



prosciutto & mozzarella bar

SALUMI MISTI 23

Select 3 meats

VENISON SALAMI
Unique. Seasoned with red wine, sea salt, juniper berry and black peppercorn. Aged for 3 months.

SAN DANIELE
The king of Prosciutto, cured for 18 months.

WILD BOAR SALAMI

IBERICO, SPANISH SUPER PROSCIUTTO*
Free range, acorn-fed Iberian black pigs (melts in your mouth).
*not available for mix & match

PARMA PROSCIUTTO
Cured for 14 months.

12 SPECK
Smoked Prosciutto.

SOPPRESSATA CALABRESE 9
Spicy salami.

12 DUCK PROSCIUTTO
Tender black pepper crusted duck prosciutto.

10 IBERICO DE BELLOTA
Symphony of flavors, pure Pata Negra paleta, free range, acorn-fed Iberian pigs, cured shoulder, aged 24 months.

BLACK TRUFFLE SALAMI

10 TARTUFOTTO
Italian truffle infused cooked ham.

SALUMI E FORMAGGI 27

Select 6 items

10 RED LEICESTER CRUNCH
England- Matured for 15 months. Served with sweet drop peppers and caramelized walnuts.

D.O.P GORGONZOLA 12 DOLCE
Creamy and rich with black fig marmalade.

15 BURRICOTTA (BURRATA STUFFED WITH RICOTTA)
Italian black lava salt, rosemary EVOO, arugula.

PARMIGIANO
Organic pear, organic Italian honey, caramelized walnuts.

11 BURRATA 9
Sea salt, unfiltered EVOO, Italian artichokes, homemade crostini.

FORMAGGI MISTI 21

Select 3 cheeses

10 FRESH MOZZARELLA
Milk cow fresh Mozzarella, EVOO, bruschetta tomato, rainbow carrots, garlic, salt flakes.

13 FARMHOUSE CHEDDAR SPECIAL RESERVE
England-Handcrafted and carefully aged for 18 months. Served with calabrian chili and medjool organic California dates.

13 GOUDA 26 MONTH
Netherlands- Caramel and smokey notes with "crystal flavor"
Firm but still creamy, amber in color. Served with Italian black Amarena cherries.

carpaccio

THE ITALIAN METHOD TO THINLY SLICE MEAT, SEAFOOD AND VEGETABLES.

20 OCTOPUS & TASMANIAN SALMON
Chef Pirozzi's latest creation. Braised Italian octopus, thinly sliced sashimi grade Tasmanian salmon, unfiltered EVOO, tear drop peppers, lemon preserves, cherry tomatoes, organic greens, Maldon salt flakes, Italian capers.

22 CARPACCIO DI SPIGOLA
Thinly pounded Branzino Filet, lightly cooked drizzling with EVOO, red salt, Pirozzi spicy oil, fennel, avocado and baby heirloom tomato.

18 GOLDEN BEETS & GOAT CHEESE
Mixed baby greens, wild berry dressing, fresh raspberries, caramelized walnuts.

20.50 FILET MIGNON
Local lemon juice, EVOO, arugula, shaved parmigiano, capers.

19 HEIRLOOM TOMATO & BURRATA
Arugula, Castelvetro, Cerignola olives with creamy mozzarella.

da dividere

TO SHARE

15 STRACCIATELLA SPINACH SOUP
Homemade chicken broth, organic spinach, local ranch fresh organic eggs, parmesan cheese.

18 CIOPPINO (Appetizer size.)
Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish, oregano, garlic, white wine tomato broth. (Also available main course size.)

15 NONNA IDA SOUP
Homemade chicken broth, zucchini, Roma tomatoes, fresh spinach, parmesan cheese, braised lamb. (Available without lamb \$10)

10 OLIVE FRITTE
Fontina stuffed Castelvetro olives, lightly flash-fried, Greek oregano.

9 OLIVE MARINATE
Castelvetro, Kalamata, and Cerignola Rosse imported olives in house marinade.

15 NODINI
Lightly breaded mozzarella, flash fried, pomodoro basil sauce.

ZUCCA (MUST TRY)
House-made organic butternut squash ricotta ravioli, brown butter sage sauce.

