



prosciutto & mozzarella bar

SALUMI MISTI 24

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.

14 SOPPRESSATA CALABRESE

Spicy salami.

14 DUCK PROSCIUTTO

Tender black pepper crusted duck prosciutto.

12 IBERICO DE BELLOTA

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

BLACK TRUFFLE SALAMI

12 TARTUFOTTO

Italian truffle infused cooked ham.

SALUMI E FORMAGGI 28

Select 6 items

12 RED LEICESTER CRUNCH

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

14 BURRICOTTA (BURRATA STUFFED WITH RICOTTA)

Italian black lava salt, rosemary EVOO, arugula.

SPECK

Smoked Prosciutto.

PARMIGIANO

Organic pear, organic Italian honey, caramelized pecan.

BURRATA

Sea salt, unfiltered EVOO, Italian artichokes, homemade crostini.

FORMAGGI MISTI 24

Select 3 cheeses

16 FRESH MOZZARELLA 12.99

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

16 FARMHOUSE CHEDDAR SPECIAL RESERVE

England-Handcrafted and carefully aged for 18 months.

12 Served with calabrian chili and medjool organic California dates.

16 GOUDA 26 MONTH

Netherlands- Caramel and smokey notes with "crystal flavor"

15 Firm but still creamy, amber in color. Served with Italian black Amarena cherries.

carpaccio

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

24 OCTOPUS & TASMANIAN SALMON

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

♀ Pairs with Chef Pirozzi Prosecco Selection.

25 CARPACCIO DI SPIGOLA

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

21 GOLDEN BEETS & GOAT CHEESE

Mixed baby greens, wild berry dressing, fresh raspberries, caramelized pecans.

23 FILET MIGNON

Local lemon juice, EVOO, arugula, shaved parmigiano, capers.

♀ Pairs with Young's Market Rosato Rosé.

21 HEIRLOOM TOMATO & BURRATA

Arugula, Castelvetrano olives with creamy mozzarella, organic basil.

da dividere

TO SHARE

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

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

12 **NONNA IDA SOUP**
Homemade chicken broth, zucchini, Roma tomatoes, fresh spinach, parmesan cheese. (Add braised shredded beef \$6)

12 **OLIVE FRITTE**
Fontina stuffed Castelvetrano olives, lightly flash-fried, Greek oregano.

12 **OLIVE MARINATE**
Castelvetrano and Kalamata, imported olives in house marinade.

17 **NODINI**
Lightly breaded mozzarella, flash fried, pomodoro basil sauce.

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

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

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

♀ Pairs with Chef Pirozzi Super Tuscan, Italy.

19 **CALAMARI FRITTI**
Crispy-fried Calamari, arrabbiata sauce.

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

20 **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

24 **SUPERFOOD SALAD**
All organic locally grown: quinoa, chia seed, organic goji berries, avocado, rainbow carrots, baby kale, arugula, spinach, hearts of romaine, roasted vegetables, zucchini, sunflower seeds, fresh raspberry unfiltered organic honey lemon and extra virgin olive oil vinaigrette.

(The Chef kindly requests no substitutions please)
Add Salmon \$14 ~ Organic chicken \$8 ~ Shrimp 4x\$12

23 **INSALATA DI MARE**
Mediterranean octopus, calamari, tiger shrimp, EVOO, local grown lemon juice, spicy calabrian chili oil, mint, tomatoes, arugula.

12 ♀ Pairs with Chardonnay Cakebread, Napa Valley.

17 **BABY KALE SALAD 12.99**
Local grown organic baby kale, shaved organic rainbow cauliflower, caramelized pecan, shaved aged cheese, California date white balsamic vinaigrette.

14 **ARUGULA SALAD 12.99**
Wild arugula, oregano, lemon EVOO, shaved parmigiano, chopped tomato.

14 **PERE E GOAT CHEESE**
Organic baby mixed greens, organic pears, Goat cheese, caramelized pecan, raspberry vinaigrette.

♀ Pairs with Cakebread Sauvignon Blanc, Napa Valley.

19 **CASA Full 12 Side 10**
Organic baby greens, tomatoes, carrots, Italian herb vinaigrette, parmigiano.

16 **CAESAR Full 12 Side 10**
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)

16 **CAPRESE**
Roma tomatoes, fresh mozzarella, Kalamata olives, basil, organic arugula, EVOO, Saba.

pizza

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

♀ Pair with a glass of Chef Pirozzi Chianti Selection.

19 **MARGHERITA**
Pomodoro sauce, mozzarella, basil, EVOO.

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

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

♀ Pairs with Italian Peroni beer.

