



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 (GF) \$26.

SALAME DI FELINO, PROSCIUTTO DI PARMA, TALLEGGIO CHEESE, ROASTED VEGGIES, KALAMATA OLIVES, DRIED FRUIT

CARPACCIO ALL' ALBESE (GF) \$22.

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

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

RISOTTO CAKES CON PORCINI (GF, VG) \$19.

POLPETTE \$16.

VEAL & FILET MEATBALLS, SPICY MARINARA

INSALATA “CESARE” (GF) \$16.

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

INSALATA “STELLA” (GF, V, VG) \$17.

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

HEIRLOOM BURRATA CAPRESE (GF, VG) \$19.

INSALATA BOSCAIOLA (GF, V, VG) \$17.

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

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

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

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

PASTA

GNOCCHI DI PATATE “NONNA NILLA” (VG) \$28.

ITALIAN SAUSAGE AND PORCINI RAGU OR WALNUT & GORGONZOLA OR BOLOGNESE

LASAGNA FILETTO BOLOGNESE (LIMITED) \$30.

FIOCCHI CON PERE E TALEGGIO (VG) \$26.

PASTA PURSES STUFFED WITH PEARS AND TALEGGIO CHEESE, PARMIGIANO CREAM SAUCE, CHIVE OIL

RIGATONI SALSICCIA CALABRESE \$26.

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

PENNE ALL' ARRABBIATA OR AMATRICIANA STYLE (V, VG) \$23.

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

KALAMATA OLIVES, BROCCOLI, ROASTED MUSHROOMS AND GARLIC TOSSED IN SPICY MARINARA

GIARDINO VERDURA (GARDEN VEGETABLE) RAVIOLI ALL' ARRABBIATA (GF, V, VG) \$26.

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



PANINI

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

VEGETARIANO	ZUCCHINI, PEPPERS, PORTOBELLO, ONION, TALEGGIO CHEESE, PESTO (V, VG) \$19.
CAPRESE	HEIRLOOM TOMATO, MOZZARELLA DI BUFFALA, FRESH BASIL, PESTO (VG) \$20.
MILANESE	BREADED CHICKEN BREAST, PANCETTA, PROVOLONE, MARINARA SPREAD \$25.
ANTIPASTO	SALAME DI FELINE, PROSCIUTTO, TALEGGIO CHEESE, KALAMATA OLIVE TAPENADE \$23.
ITALIANO CLUB	GRILLED CHICKEN, MOZZARELLA DI BUFFALA, PANCETTA, AVOCADO, PESTO \$26.
FIG & PIGGY	PROSCIUTTO DI PARMA, BRIE, FIG JAM, ARUGULA \$24.

SECONDI

RISOTTO OF THE DAY (GF, V, VG) \$ AQ.

SALMONE PICCATA (GF) \$38.

FISH OF THE DAY \$ AQ.

GAMBERI ALL'AGLIO (GF) \$32.

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

POLLO ALLA CALABRESE (GF) \$36.

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

POLLO ALLA PARMIGIANA \$38.

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 (GF, V, VG)

ROASTED GARLIC BUTTER MUSHROOMS (GF, V, VG)

CHEF'S SEASONAL VEGETABLE OF THE DAY (GF, V, VG)

ROASTED TRUFFLED POTATOES (GF, V, VG)

(GF) 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