11 ALICI
White imported Italian anchovy, arugula, rainbow carrots, infused calabrian oil.

MAMMA MIA
Alessa's favorite meal - 3 meatballs, ragù, burrata, fresh basil.

17 CALAMARI FRITTI
Crispy-fried Calamari, arrabbiata sauce.

16 BRUSCHETTA AL POMODORO
Roma tomatoes, basil, garlic Alessa's way.

19 SHRIMP SCAMPI AND CLAMS
Sautéed in a lobster reduction sauce, with Meyer lemon and calabrian hot chili.

12 MINISTRONE
Homemade chicken stock, tomato, organic vegetables, parmesan, prepared daily.

insalata

FARMER'S CHOICE

19 SUPERFOOD SALAD
All organic locally grown: quinoa, chia seed, organic goji berries, avocado, rainbow carrots, baby kale, arugula, spinach, hearts of romaine, roasted vegetables, asparagus, sunflower seeds, almonds, golden raisins, fresh raspberry unfiltered organic honey lemon and extra virgin olive oil vinaigrette.
(The Chef kindly requests no substitutions please)

22 INSALATA DI MARE
Mediterranean octopus, calamari, wild prawns, EVOO, local grown lemon juice, spicy calabrian chili oil, mint, cherry tomatoes, arugula.

11 BABY KALE SALAD
Local grown organic baby kale, shaved organic rainbow cauliflower, caramelized walnuts, shaved aged cheese, California date white balsamic vinaigrette.

11 ARUGULA & FENNEL
Wild arugula, fennel, oregano, lemon EVOO, shaved parmigiano, chopped tomato.
ADD SHRIMP \$3.50 EA. ADD CHICKEN \$7

11 PERE E GORGONZOLA
Organic baby mixed greens, organic pears, Gorgonzola Dolce, caramelized walnuts, raspberry vinaigrette.

17 CASA Full 10 Side 8
Organic baby greens, tomatoes, mushrooms, carrots, Italian herb vinaigrette, parmigiano.

16 CAESAR Full 10 Side 8
Shaved parmigiano, croutons, anchovy-lemon dressing.
Add Alici four x \$3 (Italian white imported anchovy)

12 CAPRESE 14
Roma tomatoes, fresh mozzarella, Kalamata olives, basil, organic arugula, EVOO, Saba, focacetta.

pizza

ADD PROSCIUTTO, SPECK OR SALAMI FOR \$5 EACH
ADD FRESH VEGETABLES FOR \$4

21 PIZZA BELLA
Fontal and homemade mozzarella, organic cherry tomato bruschetta, italian oregano. (No tomato sauce.)

23 AMANTI
Homemade italian sausage, Mamma Margherita meatballs, Soppressata Calabrese, polpetta sauce.

20 CRISPY PROSCIUTTO
San Marzano sauce, tomato, goat cheese, housemade spicy oil, mozzarella, crispy San Daniele prosciutto.

20 CALI CALI
Shredded white cheddar, fresh mozzarella, red onions, grilled chicken, crispy bacon, fresh Cali-Cali sliced avocado.

18 BIANCA
Smoked and fresh mozzarella, house-made sausage, calabria chili, tear drop peruvian pepper.

18 CALABRIA
Mild Italian sausage, spicy salami, smoked Mozzarella, arrabbiata sauce.

15 MARGHERITA
Pomodoro sauce, mozzarella, basil, EVOO.

18 BURRATA E MELENZANE
Pomodoro sauce, burrata, basil, eggplant.

18 DI PARMA
Mozzarella, ricotta, prosciutto, arugula.

19 FUNGHI MISTI
Wild mixed mushrooms, fontina, truffle oil.

18 SALSICCE
Italian sausage, sautéed mushrooms, mozzarella, tomato sauce.

18 QUATTRO STAGIONI
Tartufotto ham, artichokes, black olives, mushrooms, tomato sauce.

pasta

SUBSTITUTE WHOLE WHEAT PASTA FOR \$3.00
SUBSTITUTE FRESH MADE
GLUTEN FREE PASTA FOR \$4.00
(CONTAINS RICE & POTATO FLOUR BLEND, EGG WHITE, SEA SALT)