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

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

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

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

20 **BURRATA E MELENZANE**
Pomodoro sauce, burrata, basil, eggplant.

21 **DI PARMA**
Mozzarella, ricotta, prosciutto, arugula.

20 **FUNGHI MISTI**
Wild mixed mushrooms, fontina, truffle oil.

21 **SALSICCE**
Italian sausage, sautéed mushrooms, mozzarella, tomato sauce.

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

pasta

SUBSTITUTE FRESH MADE
GLUTEN FREE PASTA \$5.00
WHOLE WHEAT PASTA \$3.00

(CONTAINS RICE & POTATO FLOUR BLEND, EGG WHITE, SEA SALT)

- CAPELLINI AL POMODORO** 18
Angel hair pasta, garlic, fresh basil tomato sauce.
WITH SHRIMP 4x\$26 WITH CHICKEN \$23
- NONNA TITINA CHEESE RAVIOLI** 22
Spinach and ricotta filled ravioli, tomato basil sauce.
- HARD TO CATCH RAVIOLI** 26
Amarone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele, teardrop pepper, finish in a Reggiano sauce.
- NONNA IDA MEAT RAVIOLI** 22
Meat filled ravioli, homemade Bolognese sauce, pecorino cheese.
♀ Pairs with *De Loach Pinot Noir*.
- GLUTEN-FREE RAVIOLI*** 25
Gluten-free ravioli stuffed with organic kale and Mozzarella. Fresh vegetables and choice of San Marzano or Grana Padana sauce.
- LINGUINE CACIO E PEPE** 21
Black pepper, pecorino cheese, simple and unique italian older recipe.
- LINGUINE CLAMS** 24
Fresh Manila clams, garlic, fresh organic parsley, white wine sauce.
- ORECCHIETTE** 24
Little ear shaped pasta, house-made sausage, goat cheese, organic heirloom tomato, fresh spinach, EVOO, grana padano sauce.
- SPAGHETTI CON POLPETTE** 25
Spaghetti, Mamma Margherita's meatballs, light spicy tomato sauce.
♀ Pairs with a glass of *Rompicollo Sangiovese*.
- SAUSAGE & MUSHROOM ZITI** 24
Porcini & arugula cream sauce.
- LINGUINE MARECHIARO** 26
Clams, calamari, shrimp, garlic white wine tomato sauce.
ALSO AVAILABLE WITH WHITE WINE SAUCE
- LIVORNESE** 26
Fresh fish, black tiger shrimp, white wine oregano tomato sauce, linguine.
- SEASHELL PASTA** 25
Lobster cream sauce, shrimp, zucchini.
- UGO D'ORSO** 23
Grilled organic chicken, zita's pasta, porcini mushroom cream sauce.
- VEGETARIANA** 20
Linguine, organic garden vegetables, garlic, tomato sauce, basil. *Whole wheat pasta +\$3
WITH SHRIMP 4x\$28 WITH CHICKEN \$25
- PESTO CONCHIGLIE SHRIMP** 24
Seashell pasta, tiger shrimp, basil pesto.
- IBERICO TORTELLONI** 26
Prosciutto and Italian herbs stuffed giant tortelloni, roasted Iberico and Parma prosciutto, fresh sage, finish in a Parmesan cream sauce.
♀ Perfect matching with a glass of *Italian Brut Rosé*.
- BAKED ZITI** 24
Meatballs, bolognese, provolone, asiago and mozzarella tossed and baked with ziti pasta.
- GALLINA** 24
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 and clams.
- GAMBERI RISOTTO** 24.99
Black tiger shrimp, zucchini, lobster reduction.
- FUNGHI** 23
Wild mushroom, shallots, parmesan, prosecco
♀ Pairs with *Nebbiolo D'Alba Piemonte*.
- GIARDINO** 23
Organic Locally Grown seasonal vegetables, burrata cheese.

