



MONDAY - THURSDAY: 11AM - 10PM FRIDAY - SATURDAY: 11AM - 11PM SUNDAY: 11AM - 9PM

ANTIPASTI

ARTISAN BREAD BASKET
House Baked Bread with Fresh Basil Oil 4
Add: Sweet Onion Jam | Smoked Fruit Jam | Garlic Butter + 2

BRUSCHETTA AL POMODORO
Marinated Tomatoes, Garlic, Basil, Ricotta, Pesto, Shaved Parmesan, Balsamic Reduction 8

ROASTED GARLIC HUMMUS
Citrus Roasted Olives, Marinated Roasted Peppers, Pepperoncinis, Peppadew Peppers, Pickled Artichokes, Roasted Tomatoes, Whole Wheat Pita 10

FRIED BRIE
Crispy Brie Cheese, Strawberries, Green Apple, Grilled Bread, Baby Greens, Pomegranate Reduction 10

CALAMARI
Marinated Calamari, Crispy Breathing, Spicy Marinara, Garlic Aioli 13

ITALIAN BUFFALO SHRIMP
Lightly Breaded Shrimp, Fritto Misto Italian Peppers, Calabrian Chile Butter Sauce 12

CRAB & SPINACH FONDUTA
Lump Crab, Creamy Spinach, Roasted Garlic, Four Italian Cheeses, House Garlic Ciabatta 15

GRILLED VEGGIE POLENTA + GOAT CHEESE
Grilled Sweet Corn, Roasted Sweet Peppers, Creamy Polenta, Smoked Portobello Mushroom, Grilled Asparagus, Sonoma Goat Cheese 9

CHARCUTERIE BOARDS
Served with
Olive Oil, Maldon Sea Salt +
 Bread

THE FAMILY BOARD
Prosciutto Crudo, Calabrian Salami, Prosciutto Cotto, Tomato Caprese, Balsamic Reduction, Reggianito, Smoked Local Gouda, Double Crème Brie, Citrus Roasted Olives, Fresh Strawberries, Seasonal Fruit Jam, Toasted Bread 26

PROSCIUTTO BOARD
Shaved Italian Prosciutto, Fresh Mozzarella, Sweet Onion Jam, Roasted Olives 11

SMOKED PROSCIUTTO BOARD
Smoked Prosciutto "Speck", Local Smoked Gouda, Smoked Fruit Jam, Pickled Artichokes 11

INSALATA + ZUPPA
(HALF / WHOLE)

SALAD ADDITIONS: Grilled Hanger Steak 8 • Grilled Atlantic Salmon 8 • Garlic Seared Shrimp 7 • Pan Seared Chicken Breast 7 • Grilled Asparagus 5

HOUSE SALAD
Marinated Cucumber, Pickled Red Onion, Italian Olives, Pecorino Vinaigrette, House Lettuce Blend 8 / 15

MISTA SALAD
Mixed Baby Greens, Marinated Tomatoes, Feta Cheese, Balsamic Vinaigrette 7 / 13

CAPRESE CLASSICA
Vine Ripened Tomato, Basil, Fresh Mozzarella, Balsamic Reduction, Olive Oil 9

ROASTED APPLE CAESAR
Arugula, Romaine, Roasted Green Apple, House Croutons, Roasted Chickpeas, Caesar Dressing 8 / 15

SPINACH SALAD
Baby Spinach, Romaine, Candied Walnuts, Bacon, Dried Cranberry, Local Feta, Honey Mustard Vinaigrette 8 / 15

GRILLED VEGETABLE SALAD
Mixed Greens, Roasted Red Pepper, Grilled Corn, Asparagus, Sonoma Goat Cheese, Creamy Lemon Vinaigrette, 8 / 15

CREAM OF WILD MUSHROOM SOUP
Wild Mushrooms, Shiitake, Cremini, Portobello, Heavy Cream, Brandy, Roasted Portobello, Olive Oil 8 / 15

NEW ENGLAND CLAM CHOWDER
Golden Clams, Baby Potato, Cream, Garlic, Fresh Thyme, Croutons 8 / 15

PANE AL FORNO

MARGHERITA
Marinated Grape Tomatoes, Pomodoro Sauce, Fresh Mozzarella Cheese, Fresh Basil, Olive Oil

SAUSAGE + PEPPERONI
 Italian Sausage, Calabrese Salami, Pomodoro Sauce, Mozzarella, Shaved Red Onion

AFFUMICATO
Grape Tomato, Smoked Buffalo Mozzarella, Roasted Garlic Olive Oil, Smoked Prosciutto, Fresh Basil, Extra Virgin Olive Oil

PEPPERONI + GREEN CHILE
Pepperoni, Hatch Green Chile, Mozzarella, Pomodoro Sauce

TRUFFLE + GOAT CHEESE
Roasted Mushrooms, Mozzarella, Goat Cheese, White Truffle Oil, Truffled Pecorino, Fresh Rosemary

CHICKEN & SPINACH
Herb Roasted Chicken, Creamed Spinach, Artichokes, Bacon, Pecorino, Black Pepper

