



prosciutto & mozzarella bar

SALUMI MISTI 24

Select 3 meats

- VENISON SALAMI 12**
Unique. Seasoned with red wine, sea salt, juniper berry and black peppercorn. Aged for 3 months.
- SAN DANIELE 12**
The king of Prosciutto, cured for 18 months.
- WILD BOAR SALAMI 11**
- IBERICO, SPANISH SUPER PROSCIUTTO* 30**
Free range, acorn-fed Iberian black pigs (melts in your mouth).
**not available for mix & match*
- PARMA PROSCIUTTO 11**
Cured for 14 months.

SALUMI E FORMAGGI 28

Select 6 items

- 12 SPECK**
Smoked Prosciutto.
- 12 SOPPRESSATA CALABRESE**
Spicy salami.
- 12 DUCK PROSCIUTTO**
Tender black pepper crusted duck prosciutto.
- 12 PARMIGIANO**
Organic pear, organic Italian honey, caramelized pecan.
- 11 BLACK TRUFFLE SALAMI**
- 11 TARTUFOTTO**
Italian truffle infused cooked ham.
- 10 RED LEICESTER CRUNCH 14**
England- Matured for 15 months. Served with sweet drop peppers and caramelized pecans.
- 10 BURRICOTTA 12**
(BURRATA STUFFED WITH RICOTTA)
Italian black lava salt, rosemary EVOO, arugula.
- 12 BURRATA**
Sea salt, unfiltered EVOO, Italian artichokes, homemade crostini.
- 11 IBERICO DE BELLOTA**
Symphony of flavors, pure Pata Negra paleta, free range, acorn-fed Iberian pigs, cured shoulder, aged 24 months.

FORMAGGI MISTI 22

Select 3 cheeses

- 11 FRESH MOZZARELLA**
Milk cow fresh Mozzarella, EVOO, bruschetta tomato, rainbow carrots, garlic, salt flakes.
- 14 FARMHOUSE CHEDDAR 14**
SPECIAL RESERVE
England-Handcrafted and carefully aged for 18 months.
- 14** Served with calabrian chili and medjool organic California dates.
- 15 GOUDA 26 MONTH 14**
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.

- 21 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 perfect Chef Pirozzi Prosecco Selection.*

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

- 21 FILET MIGNON**
Local lemon juice, EVOO, arugula, shaved parmigiano, capers.
**Pairs with Young's Market Rosato Rosé*

- 19 GOLDEN BEETS & GOAT CHEESE**
Mixed baby greens, wild berry dressing, fresh raspberries, caramelized pecans.

- 18 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.
- 19.50 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 \$5)
- 11 OLIVE FRITTE**
Fontina stuffed Castelvetrano olives, lightly flash-fried, Greek oregano.
- 10 OLIVE MARINATE**
Castelvetrano and Kalamata imported olives in house marinade.
- 15 NODINI**
Lightly breaded mozzarella, flash fried, pomodoro basil sauce.
- 12 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.
- 19.50 MAMMA MIA**
Alessa's favorite meal - 3 meatballs, ragu', burrata, fresh basil.
**Pairs with Chef Pirozzi Super Tuscan, Italy.*
- 18 CALAMARI FRITTI**
Crispy-fried Calamari, arrabbiata sauce.
- 15 BRUSCHETTA AL POMODORO**
Roma tomatoes, basil, garlic Alessa's way.
- 19.50 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

- 19.50 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
- 22 INSALATA DI MARE**
Mediterranean octopus, calamari, tiger shrimp, EVOO, local grown lemon juice, spicy calabrian chili oil, mint, tomatoes, arugula.
- 12.50 BABY KALE SALAD**
Local grown organic baby kale and shaved organic rainbow cauliflower; caramelized pecans, shaved aged cheese, California date white balsamic vinaigrette.
- 12 ARUGULA SALAD**
Wild arugula, oregano, lemon EVOO, shaved parmigiano, chopped tomato.
- 12.50 PERE E GOAT CHEESE**
Organic baby mixed greens, organic pears, goat cheese, caramelized pecans and a homemade raspberry vinaigrette.
**Pairs with Cakebread Sauvignon Blanc, Napa Valley.*
- Full 11 Side 9 CASA**
Organic baby greens, tomatoes, carrots, Italian herb vinaigrette, parmigiano.
- Full 11 Side 9 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)
- 14.50 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.*

- 17 MARGHERITA**
Pomodoro sauce, mozzarella, basil, EVOO.
- 20 PIZZA BELLA**
Fontal and homemade mozzarella, organic tomato bruschetta, arugula and italian oregano. (No tomato sauce.)
- 23 AMANTI**
Homemade italian sausage, Mamma Margherita meatballs, Soppressata Calabrese, polpetta sauce.
- 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.
- 19 BIANCA**
Smoked and fresh mozzarella, house-made sausage, calabria chili, tear drop peruvian pepper.
- 19 CALABRIA**
Mild Italian sausage, spicy salami, smoked Mozzarella, arrabbiata sauce.
- 20 BURRATA E MELENZANE**
Pomodoro sauce, burrata, basil, eggplant.
- 20 DI PARMA**
Mozzarella, ricotta, prosciutto, arugula.
- 19 FUNGHI MISTI**
Wild mixed mushrooms, fontina, truffle oil.
- 20 SALSICCE**
Italian sausage, sautéed mushrooms, mozzarella, tomato sauce.
- 19 QUATTRO STAGIONI**
Tartufotto ham, artichokes, black olives, mushrooms, tomato sauce.

pasta

SUBSTITUTE FRESH MADE
GLUTEN FREE PASTA \$5
WHOLE WHEAT PASTA FOR \$4.00

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

CAPELLINI AL POMODORO 16
Angel hair pasta, garlic, fresh basil tomato sauce.

