

dinner

antipasti

- bruschetta.** grilled country bread, fresh tomato, basil, garlic, olive oil, parmesan 8
insalata mista gorgonzola. mixed seasonal greens, balsamic vinaigrette, gorgonzola cheese, caramelized walnuts 8
insalata di cesare. hearts of romaine, anchovies, garlic croutons, shaved parmesan 8
add chicken 6 or shrimp 8
zuppa vongole. creamy clam chowder 7
minestra di verdura. classic vegetable soup 7
calamari fritti. lightly fried squid, lemon, chipotle garlic aioli 12
cozze bollito. pei mussels, garlic, fresh herbs, white wine sauce 11
seafood antipasti. skillet roasted mussels, clams, tiger prawns, lemon, garlic butter sauce 14
torte di granchio. dungeness crab cakes, cucumber, micro greens, lemon caper butter sauce 13

primi

- verdi pizza.** baby spinach, red onion, pesto sauce, mozzarella cheese 13
margherita pizza. fresh tomato, basil, marinara sauce, mozzarella cheese 12
rustica pizza. spicy italian sausage, mushroom, bell pepper, marinara sauce, mozzarella cheese 14
fusilli pasta mediterranean. seared chicken breast, eggplant, olives, marinara sauce, ricotta salata cheese 17
fettucini frutti di mare. rich tomato seafood stew, green olives, fresh herbs, white wine 20
spaghetti bolognese. hearty meat sauce, fresh herbs, shaved parmesan 17
add fresh garlic bread 5
ravioli con granchio. dungeness crab filled ravioli, herb butter broth, parmesan cheese 18

secondi

- branzino al zafferano.** roasted seabass, pinenut crust, whipped potatoes, saffron cream sauce 24
tonno alla toscana. seared tuna, tuscan white beans, escarole, pancetta, whole grain mustard vinaigrette 22
merluzzo arrosto. pan roasted rock cod, yukon potatoes, rapini, pinenuts, lemon caper butter sauce 21
gamberi fra diavolo. wood oven roasted jumbo prawns, spicy tomato compote, fried polenta cake 22
chicken marsala. seared chicken breast, whipped potatoes, baby spinach, marsala mushroom sauce 21
bistecca. grilled herbed rib eye, whipped potatoes, creamy spinach, port wine sauce 26
add jumbo prawns for a surf and turf 8
garetto di agnello. braised lamb shank, whipped potatoes, garlic gremolata 25

Executive Chef Raffa Mayoral

happy hour everyday 2 - 5pm.

\$3 wine and beer; \$5 appetizers and \$7 cocktails

byob monday and tuesday

no corkage on wines not on our list, one bottle per table please

crab cioppino dinner saturday and sunday \$30

19% gratuity will be added to parties of 5 or more