Potato Encrusted, Served on a Mustard Cream Sauce and Daily Fresh Vegetables.	\$10.95
<b>Shrimp &amp; Scallop Scampi</b>	Large Shrimp and Scallops sautéed in a Classic Scampi Sauce. Served Over Fettuccine with Daily Fresh Vegetables	\$12.95
<b>Chicken Milan</b>	Parmesan Crusted, Pan Seared with Fettuccine Alfredo and Daily Fresh Vegetables.	\$9.95
<b>Chicken Spiedini</b>	Chicken Breast, breaded and Grilled, Served with Spaghetti Tossed with Olive Tapenade a Side of Moggia and Daily Fresh Vegetables	\$9.95
<b>Chicken Marsala</b>	Chicken Breast Sautéed, topped with Prosciutto, Mozzarella, Roasted Mushrooms in a Marsala Wine Sauce with Fettuccini Alfredo and Daily Fresh Vegetables	\$10.95
<b>Chicken Parmigiana</b>	Sautéed Chicken Breast. Topped with Marinara, Prosciutto and Mozzarella. Served with Spaghetti Marinara and Daily Fresh Vegetables	\$10.95
<b>Veal Parmigiana</b>	Topped with Prosciutto, Mozzarella & Marinara. Served with Spaghetti Marinara and Daily Fresh Vegetables	\$11.95
<b>Chicken Piccata</b>	Sautéed Chicken Breast with a Lemon, Caper and Artichoke Butter Sauce. Served with Spaghetti and Daily Fresh Vegetables	\$10.95
<b>Tuscan Pork</b>	Parmesan Crusted Pork Scaloppini, Pan Seared Finished with Sun Dried Tomato Butter. Served with Spaghetti Pesto and Daily Fresh Vegetables	\$10.95
<b>Eggplant Parmigiana</b>	Lightly Breaded Topped with Marinara and Provolone, Served with Spaghetti Marinara and Daily Fresh Vegetables	\$9.95
<b>Stacked Eggplant</b>	Breaded and Layered with White Bean, Sundried Tomato & Basil Pesto Topped with Provolone. Served with Spaghetti in Basil Butter and Daily Fresh Vegetables	\$10.95
<b>Salmone Ai Ferri*</b>	Grilled & Topped with Sundried Tomato Butter. Served with Roasted Potatoes and Daily Fresh Vegetables	\$14.95

\*Split Plate Fee on Entrees \$3.00