

Tapas

Champiñones al Jerez *

Whole mushrooms grilled with olive oil, sea salt and dry Spanish sherry. 6.95

Calamares a la Plancha

Calamari grilled with olive oil and sea salt. 9.95

Gambas al Ajillo

Wild prawns sautéed with olive oil, lots of garlic, and sea salt. 10.95

Pulpo a Feira

Tender cooked authentic Spanish octopus topped with paprika, garlic, olive oil, and sea salt. *Spicy*. 12.95

Olivas Variadas *

Five types of pitted olives brined with rosemary-chili. Served with virgin olive oil and fresh garlic. 6.95

Pomodoro Speciale *

Diced tomatoes, sun-dried tomatoes, bay shrimp, extra virgin olive oil, and fresh basil. Served with garlic toast. 7.95

Pomodoro con Aceto Balsamico *

Beefsteak tomatoes on fresh spinach, Duke di Modena balsamic vinaigrette, topped with mozzarella, basil, and Parmesan. 7.95 Add anchovies for 2.00

Caprese *

Beefsteak tomatoes, fresh **bufala** mozzarella, black truffles, basil, chive olive oil, sweet red pepper olive oil, black olive-olive oil, and smoked sea salt. *Spicy*. 12.95

Fresh Halibut Ceviche

Fresh Alaskan halibut marinated in lime juice, served with tomatoes, avocado, cilantro, and red onions, topped with balsamic vinegar reduction, ginger juice, And red pepper-infused olive oil. *Spicy*. 11.95

Sopa

Tomato Cream Soup *

5.95

Insalatas

Insalata Mista *

Tossed mixed greens with **house-made** Italian dressing. 5.95

Insalata di Spinaci *

Spinach, mushrooms, with **House-made** warm bacon vinaigrette, topped with boiled eggs and walnuts. 7.95

Insalata di Caesar *

Romaine lettuce tossed with **house-made** Caesar dressing, croutons, and Parmesan. 8.95, small 6.95.

Our Caesar salad dressing is house-made from scratch and contains raw egg.

* Vegetarian dish or can be made vegetarian

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*Parties of six or more people, 18% gratuity added * Please no personal checks * Not responsible for lost or stolen property * We reserve the right to refuse service to anyone*

Entrées

Pasta dishes are topped with Parmesan and basil

Linguine con Carne di Vitello e Pomodoro

Ground veal, garlic, and tomato sauce. 15.95

Sun-Dried Tomato Pesto alla Putanesca *

Sun-dried tomatoes, calamata olives, capers, garlic, Parmesan, basil, olive oil, tossed with linguine. *Spicy*. 15.95 Add **wild** prawns for 3.50

Linguine Carbonara con Pancetta

Diced **natural** pork belly, garlic, white wine and light cream, tossed with linguine. 16.95

Cannelloni di Vitello

Fresh pasta stuffed with ragú of veal. Served on a bed of pomodoro sauce, topped with béchamel sauce and Parmesan. 16.95

Manicotti al Forno *

Fresh pasta stuffed with ricotta cheese, fresh spinach, walnuts and spices, topped with pomodoro sauce and mozzarella. 15.95

Gnocchi con Salsiccia e Funghi *

Italian potato dumplings sautéed with Italian sausage, mushrooms, fresh tomatoes, fresh herbs, and pomodoro sauce. 15.95 Add fresh portabella for 2.50

Fettuccine con Polo al Jerez

Strips of **organic** chicken breast in a light cream sauce with garlic and dry Spanish sherry, tossed with fettuccine. 16.95

Penne alla Vodka *

Penne flambé with vodka, pomodoro sauce, and a touch of cream. 15.95 Add **wild** prawns for 3.50

Capellini Gamberi *

Angel hair pasta, bay shrimp, sun-dried tomatoes, olive oil, garlic, and fresh herbs. 16.95

Linguine con Polpa di Granchio e Dill

Fresh Dungeness crab meat with dill-Champagne sauce, and light cream, tossed with linguine. 22.95

Linguine con Gambero e Anice

Wild prawns, garlic, white wine and light cream-anise sauce, tossed with linguine. 18.95

Linguine con Vongole

Fresh Manila clams, garlic, extra virgin olive oil and white wine. 17.95

Pollo alla Gorgonzola, Pistachio e Albicocca

Organic chicken breast sautéed with gorgonzola sauce and **Organic** apricots. Served with garlic baked potatoes and seasonal vegetables. 19.95

Vitello alla Marsala

Provimi veal scaloppini sautéed with mushrooms, demi-glace and sweet Marsala sauce. Served with garlic baked potatoes and seasonal vegetables. 20.95