PIATTI

DINNER

ANTIPASTI

OLIVA E MANDORLA
Warm House Marinated Olives & Marcona Almonds 5

BRUSCHETTA
Charred Bread w. Grilled Peaches, Ricotta, Arugula & Local Honey 7

POLPETTINE
Tomato Braised Pork & Ricotta Meatballs w. Parmesan Polenta 7

PESCA
Peaches & Prosciutto di Parma w. Arugula, Red Onion, Parmesan & Grain Mustard Sauce 9

GAMBERI
Pancetta Wrapped Shrimp w. Pepperonata, Arugula & Local Olive Oil 9

CAPRESE
Hand-Pulled Mozzarella & Heirloom Tomatoes w. Basil, Local Olive Oil, Sea Salt & Aceto Balsamico 10.5

CARPACCIO
Thin Sliced Kobe Beef w. Arugula, Crispy Capers, Shaved Parmesan, Local Olive Oil & Lemon 10.5

FRITTO MISTO
Semolina Fried Squid, Haricot Vert, Fennel, Lemon & Onions w. Lemon Caper Sauce 10.5

FIORE DI ZUCCA
Crispy Goat Cheese Stuffed Squash Blossoms w. Roasted Tomato Sauce, Sea Salt & Basil 10.5

PASTA

Available as a Small Primi or Entree Pasta

RAVIOLI
House-Made Spinach & Ricotta Ravioli w. Lemon Cream & Citrus Gremolata 10/15

TAGLIATELLE
House-Made Egg Pasta w. Classic Bolognese Ragu & Pecorino Romano 10/15

BUCATINI
Savory Pork & Ricotta Meatballs Braised in Tomato Sauce w. Parmesan 10/15

TAGLIOLINI
House-Made “Angel Hair” w. Cherry Tomato, Summer Squash, Garlic, Torn Basil & Butter 10 /15

CANNELLONI
Chicken, Leek & Porcini Mushroom Cannelloni w. Fontina & Poached Garlic Sauce 10 /15

GNOCCHI
House-Made Potato Dumplings w. Chanterelle Mushrooms, House Cured Pancetta & Parmesan 11/16

RISOTTO
Parmesan Risotto w. Olive Oil Poached Cherry Tomato & Herbs 11/16

LINGUINI
Manila Clams w. Garlic, White Wine, Local Olive Oil, Calabrian Chilies & Breadcrumbs 12/17

PAPPARDELLE
Sautéed Shrimp w. Preserved Tomatoes, Garlic, Chili Flake, Arugula & Shellfish Brodo 12/17

Seasonal Menu Subject to Change
Call 916-649-8885 for More Information

Executive Chef / Ryan O’Malley 07012010

INSALATA/ZUPPA

Available Individual or to Share

ZUPPA DEL GIORNO
Seasonal Soup of the Day 4.5 /6.5

MISTA
Garden Lettuces w. Cherry Tomatoes, Cucumber, Red Onion, Herbs & Red Wine Vinaigrette 6 /9

CAESAR
Chopped Romaine, Shaved Parmesan, Crostini & Garlic Anchovy Dressing 7 /10

PRONTI
Chopped Salad: Romaine, Salami, Chickpeas, Olives, Artichokes, Provolone, Roasted Peppers Parmesan & Herb Vinaigrette 7 /10

VERDURA
Haricot Vert, Cucumber, Cherry Tomato, Red Onion, Roasted Corn, Torn Basil w. Local Olive Oil & Ricotta Salata 7 /10

PIZZA

MARGHERITA
Fresh Mozzarella, Parmesan, Crushed Tomato Sauce, Basil & Local Extra Virgin Olive Oil 11.5
With Prosciutto & Arugula 15

SALSICCIA
Mozzarella, Italian Fennel Sausage, Garlic, Parsley, Crushed Tomato Sauce & Pecorino Romano 12

DIAVOLA
Tomato Sauce, Mozzarella, Artisan Pepperoni, Garlic & Calabrian Chilies 12

NAPOLETANA
Crushed Tomato Sauce, Nicoise Olives, Capers, Calabrian Chilies, Oregano & Parmesan 12
Add Anchovy on Request

BIANCO
Fontina, Smoked Scamorza & Parmesan Cheeses w. Garlic, Oregano, Arugula & Prosciutto di Parma 13

SECONDI

SCALOPPINE DI POLLO
Range Petaluma Chicken & Prosciutto Scaloppine w. Parmesan Polenta, Swiss Chard, Roasted Shallot & Natural Jus 17

MAIALE
Wood-Grilled Duroc Pork Loin Chop w. Market Vegetables, Parmesan Polenta & Cherry Mostarda 19.5

POLLO ALLO SPIEDO
Range Petaluma Rotisserie Chicken w. Market Vegetables, Roasted Fingerling Potatoes & Herb Butter Brodo
Full Chicken 25 Half Chicken 19

SALMONE
Pan Roasted Wild Pacific Salmon w. Farro, Roasted Corn & Tomato Brodo 25

TAGLIATA
Grilled American Kobe Skirt Steak w. Haricot Vert, Cherry Tomato, Nicoise Olive Salad, Grilled Lemon & Local Olive Oil 23

CONTORNI 5

Parmesan Polenta w. Local Olive Oil
Roasted Fingerling Potatoes w. Garlic & Rosemary
Swiss Chard w. Roasted Shallots
Market Vegetables