

**Antipasti** COMPLIMENTARY BREAD IS BAKED DAILY & SERVED W/ SUN-DRIED TOMATOES. WE OFFER BALSAMIC VINEGAR & FIRST COLD PRESSED EVOO FOR \$5

\* GLUTEN FREE PASTA AVAILABLE UPON REQUEST

- Gf** ANTIPASTO MISTO : MIXED SALUMI, GRILLED EGGPLANT & ZUCCHINI, MOZZARELLA, OLIVES | SMALL 28./ LARGE 38.
- Gf** NZALATA ROMANA (SERVES 2) : ROMAINE, CROUTONS, GRANA, LEMON ANCHOVIE DRESSING 24. ADD WHITE ANCHOVIES +7.
- Gf** POLENTA DI BELLA : POLENTA BAKED W/ GORGONZOLA, CRIMINI MUSHROOMS, WHITE WINE GARLIC SUGO | 16.
- Gf** MENESTRA (SERVES 2-3) : LENTIL VEGETABLE MINESTRONE, CROUTONS, GRANA PADANO. | 19.  
POLPETTE DELLA CASA : BEEF & PORK MEATBALLS W/ CHOPPED EGGPLANT & ZUCCHINI, TOMATO CREAM SUGO. | 18.
- Gf** SPINACI CALDI : WARM SPINACH SALAD, DRIED CRANBERRIES, ALMONDS, PECORINO ROMANO, LEMON INFUSED EVOO | 14.
- V** CAVOLETTI : BRUSSEL SPROUTS & CAULIFLOWER, ANCHOVY-LEMON CREAM, GIUSTI BALSAMIC | 14. ADD PANCETTA +3.  
VEAL BONE MARROW : ROASTED VEAL BONE MARROW, ITALIAN PARSLEY, CAPERS, & SHALLOTS, TOAST (GF AVAIL) | 18.  
BRUSCHETTA CA' PUMMAROLA E MOZZARELLA : MARINATED TOMATOES, MOZZARELLA, BASIL, EVOO. (GF AVAIL) | 16.  
SUPPLÌ NAPOLETANA : (3) FRIED ARBORIO RISOTTO BALLS, STUFFED W/ MOZZARELLA AND SERVED WITH AIOLI | 14.
- Gf** TRICOLORE : MIXED GREENS, ARUGULA, GRILLED ARTICHOKEs, OLIVES, W/ BALSAMIC DRESSING | 14.
- Gf** CARCIOFI ALLA GRIGLIA : GRILLED ARTICHOKEs WITH GARLIC, LEMON AND SERVED WITH AIOLI & ARUGULA | 16.
- Gf** PROSCIUTTO E BURRATA : PROSCIUTTO SAN DANIELE, BURRATA, ARUGULA, GRANA PADANO, 18YR AGED BALSAMIC | 24.
- V** OLIVE DELLA ZIA : HOUSE MIXED OLIVES OF CASTELVETRANO, CERIGNOLA, TAGGISCA, | 7.

**Pasta fatta in casa**

-OUR HOUSEMADE PASTAS ARE VEGAN & MADE USING 00 FLOUR AND ORGANIC SEMOLINA.  
-OUR GLUTEN FREE GNOCCHI IS HAND ROLLED, SOFT IN TEXTURE (NEVER AL DENTE).

- V** ARRABBIATA : SPAGHETTI, SAN MARZANO D.O.P. TOMATO SUGO, BASI, GARLIC, ONIONS, SPICY CALABRIAN PEPPERS. | 24.  
BOTTARGA E VONGOLE : SPAGHETTI, SARDINIAN DRIED MULLET ROE, MANILA CLAMS, EVOO, & GARLIC | 38.  
IT'S NOT CARBONARA : FETTUCCINE, BUTTERNUT SQUASH, PECORINO, EGG SUGO & W/ CRISPY BRUSSELS SHAVINGS | 26.  
CARBONARA SBAGLIATA : FETTUCCINE, PANCETTA, PECORINO ROMANO, BLACK PEPPER, EGG SUGO | 28.+SUB GUANCIALE +2  
RAVIOLI DI PISELLI : ASAIGO PEA RAVIOLI, PANCETTA, PEAS, PECORINO, MASCARPONE BECHAMEL, 18 YR BALSAMIC | 28.  
MACCARUNE CA VODKA : RIGATONI, SAN MARZANO DOP TOMATO-CREAM SUGO, GREEN PEAS | 24. ADD ITALIAN SAUSAGE +4.  
AMATRICIANA : BIGOLI, SAN MARZANO TOMATO SUGO, GUANCIALE, PECORINO ROMANO | 28.
- V** PUTTANESCA ALLA MARINARA : SPAGHETTI, TUNA CONSERVA, KALAMATA OLIVES, OREGANO, ANCHOVIE-TOMATO SUGO | 28.  
MALFADINE CON PESTO BASILICO : BASIL PESTO W/ ZUCCHINI & SUN-DRIED TOMATOES 26. ADD CHOPPED SHRIMP +6.  
PASTA NORCINA : PENNE, CHOPPED CHICKEN, SUN DRIED-TOMATOES, CRIMINI MUSHROOM CREAM SUGO | 26.
- Gf** NERO DI SEPIA : SQUID-INK GNOCCHI, CHOPPED SHRIMP, SAUTÉED SPINACH, MASCARPONE CREAM | 32.
- Gf** GORGONZOLA : SPINACH GNOCCHI, CRIMINI MUSHROOMS, GORGONZOLA CREAM, TARTUFATA | 26.
- Gf** SORRENTINA : POTATO GNOCCHI, ITALIAN SAUSAGE, SAN MARZANO DOP TOMATO SUGO, FRESH MOZZARELLA & BASIL | 26.  
TAGLIOLINE CON SALMONE E CAVIALE : FRESH TAGLIOLINI PASTA, SMOKED SALMON, BECHAMEL, TOBIKO | 34.  
GRANCHIO CON FETTUCCINE AL NERO DI SEPIA : SQUID INK FETTUCCINE, BLUE CRAB, NDJUA, CAPERS, & BREADCRUMBS | 42.

**Secondi**

OUR SEAFOOD IS EITHER SUSTAINABLY FARMED OR OCEAN FRIENDLY. NEARLY ALL OF OUR MEAT & POULTRY IS PURCHASED FROM LOCAL BAY AREA FARMS.

- Gf** PARMIGIANA DI MELANZANE : GRILLED EGGPLANT, SM TOMATO SUGO, MOZZARELLA, & SPINACH | 26. SUB BURRATA +6.  
COTOLETTA DI POLLO : PANKO BREADED CHICKEN CUTLET, PROVOLONE, CAPER PICCATA, ARUGULA, SHAVED GRANA PADANO. | 38.
- Gf** LA TAGLIATA : GRILLED HANGER STEAK, CRIMINI-GORGONZOLA CREAM, W/ SAUTÉED SPINACH & ROASTED POTATOES | 42.
- Gf** TROTA AL FORNO : WHOLE ROASTED BONELESS TROUT (SUSTAINABLE FARMED), SAUTÉED SPINACH, EVOO. | 28.  
PESCE SPADA ALLA SICILIANO : GRILLED SWORDFISH TOPPED W/ TOMATOES, CAPERS, & KALAMATA W/ POTATO PUREE & SPINACH | 38.
- Gf** CIOPPINO : SEAFOOD STEW, CRAB, MANILLA CLAMS, PRAWNS, SCALLOPS, EGGPLANT & ZUCCHINI, TOMATO BRODO | 52.