

A la Carte Menu

Rughetta

*arugula, blood orange, fennel, radicchio, endives, goat cheese
pine nuts, blood orange vinaigrette*

\$19

a la carte

Melanzane Impanate

*lightly fried and breaded eggplant, layered with melted whole milk
mozzarella, tomato basil sugo*

\$27

a la carte

Ragu d'Maiale

*house made parpadelle with slowly braised pork, homemade sausage,
ribs, hock, and guanciale, with fresh herbs in a tomato basil sugo*

\$35

a la carte

Porcini Ravioli Trifolati

*house made porcini mushroom stuffed ravioli, sauteed in a rosemary cream sauce;
sweet onions, cremini button mushrooms, rosemary, white wine, cream*

\$35

a la carte

Pasticcia d'Lasagna

*ground veal and porcini mushroom ragu, besciamella, parmigiano regiano,
layered with egg noodle pasta sheets*

\$35

a la carte

Stinco di'Agnello

*slow cooked Sonoma Lamb Shanks, braised in a Barolo red wine
reduction, vegetable and herb medley, served with crispy polenta*

\$42

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Cioppino con Granchio

*freshly caught local dungeness crab (half), with clams,
mussels, calamari, shrimp, prawn,
baby octopus, in a saffron seafood broth*

\$53

a la carte