- CAPELLINI AL POMODORO** 15
Angel hair pasta, garlic, fresh basil tomato sauce.
WITH SHRIMP \$22 WITH CHICKEN \$20
- HARD TO CATCH RAVIOLI** 25
Amarone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele, tear drop pepper, finish in a Reggiano sauce.
- SCAMPI RAVIOLI** 24
Chef Pirozzi unique limoncello infused ravioli, stuffed with wild shrimp scampi, shallots, fresh garlic and finished with a Meyer lemon white wine cherry tomato sauce.
- LINGUINE CACIO E PEPE** 18
Black pepper, pecorino cheese, simple and unique italian older recipe.
- LINGUINE CLAMS** 23
Fresh Manila clams, garlic, fresh organic parsley, white wine sauce.
- ORECCHIETTE** 22
Little ear shaped pasta, house-made sausage, goat cheese, Italian pine nuts, sun-dried tomatoes, fresh spinach, EVOO, grana padano sauce.
- SPAGHETTI CON POLPETTE** 20
Spaghetti, Mamma Margherita's meatballs, light spicy tomato sauce.
- SAUSAGE & MUSHROOM PENNE** 20
Porcini & arugula cream sauce.
- LINGUINE MARECHIARO** 24
Clams, calamari, shrimp, garlic white wine tomato sauce.
ALSO AVAILABLE WITH WHITE WINE SAUCE
- LIVORNESE** 25
Fresh fish, scallop, black tiger shrimp, white wine oregano tomato sauce, linguine.
- SEASHELL PASTA** 22
Lobster cream sauce, shrimp, asparagus.
- PENNE NORMA** 18
Penne, sautéed eggplant, smoked mozzarella, pomodoro sauce.
- UGO D'ORSO** 20
Grilled chicken, sun-dried tomatoes, zita's pasta, porcini mushroom cream sauce.
- VEGETARIANA** 17
Whole wheat spaghetti, garden vegetables, garlic, tomato sauce, basil.
WITH SHRIMP \$22 WITH CHICKEN \$20
- PESTO CONCHIGLIE SHRIMP** 22
Seashell pasta, tiger shrimp, basil pesto, toasted white almonds.
- IBERICO TORTELLONI** 23
Prosciutto and Italian herbs stuffed giant tortelloni, roasted Iberico and Parma prosciutto, fresh sage, finish in a Parmesan cream sauce.
- LOBSTER MAC & CHEESE** 24
Fresh Maine lobster claw meat, shallots, fontina, mozzarella, gouda and gorgonzola tossed with elbow macaroni.
- BAKED ZITI** 21
Meatballs, bolognese, provolone, asiago and mozzarella tossed and baked with ziti pasta.
- GALLINA** 21
Rosemary chicken filled tortellini, shallots, vodka pink sauce or prosciutto, sage cream sauce.

risotto

IMPORTED CARNAROLI ITALIAN RICE
GROWN AND HARVESTED IN PAVIA, ITALY

- MARE** 25
Shrimp, calamari, clams, wild prawn.
- GAMBERI RISOTTO** 23
Black tiger shrimp asparagus, lobster reduction.
- CINQUE FORMAGGI** 19
Gorgonzola Dolce, fontina, mozzarella, parmigiano, affumicata.
- FUNGHI** 22
Wild mushroom, shallots, parmesan, prosecco.
- GIARDINO** 20
Organic Locally Grown seasonal vegetables, burrata.

