

TAPAS CALIENTES

- * 6⁰⁰ **CHAMPINONES**
Sautéed mushrooms and garlic sauce
- * 5⁰⁰ **MUSSELS**
Steamed with your choice of: lemon and garlic or adobado
- * 6⁰⁰ **ALMEJAS**
Clams, prosciutto di parma and parsley olive oil
- * 5⁰⁰ **DATILES**
Bacon wrapped dates with garlic sauce
- 4⁰⁰ **AJO**
Roasted garlic, balsamic jam and blue cheese
- * 6⁵⁰ **GAMBAS**
Shrimp, garlic chips, lime and extra virgin olive oil
- 5⁰⁰ **MEATBALLS**
Lamb meatballs and tomato sherry sauce
- 5⁰⁰ **BRUSCHETTA**
Cresenza garlic bread, tomatoes and basil
- 6⁰⁰ **SAGANAKI**
Baked feta, tomato, artichoke, & olives

- PINCHON MORUNO** 4⁰⁰
Lamb brochette
Chicken brochette
Shrimp brochette
Pork brochette
- BISTECCA** 4⁰⁰
Grilled hanger steak and blue cheese
- FALAFEL** 3⁰⁰
Chick pea croquette and tahini
- ARTICHAUTS** 5⁰⁰
Fried artichoke hearts & aioli
- CALAMARI** 5⁰⁰
Fried calamari and spanish sauce
- EMPANADILLA** 4⁵⁰
Spinach-feta turnovers
- POLENTA** 4⁰⁰
Fried polenta and rosemary honey

CEVICHE

avocado, lime, brunoise peppers, basil & tomato

madako octopus 8.00

sea scallops 8.00

yellowfin tuna 8.00

salmon 8.00

OYSTERS

served on the half shell with chili mignonette
3.00 each

CLAMS

served on the half shell with cocktail sauce
2.00 each

SHRIMP COCKTAIL

served with wasabi cocktail sauce
peel and eat shrimp 8.00

TAPAS FRÍAS

- * 3⁵⁰ **HUEVOS RELLENOS**
Harissa-scallion deviled eggs
- 4⁰⁰ **TRUCHA DE ANTONIO**
Smoked ruby red trout
- * 4⁰⁰ **CAPRESE**
Fresh mozzarella, tomato and basil
- * 5⁰⁰ **TOMATE CON MEILE**
Cherry tomato, pecans, mint, goat cheese and honey
- * 3⁰⁰ **SOTTO ACETI**
Red cabbage, carrots & onion tossed in a cider-sesame vinaigrette
- * 6⁰⁰ **CARPACCIO**
Thin sliced peppered beef with dijon, caper and egg salad
- SALUMERIA**
thinly sliced with sourdough, pippara peppers, sea salt & olive oil
- 8⁰⁰ **18 MONTH AGED PROSCIUTTO**
This shiny red, hind thigh of hog, rimmed with pure white fat, is simply irresistible. Salt cured and air-dried between 18 months.
- 7⁰⁰ **COPPA**
Salted pork collar, placed in a casing and aged for 4–6 months to develop its characteristically tangy sweet flavor.

- HUMMUS** 4⁵⁰
Thai curry
Black bean and cilantro
Roasted pepper and harissa
- BABA GHANOUJ** 3⁰⁰
Roasted eggplant spread
- ALMENDRAS** 3⁰⁰ *
Slow roasted almonds
- OLIVES (hot or cold)** 3⁰⁰ *
Roasted garlic Castelvetrano olives
- BARBIETOLLA** 3⁰⁰ *
Roasted red beets and horseradish crème
- CHEESE**
served with sourdough, amarena cherries & aged balsamic vinegar
- 8⁹⁵ **BRILLAT SAVARIN**
Thin, edible, snowy rind and a mousse-like interior, this airy delicacy is enriched with cream for voluptuous, mouth-coating satisfaction.
- 8⁹⁵ **PARMIGIANO REGGIANO**
The king of cheese is crunchy perfection: nutty, spicy, salty (but not too much so), and floral, with a distinct caramel finish.

