

SALADS AND APPETIZERS

ARUGULA SALAD 10

Arugula, asparagus and peas, topped with goat cheese, tossed with lemon vinaigrette (*vegetarian)

INSALATA MISTA 7

Fresh mixed green salad tossed with Italian dressing (Italian extra virgin olive oil and balsamic vinegar) (*vegetarian)

INSALATA DI CESARE 10

Romaine heart with creamy Cesar dressing, topped with anchovies and crunchy croutons

BRUSCHETTA ALLA VESPUCCI 10

Chopped fresh tomatoes and grilled eggplants marinated in Italian extra virgin olive oil, garlic, black pepper and fresh basil, served on four toasted baguette slices (*vegetarian)

CARPACCIO DI SALMONE 15

Thinly sliced raw fresh salmon, marinated in Italian extra virgin olive oil and lemon, served with fennel and arugula

CARPACCIO DI MANZO 15

Thinly sliced raw premium quality beef filet, marinated in Italian extra virgin olive oil and lemon, topped with fresh black peppers and capers and served with shards of Italian Parmesan cheese and arugula

CAPRESE 13

Fresh Italian imported cow-milk mozzarella cheese and tomatoes, topped with homemade fresh basil sauce, drizzled with Italian extra virgin olive oil and sprinkled with fresh oregano (*vegetarian)

BURRATA CHEESE MOZZARELLA 15

Imported Italian fresh burrata mozzarella cheese, served with a roasted eggplant slice and a fresh tomato slice (*vegetarian)

CALAMARI FRITTI 16

Fried breaded tender-crisp squid served with our famous homemade fresh marinara sauce

PASTA E RISOTTI

FRESH HOMEMADE PASTAS

RAVIOLI RICOTTA E SPINACI **23**

Fresh homemade ravioli filled with high quality imported ricotta cheese and spinach in a delicate butter sauce, topped with crispy sage, marinara sauce and Italian Parmesan cheese (*vegetarian)

RAVIOLI ALL'ARAGOSTA **27**

Fresh homemade ravioli filled with lobster meat, in a fresh and creamy tomato sauce, topped with asparagus and shrimps

GNOCCHI AL PESTO **24**

Homemade traditional Italian potato dumplings served with our fresh house made pesto sauce, topped with roasted pine nuts (*vegetarian)

BLACK INK TAGLIOLINI ALLA VESPUCCI **30**

Homemade black tagliolini pasta (made with squid ink) in a delicious lobster sauce with fresh salmon, clams, calamari and shrimps, sprinkled with fresh parsley

FETTUCCINE ALLA BOSCAIOLA **27**

Fresh homemade fettuccine pasta with mushrooms, ground Calabrian pork sausage, peas, tomato sauce and a touch of cream

LASAGNA **24**

Traditional Italian baked lasagna, layers of homemade pasta sheets with fresh imported Italian mozzarella cheese, béchamel, ground beef, parmesan cheese, tomato sauce and basil

IMPORTED ITALIAN PASTA

FARFALLE CON SALMONE 24

Bow tie pasta with fresh salmon and peas in a light tomato sauce with a touch of cream

RIGATONI ALLA GENOVESE 26

Tube type pasta in a rich meat-based sauce made of onions, Italian imported mild crumbled sausage, beef and pork stew, with Italian Parmesan cheese

SPAGHETTI ALLA CARBONARA 23

Spaghetti pasta in a tasty sauce made of fresh egg yolks, pork jowl bacon, black pepper and Italian Parmesan cheese

SPAGHETTI ALLE VONGOLE 23

Spaghetti pasta in a delicate white wine sauce with fresh clams, parsley and chili flakes

SPAGHETTI ALLA BOLOGNESE 23

Spaghetti pasta in a very rich tomato meat-based sauce made with ground beef, celery, onion and carrot

RISOTTI

All our risotti are prepared with authentic Italian imported Arborio rice, a short-grain rice that when cooked remains firm, creamy, and chewy, due to its higher amylose starch content

RISOTTO AI FRUTTI DI MARE 27

Risotto in a tasty lobster sauce with shrimps, clams, salmon and calamari

RISOTTO AI FUNGHI PORCINI 24

Risotto with fresh porcini and champignon mushrooms, asparagus and Italian Parmesan cheese (*vegetarian)