ARTISAN PIZZA DOUGH 16
Artisan Neopolitan Style Pizza Dough
Using Sourdough Starter + Imported
Italian Winter Wheat Flour

CRISPY ITALIAN FLATBREAD 13
Thin Middle Eastern Cracker Like Crust,
A Healthy Alternative To Pizza Dough

PASTA

IMPORTED GLUTEN FREE PASTA
Substitute GF Penne Pasta + 1

SPAGHETTINI + MEATBALLS
Chianina Beef, Veal, & Sackett Farms Pork Meatballs, Roasted Marinara Sauce, Basil, Spaghettnini, Pecorino 18

LEMON ARTICHOKE FUSSILONI
Roasted Artichoke, Porcini, White Mushrooms, Capers, Basil, Light Lemon Cream Sauce, Handmade Corkscrew Pasta, Shaved Parmesan 18

5 PORK BOLOGNESE RIGATONI
Slow Braised Heritage Five Pork Ragu, Tomato, Red Wine, Rigatoni, Pecorino, Fresh Herbs 19

SAUSAGE RAVIOLINI
Five Cheese Raviolini, Italian Sausage, Wild Mushrooms, Spicy Marinara 18

SHRIMP CAMPANELLE
Grilled Shrimp, Heritage Pork Chorizo, Grape Tomato, Basil, Lobster Cream Sauce, Campanelle Pasta 19

CHIPOTLE CHICKEN PASTA
Pan Seared Chicken Breast, Mushroom, Red Onion, Chipotle Cream Sauce, Campanelle Pasta, Feta Cheese 18

ARTICHOKE PESTO RAVIOLI
Artichoke Heart, Tomato, Shallot, Pesto Cream Sauce, Artichoke + Pesto Ravioli 18

GNOCCHI FLORENTINE
Seared Shrimp, Mushrooms, Spinach, Lemon Butter Sauce, Sourdough Gnocchi, Walnut & Rosemary Gremolata 23

SECONDI

EGGPLANT PARMESAN
Crispy Eggplant Medallions, Marinara Sauce, Fresh Burrata, Cacio e Pesto Linguini 17

CHICKEN MILANESE BURRATA
Crispy Lightly Breaded Chicken Breast, House Spicy Marinara, Melted Burrata Cheese, Cacio e Pesto Linguini 19

HARRIS RANCH HANGER STEAK
Half Pound Cold Smoked Hanger Steak, Traditional Italian Salsa Verde, Garlic Mashed Potatoes, Grilled Asparagus 26

HERB MARINATED CHICKEN
Pan Seared Chicken, Rosemary Garlic Polenta, Capers Sautéed Broccolini, Artichokes, Lemon Beurre Blanc 23

CHICKEN MARSALA
Pan Seared Chicken Breasts, House Marsala Mushroom Sauce, Roasted Garlic Mashed Potatoes, Sautéed Broccolini, Red Onion & Tomatoes 23

HOUSE CUT OF THE DAY
Chef's Choice House Cut, Crispy Saltwater Potatoes, Traditional Italian Salsa Verde, Garlic Sautéed Broccolini MARKET PRICE

CRISPY FRIED PORK LOIN PICATTA
Lightly Breaded Pork Loin, Rosemary Garlic Polenta, Sautéed Broccolini, Red Onion & Tomatoes, Lemon Butter Sauce, Fried Capers 24

CITRUS GLAZED SALMON
Fresh Atlantic Salmon, Basil, Orzo Pasta, Spinach, Bell Peppers, Lemon Cream 26

PAN SEARED FRESH FISH
Fresh Fish of the Day, Roasted Artichoke, Garlic Sautéed Broccolini, Mashed Potatoes, Caper Lemon Butter Sauce, Smoked Prosciutto Powder MARKET PRICE

CONTORNI
(SIDES)

ROASTED GARLIC MASHED POTATOES 7

CREAMY ROSEMARY POLENTA 8

CRISPY SALTWATER POTATOES 7

GRILLED ASPARAGUS 7

GARLIC SAUTÉED BROCCOLINI 7

SOUDOUGH GNOCCHI & BUTTER 9

ROASTED ITALIAN ARTICHOKEs 6

TRUFFLE FRIES 5

PASTA CACIO E PEPE 9

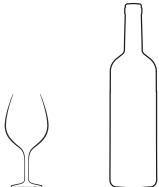
EXECUTIVE CHEF/PARTNER: JORGE MONTERROSA SOUS CHEF: JUSTIN SANDOVAL EXECUTIVE PASTRY CHEF: BRIANNA DENNIS

Vegetarian Parties of 8 or more are subject to a 22% gratuity. Additional gratuity is welcomed.
 Gluten Free Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
We use Eggs, Fish, Shellfish, Milk, Tree Nuts, Wheat & Soy. Some Items May Contain Bones. Please Inform your server if you have any food sensitivities.