WITH SHRIMP 4x\$26 WITH CHICKEN \$23

NONNA TITINA CHEESE RAVIOLI 19
Spinach and ricotta filled ravioli, tomato basil sauce.

HARD TO CATCH RAVIOLI 25
Amarone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele, teardrop pepper, finish in a Reggiano sauce.

NONNA IDA MEAT RAVIOLI 21
Meat filled ravioli, fresh and homemade Bolognese sauce, pecorino cheese.

**Pairs with De Loach Pinot Noir.*

GLUTEN-FREE RAVIOLI* 23
Gluten-free ravioli stuffed with organic kale and Mozzarella. Fresh vegetables and choice of San Marzano or Grana Padana 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, heirloom tomatoes, fresh spinach, EVOO, grana padano sauce.

SPAGHETTI CON POLPETTE 23
Spaghetti, Mamma Margherita's meatballs, light spicy tomato sauce.

**Pairs with a glass of Rompicollo Sangiovese.*

SAUSAGE & MUSHROOM ZITI 21
Porcini & arugula cream sauce.

LINGUINE MARECHIARO 25
Clams, calamari, shrimp, garlic white wine tomato sauce.

ALSO AVAILABLE WITH WHITE WINE SAUCE

LIVORNESE 25
Fresh fish, black tiger shrimp, white wine oregano tomato sauce, linguine.

SEASHELL PASTA 24
Lobster cream sauce, shrimp, zucchini.

UGO D'ORSO 21
Grilled organic chicken, zita's pasta, porcini mushroom cream sauce.

VEGETARIANA 18
Linguine pasta, organic garden vegetables, garlic, tomato sauce, basil.

WITH SHRIMP 4x\$26 WITH CHICKEN \$23

PESTO CONCHIGLIE SHRIMP 24
Seashell pasta, tiger shrimp, basil pesto.

IBERICO TORTELLONI 24
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 23
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.

GAMBERI RISOTTO 24
Black tiger shrimp, zucchini, lobster reduction.

FUNGHI 22
Wild mushroom, shallots, parmesan, prosecco.

**Pairs with Nebbiolo D'Alba Piemonte.*

GIARDINO 21
Organic Locally Grown seasonal vegetables, burrata.

della casa

HOUSE-MADE PASTA

MADE WITH ORGANIC EGGS AND ITALIAN FLOUR

GLUTEN FREE PAPPARDELLE 24
Pasta Pappardelle amatriciana Alessa's way.

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.

LIMONCELLO 24
Limoncello infused radiatori pasta, calamari tiger shrimp, Pinot Grigio wine sauce.

**Pairs with Chef Pirozzi Pinot Grigio Selection.*

HEALTHY SALMON PASTA 24
Alessandro made local lemon infused taglierini pasta, tossed with fresh salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, peppery baby arugula.

ALFREDO 18
Fettuccine made fresh in house every morning, Parmigiano cream sauce.

WITH SHRIMP 4x\$26 WITH CHICKEN \$23

NONNA IDA'S LASAGNE 21
Ricotta, meatballs, ragù, mozzarella.

SPAGHETTI VERDE 24
Arugula infused square spaghetti tossed with tiger shrimp, fresh garlic, pinot grigio, baby tear drop Peruvian pepper and Calabrian chile.

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.

**Pairs with Mastroberardino, Greco Di Tufo.*

BOLOGNESE 20
Pappardelle pasta, Bolognese sauce.

**Pairs with Buena Vista Pinot Noir, Sonoma.*

BLACK INK LINGUINE 24
Clams, tiger shrimp, organic heirloom tomatoes, Chardonnay sauce.

VEAL OSSO-BUCO AGNOLOTTI 24
Veal Osso-Buco filled ravioli, wild mushrooms, brown butter sage sauce.

LOBSTER RAVIOLI 26
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 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.

FIVE CHEESE 21
Gouda, fontina, mozzarella, parmigiano, affumicata.

add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI.

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

contorni

SIDES

ROASTED ORGANIC HEIRLOOM CAULIFLOWER 10

ITALIAN MARINATED ARTICHOKES 11

ORGANIC FRESH SAUTÉED SPINACH 10

SAUTÉED WILD MUSHROOMS 10

MAMMA'S MEATBALL 5 ea
(Meatball only. Add burrata \$2.50)

ORGANIC RAINBOW CARROTS 10
Pancetta, caramelized onion, sage butter sauce

ROASTED ROSEMARY POTATOES 9

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.*