MAIN COURSES

PARMIGIANA DI MELENZANE - EGGPLANT PARMESAN 25

Eggplant slices dipped in eggs and flour, fried and layered with our fresh tomato sauce, imported Italian mozzarella cheese and Italian Parmesan cheese. Served with sautéed broccoli (*vegetarian)

ZUPPA DI PESCE – SEAFOOD CIOPPINO STEW 30

Our best selection of local fish, clams, salmon, prawns, crab meat and calamari gently stewed in our fresh marinara sauce. Served with two crostini

PETRALE SOLE PICCATA 29

Whole fillet lightly dusted in seasoned flour, cooked with a delicate sauce made with white wine, capers, butter, lemon and parsley. Served with Mediterranean style risotto, (light tomato sauce, white wine, oregano)

SALMON 29

Seared fresh salmon fillet served with mashed potatoes, homemade pesto sauce and marinated local cherry tomatoes

POLLO ALLA CALABRESE – CALABRIAN CHICKEN 26

Crispy and tender premium quality organic chicken thighs (no hormones and no antibiotics), roasted with spices and extra virgin olive oil, topped with our famous homemade signature sauces (rosemary, garlic, anchovies) and served with roasted potatoes

SCALOPPINE DI VITELLO – VEAL SCALOPPINI 29

Veal scaloppini lightly dusted in seasoned flour, cooked with a tasty Marsala wine reduction and mushroom sauce. Served with peas, lightly sautéed with a touch of mint, garlic and chili flakes

AGNELLO AL FORNO - GRILLED RACK OF LAMB 32

Juicy New Zealand premium quality organic rack of lamb (no hormones and no antibiotics), topped with a rich Barolo reduction sauce. Served with mashed potatoes and peas, lightly sautéed with a touch of mint, garlic and chili flakes

SIDE DISHES 6 (each)

Sautéed broccoli(with a touch of garlic and chili flakes), sautéed peas (with a touch of mint, garlic and chili flakes), roasted potatoes (*vegetarian)

HOMEMADE DESSERTS

TIRAMISU \$ 9

Layers of Italian ladyfingers, drenched in a rich espresso coffee, divided by mascarpone cream, dusted with cocoa powder. Served with whipped cream

CANNOLI ALLA SICILIANA \$ 9

Authentic crispy pastry shell, filled with a cream made of high quality ricotta cheese and garnished ends with dark chocolate chips. Three mini-cannoli for each portion

TORTA AL CIOCCOLATO – CHOCOLATE CAKE \$ 10

Traditional Italian layer chocolate cake, filled with a rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes. Served with a scoop of vanilla gelato

BREAD PUDDING \$ 10

Peach and pistachio bread pudding made with California sour dough. Served warm with a scoop of vanilla gelato and topped with caramel sauce

PANNA COTTA \$ 8

Sweetened cooked cream topped with raspberry coulis. Served with whipped cream

SACCHETTINO ALLA NUTELLA – NUTELLA STUFFED POUCH \$ 10

Nutella® (famous Italian hazelnut and cocoa spread) stuffed puff pastry pouch, topped with roasted almonds. Served warm, with a scoop of vanilla gelato

DESSERTS IMPORTED FROM ITALY

LIMONCELLO SORBET \$ 8

Refreshing creamy lemon sorbet swirled together with authentic Italian limoncello, presented in a champagne glass

AFFOGATO AL CAFFE' \$ 8

One scoop of vanilla gelato “drowned” in a shot of hot Italian espresso

GELATO \$ 4

A scoop of vanilla gelato topped with chocolate sauce

DESSERT WINES

Porto wine Graham's six grapes reserve \$ 13

Moscato D'Asti Primo Bacio Scagliola \$ 13

COFFEE AND TEA

Regular / Decaf Coffee \$ 3

Espresso / Decaf Espresso \$ 3

Double espresso / Double espresso Decaf \$ 5

Cappuccino / Decaf Cappuccino \$ 5

Latte \$ 5

Hot tea \$ 3