



ANTIPASTI

TRUFFLE STUFFED GNOCCHI, BROWN BUTTER & SAGE (VG) AQ

ROSEMARY FOCACCIA OR STELLA GARLIC BREAD (V, VG) 8

“THE FISH MARKET” CHEESY GARLIC BREAD 12 (ADD: DUNGENESS CRAB 14)

ZUPPA DEL GIORNO (V, VG). 12

ANTIPASTO PIEMONTESE (GF) 28

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

CARPACCIO ALL' ALBESE (GF) 23

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

POLPETTE 23

VEAL & FILET MEATBALLS, SPICY MARINARA, CREAMY POLENTA

BAKED GARLIC BUTTER LOBSTER “ESCARGOT STYLE” (GF) 29

RISOTTO CAKES CON PORCINI (GF, VG) 21

ESCARGOT STELLA ALPINA (GF) 23

POLENTA & GORGONZOLA “GRATIN” 20

BROILED POLENTA MEDALLIONS TOPPED WITH SIZZLING GORGONZOLA & PARMIGIANO CREAM SAUCE

FONDUTA ALLA PIEMONTESE (VG) 32

POT OF MELTED GRUYERE AND BLACK TRUFFLE, SERVED WITH VEGGIE DIPPERS & CIABATTA (SERVES 2)

INSALATA “CESARE” (GF) 17

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) 21

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, LOBSTER TAIL, GRILLED PRAWNS, DUNGENESS CRAB, FILETTO TO ANY DISH**

PASTA

GNOCCHI DI PATATE “NONNA NILLA” (VG) 32

BOLOGNESE ITALIAN SAUSAGE AND PORCINI RAGU WALNUT & GORGONZOLA

SPAGHETTI & VEAL AND FILET MEATBALLS (OR BOLOGNESE) 32

RIGATONI SALSICCIA CALABRESE 30

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

LASAGNA FILETTO BOLOGNESE (LIMITED) 34

ORECCHIETTE PRIMAVERA E SPECK (VG) 28

SPECK, MUSHROOMS, ASPARAGUS, PARMIGIANO CREAM SAUCE

FIOCCHI CON PERE E TALEGGIO (VG) 29

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

RIGATONI AL RAGU DI MAIALE 29

SMOKED PORK AND SWEET BELL PEPPER RAGU, SHAVED RICOTTA SALATA

PENNE ALL' ARRABBIATA OR AMATRICIANA STYLE (V, VG) 24

GIARDINO VERDURA (GARDEN VEGETABLE) RAVIOLI ALL' ARRABBIATA (GF, V, VG). 28

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



SECONDI

RISOTTO OF THE DAY (GF, V, VG) AQ

GIANNA'S EGGPLANT PARMIGIANA (VG) 30

SALMONE WITH A PROSECCO BEURRE BLANC (GF) 39

PETRALE SOLE PICCATA (GF) 37

GAMBERI ALL'AGLIO (GF) 34

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

POLLO ALLA "CALABRESE" (GF) 38

CHICKEN BREAST, KALAMATA OLIVES, ARTICHOKES, CAPERS, TOMATOES, PINE NUTS

POLLO ALLA PARMIGIANA 40

**BREADED CHICKEN BREAST TOPPED WITH SPICY MARINARA & MELTED MOZZARELLA DI BUFALA,
PENNE ALL' ARRABBIATA**

POLLO ALLA "CACCIATORA" CON POLENTA (GF) 38

**BONELESS LEG & THIGH BRAISED WITH MUSHROOMS, ROOT VEGETABLES, KALAMATA OLIVES, WHITE WINE,
TOMATO & GARLIC**

COTOLETTA DI POLLO ALLA MILANESE 36

BREADED CHICKEN SCALLOPINE MILANESE STYLE, ARUGULA & CHERRY TOMATO

MAIALE CON PANCETTA E AGLIO 36

ROASTED PORK TENDERLOIN WITH AN INFUSION OF PANCETTA & ROASTED GARLIC, WHITE SPAGNA BEAN RAGU

OSSO BUCO DI VITELLO (GF) 48

BRAISED VEAL SHANK, MASCARPONE POLENTA

PICCATA DI VITELLO 42

PAN FRIED VEAL SCALOPPINE, LEMON BUTTER CAPER SAUCE (MILANESE & MARSALA STYLE AVAILABLE)