SANDWICH

all sandwiches and panini served with your choice of house salad, soup du jour or french fries

10⁹⁵ **GYROS**

Falafel, blackened chicken or lamb brochette in a pita with hummus, tabouleh and tzatziki

12⁹⁵ **SALMON CLUB**

Grilled salmon, applewood smoked bacon, mashed avocado, wasabi pesto, lime-soy, lettuce, tomato and onion

HAMBURGUESA

Sundried tomato & olive studded lamb burger, manchego cheese, lettuce, tomato, onion and tzatziki on a whole wheat roll
10⁹⁵

AUTO STRADA 8⁹⁵

Prosciutto di Parma, fresh mozzarella, tomatoes and basil pesto on focaccia

FUNGHI 8⁹⁵

Roasted portabella mushrooms, fontina, caramelized onions, wild arugula and avocado on focaccia

PIZZA

From our wood-burning oven

8⁹⁵ **SALSICCIA**

Tomato sauce, spicy chorizo, mushrooms and mozzarella

9²⁵ **PANTHEON**

Cream, salami, tomato, spinach, grana, mozzarella and prosciutto

9²⁵ **SPEZIATA**

Roasted garlic, chicken, jalapeños, cilantro, fontina & avocado

9²⁵ **BOULDER**

Basil pesto, sundried tomato, spinach, olives, artichoke and feta

MARGHERITA 7²⁵

Tomato sauce, basil and mozzarella

MARGHERITA FRESCA 7⁹⁵

San Marzano tomato sauce, basil and fresh mozzarella

PRECI 8²⁵

Tomato sauce, pepperoni, grana and mozzarella

QUATTRO STAGIONI 8⁹⁵

Tomato sauce, artichoke, olives, mushrooms, ham and mozzarella

SALADS PASTA, GNOCCHI & RISOTTO

- * 3⁹⁵ **MISTA**
 Field greens, vegetables, tomatoes and balsamic vinaigrette
- 6⁷⁵ **RUCOLA**
 Arugula, blue cheese, medjool dates, onion, pancetta and shallot dressing
- 6⁷⁵ **CAESAR**
 Romaine, white anchovy, croutons, grana and caesar dressing
- * 8⁵⁰ **GRECQUE**
 Field greens, feta, mixed peppers, tomato, cucumber, onion, olives and greek dressing
- 8⁵⁰ **MED SAMPLER**
 Tabouleh, baba ghanouj, hummus and a small greek salad
- 10⁹⁵ **ESPAGNA**
 Blackened chicken, field greens, strawberries, pine nuts, goat cheese, tomato, cucumber, onions and lime-soy dressing
- * 12⁹⁵ **NICOISE**
 Grilled salmon, arugula, roasted peppers, olives, tomatoes, onions, cucumbers, hard boiled egg, potatoes, goat cheese and balsamic vinaigrette

- BOLOGNESE** 9⁹⁵
 Penne pasta, bolognese sauce, grana blend, nutmeg and cream
- BAKED SHELLS** 10⁹⁵
 Baked eggplant, sundried tomato, spinach and ricotta shells baked in marinara
- FETTUCINE PER LA NONNA** 13⁹⁵
 Fettucine pasta, roasted broccoli, caramelized onion, sundried tomato, pine nuts, roasted garlic-chive pesto and brûléed goat cheese
- RAVIOLI RAIMONDO** 15⁹⁵
 Chicken-mushroom ravioli and vodka-tomato cream sauce
- BUCANIERA** 16⁹⁵
 Spaghettini pasta tossed with mussels, clams, shrimp, fresh fish and calamari in a spicy tomato sauce
- VONGOLE E PROSCIUTTO** 16⁹⁵
 Toasted potato gnocchi tossed with littleneck clams, garlic, lemon & olive oil topped with prosciutto di parma

chicken 3.00 • salmon 5.00 • halibut 7.00 • hanger steak 5.00 • tuna 7.00

GRIGLIA			
with your choice of sauce, basmati rice, french fries or mashed potatoes and vegetables			
Salmon 17.95	Halibut 24.95	Chicken Breast 15.95	Yellowfin Tuna 24.95
12 oz. New York 26.95	8 oz. Hanger Steak 16.95	Lamb Chops 27.95	8 oz. Filet Mignon 26.95
SAUCE			
Limonata *	Caper Beurre Blanc *	Chimichurri *	Pepper-Brandy sauce
			Wasabi Pesto *

