

ANTIPASTI

Bread Basket | 2

Italian sourdough baguette, olive oil and balsamic vinegar

Bruschetta | 12

Sliced toasted garlic bread, tomato, basil, garlic, drizzled with olive oil

Charcuterie Board | 18

Chef's choice of cured meats, imported and domestic cheeses, crostini

Garlic Shrimp | 15

Shrimp sautéed with slivered garlic and crushed red peppers

Fried Calamari | 13

Fried tubes & tentacles, shrimp, fennel, green beans, lemon aioli

House Salad | 9

Mesclun greens tossed with Italian vinaigrette

Seasonal Salad | 11

Mesclun greens, almonds, strawberries, feta cheese, balsamic vinaigrette

Caesar Salad | 12

Hearts of Romaine, Parmigiano-Reggiano, garlic croutons, Caesar dressing

Caprese | 13

Tomatoes, fresh mozzarella, basil, Kalamata olives, olive oil and balsamic glaze

Soup of the Day | 6 / 9

ENTREE

Grilled Salmon | 33

Ora King salmon, fresh herbs, olive oil, saffron risotto

Shrimp Scampi | 25

Large prawns sautéed in garlic, white wine, capellini pasta, lemon

Eggplant Parmesan | 20

Layered eggplant, mozzarella cheese, spaghetti marinara

Cioppino | 29

Shrimp, clams, calamari, oysters, mussels, fish in our seasoned tomato broth

Chicken Marsala | 23

Chicken scaloppini sautéed with a sweet Marsala wine-mushroom sauce

Chicken Parmesan | 23

Crispy chicken scaloppini, mozzarella cheese, spaghetti marinara

Ribeye Steak | 38

Grilled 12 oz Angus Ribeye, mushroom demi-glace

Filet Mignon | 39

Pan seared 8 oz, herb-Gorgonzola compound butter

Veal Piccata | 31

Milk fed veal scaloppini sautéed in a caper, lemon-butter sauce

PASTA

Capellini with Chicken | 20

Onions, roasted garlic, sundried tomatoes, chicken, white wine cream sauce

Spaghetti with Shrimp | 25

Sautéed shrimp, green peas, fresh basil in a tomato cream sauce

Spaghetti Bolognese | 20

Our classic Italian meat sauce

Linguini with Clams | 23

Fresh clams in own broth

Lasagna | 21

Layers of flat pasta, Bolognese, mushrooms, seasoned ricotta and mozzarella

Pappardelle | 22

House made pasta, short rib sugo, mushrooms, onions, peppers, Alta Cucina tomatoes

Water and Straws will be served upon request

209-785-7400 | Executive Chef Jaime Alderete | \$5 Split Plate Charge | \$20 Corkage Fee