della casa

HOUSE-MADE PASTA

MADE WITH ORGANIC EGGS AND ITALIAN FLOUR

- GLUTEN FREE PAPPARDELLE** 25
Pasta Pappardelle amatriciana Alessa's way.
- LIMONCELLO** 24
Limoncello infused radiatori pasta, calamari, tiger shrimp, Pinot Grigio wine sauce.
♀ Pairs with *Chef Pirozzi Pinot Grigio Selection*.
- LAMB PAPPARDELLE** 24
Colorado 16-hour slow braised lamb shoulder ragú, mushrooms, over fresh pappardelle. Papa Vittorio Favorite.
- ALFREDO** 20
Fettuccine made fresh in house every morning, Parmigiano cream sauce.
WITH SHRIMP 4x\$28 WITH CHICKEN \$25
- HEALTHY SALMON PASTA** 24
Alessandro made local lemon infused taglieri pasta, tossed with fresh salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, peppery baby arugula.
- SHORT RIBS FRESH PASTA** 24
Melt in your mouth, beef short ribs, fresh garden vegetables, over homemade rosemary infused fresh pasta.
- NONNA IDA'S LASAGNE** 24
Ricotta, meatballs, ragú, mozzarella.
- SCAMPI RAVIOLI** 25
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.
♀ Pairs with *Mastroberardino, Greco Di Tufo*.
- SPAGHETTI VERDE** 25
Arugula infused square spaghetti tossed with tiger shrimp, fresh garlic, pinot grigio, baby tear drop Peruvian pepper and Calabrian chile.
- BLACK INK LINGUINE** 24
Clams, tiger shrimp, organic heirloom tomato, Chardonnay sauce.
- VEAL OSSO-BUCO AGNOLOTTI** 25
Veal Osso-Buco filled ravioli, wild mushrooms, brown butter sage sauce.
- BOLOGNESE** 20
Pappardelle pasta, Pirozzi Bolognese sauce.
♀ Pairs with *Buena Vista Pinot Noir, Sonoma*.
- LOBSTER RAVIOLI** 28
Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce with fresh butterfly black tiger shrimp.

gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS
OR GLUTEN FREE PASTA \$5

- PINK SAUCE** 22.95
Organic spinach, creamy tomato vodka pink sauce.
- CINGHIALE** 23
Wild boar house-made sausage, mushroom, Calabria chili, arrabbiata sauce.
- PESTO** 22.95
Organic basil, parsley, pesto.
- FIVE CHEESE** 22
Gouda, fontina, mozzarella, parmigiano, affumicata.
- POSITANO** 22
Pomodoro sauce, basil, fresh mozzarella.

piatti

MAIN DISHES

- VEAL MARSALA OR PICCATA** 30
Veal tenderloin hand pounded, sautéed with shallots, wild mushroom and flambé with Sicilian Marsala wine or lemon piccata sauce. Served with sautéed organic spinach and fire roasted potatoes.
♀ Pairs with *Zenato Ripassa, Veneto*.
- EGGPLANT PARMIGIANA** 24
Lightly-breaded eggplant, mozzarella, pomodoro sauce, served with Caesar salad.
- CIOPPINO** 30
Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish, oregano, garlic, white wine tomato broth.
- POLLO LIMONCELLO** 25
All-natural fresh chicken breast, white wine limoncello caper sauce, served with organic rainbow carrots and spinach.
- POLLO PARMIGIANA** 25
All-natural fresh chicken breasts, asiago, parmigiano, fresh basil tomato sauce, penne al pomodoro.
- POLLO MARSALA** 25
All-natural fresh pan-roasted chicken breasts, portobello mushrooms and Sicilian marsala wine sauce, sautéed spinach, rosemary potatoes.
♀ Pairs with *Zinfandel Chef Pirozzi Selection*.
- FRESH SALMON FILET** 30
Grilled fish salmon filet, Meyer lemon, heirloom tomato white wine sauce served with sautéed spinach and organic rainbow carrots.
- CATCH OF THE DAY** MP \$32-\$37
- ELK CHOP** 37
New Zealand elk chop seared to perfection, Amarena cherry port reduction. Served with potatoes and rainbow cauliflower.
- FILET MIGNON** (Two of 4 oz) 36.95
Center cut filet, wood-fired Idaho potatoes and italian artichokes. Available with Amarena cherry port wine reduction or porcini mushroom sauce.
- LAMB CHOP** (10-12 oz) 37
Australian double cut lamb chops, Maldon salt flakes, italian herbs, grilled and oven baked. Served with roasted rosemary potatoes and sautéed mushrooms. Available with marinated fresh herb sauce or port red wine reduction.
♀ Pairs with a glass of *Malbec, Mendoza*.

add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI.

ORGANIC CHICKEN 8 SHRIMP 3.50 EA SALMON 14 ARUGULA 4.50 AVOCADO 4

contorni

SIDES

- ROASTED ORGANIC HEIRLOOM CAULIFLOWER** 12
- ITALIAN MARINATED ARTICHOKE** 14
- ORGANIC FRESH SAUTÉED SPINACH** 12
- SAUTÉED WILD MUSHROOMS** 12
- MAMMA'S MEATBALL** 5.50 ea
(Meatball only. Add burrata \$2.50)
- ORGANIC RAINBOW CARROTS** 11
Pancetta, caramelized onion, sage butter sauce
- ROASTED ROSEMARY POTATOES** 11
- FRESH BAKED FOCACCIA** 7
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.