



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.

9 SOPPRESSATA CALABRESE

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 26

Select 6 items

10 RED LEICESTER CRUNCH

England- Matured for 15 months. Served with sweet drop peppers and caramelized walnuts.

D.O.P GORGONZOLA

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.

9 BURRATA

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.

14 FARMHOUSE CHEDDAR SPECIAL RESERVE

England-Handcrafted and carefully aged for 18 months. Served with calabrian chili and medjool organic California dates.

14 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.

18 HEIRLOOM TOMATO & BURRATA

Arugula, Castelvetrano, 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.)

11 NONNA IDA SOUP

Homemade chicken broth, zucchini, Roma tomatoes, fresh spinach, parmesan cheese. (Add braised shredded beef \$5)

10 OLIVE FRITTE

Fontina stuffed Castelvetrano olives, lightly flash-fried, Greek oregano.

9 OLIVE MARINATE

Castelvetrano, 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.

15 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.

11 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)

Add Salmon \$12 ~ Organic chicken \$7 ~ Shrimp \$12

22 INSALATA DI MARE

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

12 BABY KALE SALAD

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

12 ARUGULA & FENNEL

Wild arugula, fennel, oregano, lemon EVOO, shaved parmigiano, chopped tomato.

12 PERE E GORGONZOLA

Organic baby mixed greens, organic pears, Gorgonzola Dolce, caramelized walnuts, raspberry vinaigrette.

8 CASA

Organic baby greens, tomatoes, mushrooms, carrots, Italian herb vinaigrette, parmigiano.

8 CAESAR

Shaved parmigiano, homemade croutons, anchovy-lemon dressing. *Organic romaine or iceberg lettuce, subject to our Chef's quality judgement.* Add Alici four x \$3 (Italian white imported anchovy)

14 CAPRESE

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.) Add Arugula \$2

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 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 \$23 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 17
Black pepper, pecorino cheese, simple and unique italian older recipe.

LINGUINE CLAMS 23
Fresh Manila clams, garlic, fresh organic parsley, white wine sauce.

ORECCHIETTE 21
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
Lobster cream sauce, shrimp, asparagus.

UGO D'ORSO 20
Grilled chicken, sun-dried tomatoes, zita's pasta, porcini mushroom cream sauce.

VEGETARIANA 17
Linguine pasta, organic garden vegetables, garlic, tomato sauce, basil.
WITH SHRIMP \$24 WITH CHICKEN \$22

PESTO CONCHIGLIE SHRIMP 23
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.

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.

BLACK INK LINGUINE 23
Clams, tiger shrimp, sun-dried tomatoes, Chardonnay 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 22
Melt in your mouth, beef short ribs, fresh garden vegetables, over homemade rosemary infused fresh pasta.

BOLOGNESE 19
Pappardelle pasta, Bolognese 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, peppery baby arugula.

ALFREDO 17
Fettuccine made fresh in house every morning, Parmigiano cream sauce.
WITH SHRIMP \$24 WITH CHICKEN \$22

NONNA IDA'S LASAGNE 20
Ricotta, meatballs, ragù, mozzarella.

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.

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

ORGANIC FRESH SAUTÉED SPINACH 9

SAUTÉED WILD MUSHROOMS 9

MAMMA'S MEATBALL 4.50 ea
(Meatball only. Add burrata \$2.50)

ORGANIC RAINBOW CARROTS 9
Pancetta, caramelized onion, sage butter sauce

ROASTED ROSEMARY POTATOES 7

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.