SCOTTADITO DI AGNELLO 50

GRILLED AUSTRALIAN GRASS-FED LAMB CHOPS, ROSEMARY AND MINT GRAVY

SPEZZATINO AL BAROLO (GF) 43

**BONELESS SHORT RIB SLOWLY BRAISED "PIEMONTESE STYLE", MARINATED & BRAISED IN RED WINE &
HEARTY VEGETABLES, MASCARPONE POLENTA**

FILETTO CON "TALEGGIO" 52

GRILLED BEEF FILET TOPPED WITH TALEGGIO CHEESE, TRUFFLED MASHED POTATOES & SAUTÉED MUSHROOMS

ENTRÉE ENHANCEMENT

CHICKEN BREAST (6 oz)	15	GRILLED PRAWNS (3)	15
SALMON (7 oz)	22	DUNGENESS CRAB (2 oz)	14
FILETTO (6 oz)	40	LOBSTER TAIL (5 oz)	34

CONTORNI

MASCARPONE POLENTA (GF, VG) 13

SAUTÉED BABY SPINACH (GF, V, VG) 14

ROASTED GARLIC BUTTER MUSHROOMS (GF, V, VG) 13

ROASTED BRUSSEL SPROUTS WITH PANCETTA, BALSAMIC REDUCTION (GF, V, VG) 14

CHEF'S SEASONAL VEGETABLE OF THE DAY (GF, V, VG) 12

YUKON MASHED POTATO (ADD: BLACK TRUFFLE 2) (GF, VG) 12

(GF) CAN BE GLUTEN FREE

(V) CAN BE VEGAN

(VG) CAN BE VEGETARIAN

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES AND DIETARY NEEDS



SECONDI

GIANNA'S EGGPLANT PARMIGIANA (VG) \$30.

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

SALMONE WITH A PROSECCO BEURRE BLANC (GF) \$38.

PETRALE SOLE PICCATA (GF) \$36.

GAMBERI ALL'AGLIO (GF) \$34.

pan roasted prawns, garlic butter, lemon vinaigrette over spaghetti or arugula
diavola style (spicy tomato & brandy) available

POLLO ALLA "CALABRESE" (GF) \$38.

chicken breast, kalamata olives, artichokes, capers, tomatoes, pine nuts

POLLO ALLA PARMIGIANA \$40.

breaded chicken breast topped with spicy marinara & melted mozzarella di bufala, penne all' arrabbiata

POLLO ALLA "CACCIATORA" CON POLENTA (GF) \$38.

boneless leg & thigh braised with mushrooms, root vegetables, kalamata olives, white wine, tomato & garlic

MILANESE DI POLLO \$36.

breaded chicken scallopine milanese style, arugula & cherry tomato

MAIALE CON PANCETTA E AGLIO \$36.

roasted pork tenderloin with an infusion of pancetta & roasted garlic, white spagna bean ragu

OSSO BUCO DI VITELLO (GF) \$47.

braised veal shank, mascarpone polenta

PICCATA DI VITELLO \$42.

pan fried veal scaloppine, lemon butter caper sauce (milanese & marsala style available)

SCOTTADITO DI AGNELLO \$50.

grilled Australian grass-fed lamb chops, rosemary and mint gravy

SPEZZATINO AL BAROLO (GF) \$42.

boneless short rib slowly braised "Piemontese Style", marinated & braised in red wine & hearty vegetables, mascarpone polenta

FILETTO CON "TALEGGIO" \$52.

grilled beef filet topped with taleggio cheese, truffled mashed potatoes & sautéed mushrooms

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

CONTORNI

MASCARPONE POLENTA (GF, VG) \$13.

SAUTÉED BABY SPINACH (GF, V, VG) \$14.

ROASTED GARLIC BUTTER MUSHROOMS (GF, V, VG) \$13.

ROASTED BRUSSEL SPROUTS WITH PANCETTA, BALSAMIC REDUCTION (GF, V, VG) \$14.

CHEF'S SEASONAL VEGETABLE OF THE DAY (GF, V, VG) \$12.

YUKON MASHED POTATO (ADD: BLACK TRUFFLE \$2.) (GF, VG) \$12.

(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

*****PRICES SUBJECT TO CHANGE*****