PAELLA ENTREES

- classic spanish saffron rice dish
 * 12⁹⁵ **PAELLA GALICIA**
 Seasonal vegetables, pepperoncini and feta
- * 14⁹⁵ **PAELLA VALENCIA**
 Roasted chicken, chorizo, mussels and shrimp
- * 15⁹⁵ **PAELLA MARISCOS**
 Mussels, clams, fresh fish, calamari and shrimp
- * 15⁹⁵ **PAELLA ANATRA**
 Duck confit, chorizo, mushrooms and rosemary
- SANDWICH**
- 10⁹⁵ **HAMBURGUESA**
 Sundried tomato & olive studded lamb burger, manchego and tzatziki
- 10⁹⁵ **GYROS**
 Falafel, blackened chicken or lamb brochette in a pita with hummus, tabouleh and tzatziki
- 12⁹⁵ **MED DIP**
 Pastrami style New York strip, caramelized onions, mozzarella & dijon
- 12⁹⁵ **SALMON CLUB**
 Grilled salmon, applewood smoked bacon, mashed avocado, wasabi pesto, lime-soy, lettuce, tomato and onion

SIGNATURE

- STEAK SINATRA**
 Pepper steak taught to us by Raimondo Laudisio. Seared steak with calamata olives, mixed peppers, diced tomatoes, chopped garlic, fresh rosemary, roasted potatoes and a brandy reduction
 8 oz. Filet Mignon 29⁹⁵ / 12 oz. New York Strip 28⁹⁵

- AQUA PAZZA** 17⁹⁵ *
 Pan roasted salmon, sauteed onions, carrots, spinach, chili peppers lemon and roasted garlic
- PUTTANESCA** 24⁹⁵
 Olive crusted Alaskan halibut, seared spinach, basmati rice and a caper vegetable vinaigrette
- AGRIGENTO** 24⁹⁵
 Horseradish crusted tuna, grilled portabella mushrooms, seared spinach, wasabi pesto and smoked tomato vinaigrette
- SPANOKOPITA** 9⁹⁵
 Spinach and feta pastry, seared spinach, tomatoes, romesco and tzatziki
- KABOB** 16⁹⁵
 Your choice of lamb, pork, chicken or shrimp Kabobs with: hummus, tabouleh, seared spinach, flat bread and tzatziki
- LAMB SHANK** 16⁹⁵ *
 Port and dijon braised lamb shank, seared spinach, roasted shallots, mushrooms and chipotle aioli
- BARRIO** 14⁹⁵ *
 Roasted chicken, manchego, onions and spinach rolled in a corn tortilla with adobado sauce and mashed avocado
- PICATTA/JEREZ/SALTIMBOCCA** 15⁹⁵
 Sautéed chicken breast with your choice of: lemon caper sauce, roasted garlic rosemary sauce or tomato sherry sauce and prosciutto
- PARMIGIANA** 16⁹⁵
 Breaded chicken cutlet, fresh mozzarella, marinara and spaghetti
- 27⁹⁵ **ABBACHIO ALLA ROMANA**
 Garlic seared double cut New Zealand lamb chops, rosemary-garlic reduction and brown butter-artichoke tossed potato gnocchi

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- 9²⁵ **SPEZIATA**
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- 9²⁵ **BOULDER**
 Basil pesto, sundried tomato, spinach, olives, artichoke and feta

- MARGHERITA** 7²⁵
 Tomato sauce, basil and mozzarella
- MARGHERITA FRESCA** 7⁹⁵
 San Marzano tomato sauce, basil and fresh mozzarella
- PRECI** 8²⁵
 Tomato sauce, pepperoni, grana and mozzarella
- QUATTRO STAGIONI** 8⁹⁵
 Tomato sauce, artichoke, olives, mushrooms, ham and mozzarella