PRIVATE LABEL WINES

Sparkling by Gruet, Chardonnay/Pinot Noir, <i>New Mexico</i>	9	36
Bianco, Sauv Blanc/Pinot Gris/Grüner Veltliner, <i>Columbia Valley, WA</i>	9	36
Rosso, Sangiovese/Barbera, <i>Paso Robles, CA</i>	9	36
Teroldego <i>Lodi, CA</i>	9	36
Cabernet Sauvignon Reserve, ‘Giuseppe's Tribute’, 2019, <i>Rutherford, California</i>	-	79



SPARKLING & Rosé

Mionetto Prosecco, <i>Veneto, Italy</i>	10	40
A to Z Sparkling Rosé <i>Oregon</i>	10	40
Sheehan Rose, <i>New Mexico</i>	12	48

WHITE

Luccio Moscato Di Asti, <i>Piedmont, Italy</i>	9	36
St. Clair Riesling, <i>New Mexico</i>	11	44
Barone Fini Pinot Grigio, <i>Valdadige, Italy</i>	10	40
Ca’ dei Frati Lugana DOC <i>Lombardy, Italy</i>	15	60
La Crema Sauvignon Blanc, <i>Napa Valley, California</i>	11	44
Bread + Butter Chardonnay, <i>Napa Valley, California</i>	10	40
Tormaresca Chardonnay, <i>Puglia, Italy</i>	10	40

RED

Vega Barcelona, Semi Sweet Blend, <i>Spain</i>	9	36
Benton Lane Estate, Pinot Noir, <i>Willamette, Oregon</i>	15	60
Cantina Lavis, Pinot Noir DOC <i>Trentino, Italy</i>	12	48
Col d'Orcia 'Spezieri' Toscana IGT <i>Montalcino, Italy</i>	12	48
Villa Sparina Barbera <i>Monferrato, Italy</i>	13	52
Conundrum Red Blend, <i>California</i>	10	40
Frescobaldi Castiglioni Chianti, <i>Italy</i>	10	40
Banfi Chianti Classico, <i>Tuscany, Italy</i>	11	44
Silk and Spice Red Blend, <i>Portugal</i>	10	40
Decoy by Duckhorn Merlot, <i>California</i>	10	40
Llama, Malbec, <i>Mendoza, Argentina</i>	12	48
Cline ‘Ancient Vines’, Zinfandel, <i>Somoma, California</i>	12	48
Drumheller Cabernet Sauvignon, <i>Columbia Valley, Washington</i>	10	40
Justin Cabernet Sauvignon, <i>Paso Robles, California</i>	15	60
Banfi Magna Cum Laude, Toscana Red Blend, <i>Tuscany, Italy</i>	-	120
Orin Swift Machete, <i>California</i>	-	150

NON-ALCOHOLIC BEVERAGES

Fountain Drinks 3
Coke | Diet Coke | Sprite | Dr. Pepper
Orange Fanta | Brisk Raspberry Tea

Juices 4
Cranberry | Apple | Pineapple | Orange

Fresh Brewed Iced Tea 3.5

Torani Italian Cream Soda 4
Cherry | Peach | Strawberry | Vanilla
Red Raspberry

San Pellegrino Sparkling Water 4

Aqua Panna Still Water 4

Housemade Fresh Lemonade 4

San Benedetto Peach Tea 4

Craft Bottled Root Beer 4

San Pelligrino Ciao Sodas 4
Blood Orange, Peach, Lime, Cherry

Lavazza Coffee 3
Tierra Regular | Tierra Decaf | Gran Filtro Espresso

Lavazza Gran Filtro Cappuccino 4

Hot Tea by Rishi 3
English Tea | Earl Grey | Chamomile Jade Cloud
Blueberry Hibiscus

ZERO PROOF ALL NATURAL SODAS : 9

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Sparkling San Pellegrino, House Shrub Syrup, Fresh Lime Combine for a Crisp, Bright, Lightly Tart, & Naturally Refreshing N/A Soda

- BLACKBERRY
- BLUEBERRY-RASPBERRY
- PINEAPPLE-RASPBERRY
- STRAWBERRY-BASIL

ALL UNDER 100 CALORIES

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ZERO PROOF COCKTAILS: 7

BELLA FRESCA Liquid Alchemist Tamarindo Syrup, Fresh Lime Juice, Simple Syrup, Fever Tree Grapefruit Soda, Tajin Rim

RASPBERRY NOJITO Fresh Mint, Raspberry Syrup, Fresh Lime Juice, Soda Water

PEACH PLEASE Peach & Vanilla Syrup, Cream, Sparkling Water, Served ‘up’ in a Martini Glass

HEE-HAW (Not your Average Mule) Blackberry Shrub, Fresh Lime Juice, Goslings Ginger Beer

DAILY SPECIALS IN-HOUSE ONLY

- Monday: All Night Happy Hour (3pm-close), \$17 Family Boards

Tuesday: \$5 Shrubs

Wednesday: Half Price Bottles of M'tucci's Private Label Wine, \$6 Charcuterie Boards (Family Board Excluded)

Thursday, Friday: Live Music

Saturday & Sunday: Brunch Specials (11am-3pm)

Sunday Famous Sunday Lasagna (Available Open Until Sold Out)

GM/OPERATING PARTNER: CHRIS O’ SICKEY | BAR MANAGER: JAKE ROBERTSON

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-bourne illness, especially if you have certain medical conditions.