della casa

HOUSE-MADE PASTA
MADE WITH ORGANIC EGGS AND ITALIAN FLOUR

- LAMB PAPPARDELLE** 23
Colorado 16-hour slow braised lamb shoulder ragù, mushrooms, over fresh pappardelle. Papa Vittorio Favorite.
- SHORT RIBS FRESH PASTA** 23
Melt in your mouth, beef short ribs, fresh garden vegetables, over homemade rosemary infused fresh pasta.
- BOLOGNESE** 19
Pappardelle pasta, Bolognese sauce.
- BLACK INK LINGUINE** 22
Clams, tiger shrimp, sun-dried tomatoes, Chardonnay sauce.
- LIMONCELLO** 24
Limoncello infused radiatori pasta, scallop, wild prawns, Pinot Grigio wine sauce.
- HEALTHY SALMON PASTA** 23
Alessandro made local lemon infused taglierini pasta, tossed with fresh salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, tomato bruschetta, peppery baby arugula.
- SPAGHETTI VERDE** 23
Arugula infused square spaghetti tossed with tiger shrimp, fresh garlic, pinot grigio, baby tear drop Peruvian pepper and Calabrian chile.
- GLUTEN-FREE RAVIOLI*** 22
Gluten-free ravioli stuffed with organic kale and Mozzarella. Fresh vegetables and choice of San Marzano or Grana Padana sauce.
- NONNA TITINA CHEESE RAVIOLI** 19
Spinach and ricotta filled ravioli, tomato basil sauce.
- NONNA IDA MEAT RAVIOLI** 21
Meat filled ravioli, Bolognese sauce, pecorino cheese.
- VEAL OSSO-BUCO AGNOLOTTI** 24
Veal Osso-Buco filled ravioli, wild mushrooms, brown butter sage sauce.
- ARAGOSTA RAVIOLI** 26
Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce with fresh lobster meat.
- ALFREDO** 18
Fettuccine made fresh in house every morning, Parmigiano cream sauce.
- NONNA IDA'S LASAGNE** 20
Ricotta, meatballs, ragù, mozzarella.

gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS
OR GLUTEN FREE PASTA

- PINK SAUCE** 19
Organic spinach, creamy tomato vodka pink sauce.
- CINGHIALE** 21
Wild boar house-made sausage, mushroom, Calabria chili, arrabbiata sauce.
- PESTO** 20
Organic basil, parsley, pesto toasted white almonds.
- FIVE CHEESE** 19
Gorgonzola Dolce, fontina, mozzarella, parmigiano, affumicata.
- POSITANO** 19
Pomodoro sauce, basil, fresh mozzarella.

add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI

ORGANIC CHICKEN 7 SHRIMP 3.50 EA SALMON 12 ARUGULA 4.50 AVOCADO 4

contorni

SIDES

- ROASTED ORGANIC HEIRLOOM CAULIFLOWER** 9
- ITALIAN MARINATED ARTICHOKE** 9
- FRESH SAUTÉED SPINACH** 9
- ROASTED ROSEMARY POTATOES** 7
- SAUTÉED WILD MUSHROOMS** 9
- MAMMA'S MEATBALL** 4.50 ea
(Meatball only, does not include burrata)
- BRUSSELS SPROUTS** 9
Pancetta, caramelized onion, sage butter sauce
- ORGANIC RAINBOW CARROTS** 9
Pancetta, caramelized onion, sage butter sauce
- FRESH BAKED FOCACCIA** 5
Served with homemade basil salsa verde.
Complimentary* with purchase of entrée.
*Limit two per table maximum

Please no substitutions our Chef is crazy, seriously.

*The Chef strongly suggests not adding cheese to seafood pasta or seafood risotto. Try without first.

"We reserve the right to refuse service to anyone."

*Gluten-free pasta contains soy and may be cooked in water that contains flour. For food allergies, please ask to speak with the Manager before placing any order. Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Chef Pirozzi company use Nest products for energy conservancy and security video-audio recording.