



## **ANTIPASTI**

**ZUPPA DEL GIORNO \$12.**

**STELLA GARLIC BREAD OR ROSEMARY FOCACCIA (V, VG) \$ 8.**

**“THE FISH MARKET” CHEESY GARLIC BREAD \$12., ADD: DUNGENESS CRAB \$12.**

**ANTIPASTO PIEMONTESE (G) \$26.**

SALAME DI FELINO, PROSCIUTTO DI PARMA, ITALIAN CHEESES, VEGGIES, OLIVES, WHITE BEAN SALAD

**CARPACCIO ALL’ ALBESE (G) \$22.**

THINLY SLICED RAW BEEF FILET, MUSHROOMS, ARUGULA, SHAVED PARMIGIANO, LEMON INFUSION

**BAKED GARLIC BUTTER LOBSTER “ESCARGOT STYLE” (G) \$28.**

**RISOTTO CAKES CON PORCINI (G, VG) \$19. (ADD: WHITE STURGEON CAVIAR \$24.)**

**POLPETTE \$16.**

VEAL & FILET MEATBALLS, SPICY MARINARA

**INSALATA “CESARE” (G)\$16.**

ROMAINE, SHAVED PARMIGIANO, CRISPY PANCETTA, HOUSE MADE GARLIC CROUTONS

**INSALATA “STELLA” (G, V, VG) \$17.**

BUTTER LETTUCE, DRIED CRANBERRIES, WALNUTS, GORGONZOLA, RED ONION, APRICOT CITRUS VINAIGRETTE

**HEIRLOOM BURRATA CAPRESE (G, VG) \$19.**

**INSALATA BOSCAIOLA (G, V, VG) \$17.**

ARUGULA, THINLY SLICED MUSHROOMS, APPLES, PARMIGIANO & WALNUTS, WHITE TRUFFLE VINAIGRETTE

**INSALATA DI BIETOLE (G, V, VG) \$17.**

ROASTED RED & GOLDEN BEETS, ARUGULA, RICOTTA SALATA, MAPLE VINAIGRETTE

**ADD CHICKEN, SALMON, PRAWNS, CAVIAR, DUNGENESS CRAB, LOBSTER OR FILETTO \$ AQ**

## **PASTA**

**PENNE CARBONARA \$26.**

PANCETTA, EGG YOLK, HEAVY CREAM, PARMIGIANO

**GNOCCI DI PATATE “NONNA NILLA” (VG) \$25.**

ITALIAN SAUSAGE AND PORCINI RAGU OR WALNUT & GORGONZOLA OR BOLOGNESE

**LASAGNA FILETTO BOLOGNESE \$30.**

**FIOCCHI CON PERE E ASIAGO (VG) \$26.**

PASTA PURSES STUFFED WITH PEARS AND ASIAGO CHEESE, PARMESAN CREAM SAUCE, CHIVE OIL

**RIGATONI SALSICCIA CALABRESE \$25.**

ITALIAN SAUSAGE, GREEN PEAS, GARLIC, WHITE WINE, SPICY TOMATO CREAM SAUCE

**PENNE ALL’ ARRABBIATA OR AMATRICIANA STYLE (V, VG) \$22.**

**FUSILLI ALLA CAMPAGNOLA (G, V, VG) \$24.**

MARINARA, GARLIC, KALAMATA OLIVES, BROCCOLI AND ROASTED MUSHROOMS

**GIARDINO VERDURA (GARDEN VEGETABLE) RAVIOLI ALL’ ARRABBIATA (G, V, VG) \$26.**

**\*\*GLUTEN FREE FUSILLI PASTA AVAILABLE\*\***



## **PANINO**

**\*\* SERVED WITH INSALATA DELLA CASA \*\***

- VEGETARIANA** ROASTED PEPPERS, ZUCCHINI, HEIRLOOM TOMATO, PROVOLONE, PESTO (V, VG) **\$19.**
- CAPRESE** HEIRLOOM TOMATO, BUFFALA MOZZARELLA, BASIL, PESTO (VG) **\$20.**
- MILANESE** BREADED CHICKEN BREAST, PANCETTA, PROVOLONE, TOUCH OF MARINARA **\$25.**
- ANTIPASTO** ITALIAN MEATS & CHEESES, KALAMATA OLIVE TAPENADE **\$23.**
- MEATBALL SUB** VEAL & FILET MEATBALLS, PROVOLONE, SPICY MARINARA (OPEN FACED) **\$24.**
- FIG & PIGGY** PROSCIUTTO DI PARMA, BRIE, FIG JAM, ARUGULA **\$24.**

**GIANNA'S EGGPLANT PARMIGIANA (VG) \$29.**

**SALMONE PICCATA (G) \$38.**

**FISH OF THE DAY \$ AQ.**

**GAMBERI ALL'AGLIO (G) \$32.**

PAN ROASTED PRAWNS, GARLIC BUTTER, LEMON VINAIGRETTE OVER SPAGHETTI OR ARUGULA  
**DIAVOLA STYLE (SPICY TOMATO & BRANDY) AVAILABLE**

**POLLO ALLA CALABRESE (G) \$34.**

CHICKEN BREAST, KALAMATA OLIVES, ARTICHOKE, CAPERS, TOMATOES, PINE NUTS, WHITE WINE & BASIL

**POLLO ALLA PARMIGIANA \$34.**

BREADED CHICKEN BREAST, SPICY MARINARA & MELTED MOZZARELLA DI BUFALA, INSALATA DELLA CASA

**FILETTO ALLA GRIGLIA \$39.**

GRILLED BEEF FILET MEDALLIONS, RED WINE REDUCTION, ROASTED TRUFFLED POTATOES

**OPTIONAL ADD: BAKED LOBSTER, DUNGENESS CRAB, GRILLED PRAWNS \$ AQ**

## **CONTORNI \$12.**

SAUTÉED BABY SPINACH (G, V, VG)  
ROASTED GARLIC BUTTER MUSHROOMS (G, V, VG)  
CHEF'S SEASONAL VEGETABLE OF THE DAY (G, V, VG)  
ROASTED TRUFFLED POTATOES (G,V, VG)

(G) CAN BE GLUTEN FREE

(V) CAN BE VEGAN

(VG) CAN BE VEGETARIAN

**PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES AND DIETARY NEEDS**

**~WE KINDLY DECLINE SUBSTITUTION REQUESTS~**

**WE DO NOT PROVIDE SEPARATE CHECKS**