

menu

aperitivo

PEACHES & PROSCIUTTO \$17

creamy ricotta mixed with walnuts & honey, peaches & balsamic reduction

BRUSCHETTA CON BURRATA \$19

toasted crostini, burrata, pesto, evoo, sun-dried tomato,

STUFFED MEATBALL TRIO \$15

homemade mozzarella-stuffed beef meatballs, san marzano tomato sauce

SALUMI E FORMAGGI BOARD \$25

chef's selection of meats & cheese

OCTOPUS CARPACCIO \$25

chilled octopus, thinly sliced, lemon, evoo, micro celery

DOUBLE CUT NUESKE BACON \$21

maple-bourbon glazed

SIZZLING SHRIMP SCAMPI \$21

garlic butter, spicy chilies, garlic bread

panini & sandwiches

AMORE \$15

prosciutto cotto, fresh mozzarella, sun-dried tomato, arugula, artichoke cream, toasted baguette

SICILIA \$15

prosciutto di parma, burrata, arugula, fig jam, evoo

VENICE BEACH PANINI \$16

soppressata, mozzarella, hot peppers, pecorino cream

FORMAGGIO PANINI \$15

mozzarella, provolone, gruyere, arugula, beefsteak tomato, artichoke cream

LA FAVOLOSA \$15

prosciutto di parma, soppressata, arugula, pecorino, truffle cream

chilled

SPICY CRAB

jumbo lump, sriracha aioli
wasabi yuzu

\$25

JUMBO SHRIMP COCKTAIL

cocktail sauce

\$21

CRAB COCKTAIL

cocktail sauce

\$25

insalata

CAPRESE \$19

fresh mozzarella, beefsteak tomato, basil, taggiasca olives, borettane onion, balsamic. + add anchovies +\$4

DI ASPARAGI \$19

steamed asparagus spears, arugula, grated pecorino, organic egg, lemon vinaigrette

BRESAOLA CARPACCIO \$23

thin sliced beef bresaola, arugula, shaved pecorino, lemon vinaigrette

INSALATA MISTA \$18

arugula, spinach, tomato, red onion, nueske bacon, lemon balsamic vinaigrette

CLASSIC CAESER \$17

romaine hearts, shaved pecorino, toasted croutons, classic dressing

ADD ONS:

+ grilled shrimp \$13
+ grilled chicken \$9

pizzette

RUSTICO \$22

prosciutto, gruyere, ricotta, basil

SPICY PEPPERONI \$22

pepperoni, soppressata, mozzarella, chili oil

FIG & PROSCIUTTO \$25

fig jam, prosciutto, arugula, shaved parmesan, fresh mozzarella

LA ITALIA \$22

tomato, mozzarella, basil, roasted garlic

THE BORETTO \$25

mozzarella, gruyere, artichoke cream, arugula, borettane cippolini onions in balsamic

pasta

GARGANELLI BOLOGNESE

braised beef ragu, ricotta

\$16 | \$29

SUMMERTIME PASTA

tonnarelli pasta, shrimp, crab, arugula, fresh tomato basil

\$19 | \$36

BURRATA RAVIOLI

spinach, light cream sauce

\$16 | \$29

PASTA FRESCA

garganelli, spinach, asparagus, sun-dried tomato, creamy pesto

\$16 | \$29

PASTA CARBONARA

tonnarelli pasta, pecorino, crispy prosciutto, peas, fresh pepper

\$16 | \$29