

ANTIPASTI

BRUSCHETTA ROMANO Toasted garlic crostini bread topped with tomatoes, basil and fresh mozzarella	10	VONGOLE AL FORNO Manila clams lightly breaded then baked with garlic and olive oil topped with a lemon butter sauce	16	SCAMPI FRESCA Shrimp with wild mushrooms, baby artichoke hearts, fresh diced tomatoes herbs in a lemon brandy sauce	16	PROSCIUTTO E BURRATA Baby arugula, prosciutto di parma, burrata cheese, cherry tomatoes, balsamic glaze served with crostini	18
CALAMARI FRITTI Lightly breaded calamari fried and served with a marinara sauce	16	POLPETTE CON POLENTA Three homemade meatballs served over creamy polenta topped with tomato basil sauce and shaved parmigiano	14	COZZE AL SAN MARINO Mussels in white wine garlic sauce or spicy marinara sauce	14	SALSICCIA DI PUGLIA Homemade Italian sausage sauteed with wild mushrooms, fresh diced tomatoes, artichoke hearts, and roasted red peppers in a brandy sauce	16
CALAMARI GRIGLIA Calamari grilled and served over wild greens in a balsamic vinaigrette	16	GRIGLIATO MISTO Marinated shrimp, octopus and calamari over wild greens in a garlic white wine sauce	19	RISSOTTO AL PORCINI Arborio rice porcini, wild mushrooms, garlic, shallots in a white wine sauce	12		

INSALATE

POSITANO Romaine lettuce, ridicchio, carrots, cucumbers, tomatoes, red onions and kalamata olives	11	ARUGULA Baby arugula with shaved parmigiano reggiano and cherry tomatoes, tossed in our house vinaigrette dressing	10	MEATBALL SALAD Romaine lettuce, fresh tomatoes, roasted peppers, kalamata olives, and red onion, tossed with our homemade balsamic vinaigrette dressing, accompanied with three homemade meatballs, and garnished with shredded parmesan	15
CAPRESE Sliced tomatoes with fresh mozzarella and basil drizzled with extra virgin olive oil and balsamic glaze	11	SPINACH Baby spinach with sliced tomatoes, scallions, fresh mozzarella and croutons drizzled with extra virgin olive oil and our house balsamic dressing	11		
CAESAR Romaine lettuce with roasted red peppers, shaved parmesan cheese and croutons, tossed in our house caesar dressing	11	CHOPPED Romaine lettuce with tomatoes, bleu cheese, cucumbers, scallions and crumbled prosciutto tossed in our house balsamic dressing	11	add to any salad: grilled chicken 6 grilled salmon 15 shrimp / scallops 3/ea.	

ZUPPE

ZUPPA DI GIORNO - CUP	4
ZUPPA DI GIORNO - BOWL	7

PASTA

RIGATONI MELANZANE Rigatoni pasta sauteed in a spicy tomato sauce with roasted eggplant topped with fresh mozzarella	17	LINGUINI FRUITTA DI MARE Linguini with sauteed shrimp, octopus, scallops, mussels, calamari and clams in a marinara sauce	32
RAVIOLI CON SPINACI Cheese filled ravioli in a four cheese sauce with a touch of tomato sauce and topped with crushed spinach	19	LINGUINI SCAMPI AGLI OLIO Linguini with shrimp and broccoli in a garlic and olive oil sauce	25
SPAGHETTI CON MEATBALLS Spaghetti in a homemade tomato sauce	19	RAVIOLI CON FORMAGGIO Cheese filled ravioli in a tomato basil sauce topped with fresh mozzarella cheese	19
PENNE ABBRUZZESE Penne pasta, homemade Italian sausage, pancetta, garlic, shallots and onions in an arribiata sauce	19	RIGATONI BARAGIANO Rigatoni pasta with veal and filet tips, wild mushrooms, garlic, shallots in a tomato basil sauce topped with fresh mozzarella	21
RIGATONI ALLA VODKA Homemade rigatoni pasta in a vodka tomato cream sauce	19	LINGUINI VONGOLE Linguini with clams and cherry tomatoes in a garlic white wine sauce	20
GNOCCHI MARINARA Hand made potato dumplings in a homemade tomato sauce	18	EGGPLANT PARMIGIANA Breaded eggplant in a fresh tomato basil sauce topped with mozzarella and parmesan cheese served with a side of linguini	20
PENNE CON POLLO Penne pasta with grilled chicken, garlic, and spinach in a light basil cream sauce	19	CAVATELLI ALLA NONNA Homemade cavatelli with basil and parmigiano cheese in a tomato sauce	19
PAPPARDELLE AL NONNO Homemade pappardelle in our signature tomato meat sauce topped with parmigiano	20		

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

PIZZA

MARGHERITA 10-inch thin crust pizza with san marzano tomatoes, fresh mozzarella, basil and extra virgin olive oil	14
MELANZANE 10-inch thin crust pizza with san marzano tomatoes, roasted eggplant, garlic and olive oil	14
QUATRO FORMAGGI 10-inch thin crust pizza with four cheeses: mozzarella, mascarpone, bleu and swiss	14
QUATRO STAGIONI 10-inch thin crust pizza with prosciutto, artichokes, mushrooms and olives	15
SICILIANO 10-inch thin crust pizza with homemade italian sausage, green pepper and onion	15
Toppings: Sausage, Pepperoni, Olives, Mushrooms, Artichoke Hearts, Green Pepper, Red Peppers, Sliced Tomatoes, or Spinach 1/ea. Prosciutto 2	

POLLO

POLLO ARROSTO ROMANO (on the bone) Half roasted chicken sauteed in garlic, olive oil, lemon, rosemary and white wine served with a side of roasted potatoes	22	POLLO CON POLENTA Sauteed chicken breasts with creamy polenta, wild mushrooms, tomatoes and shallots in a lite brandy sauce	19	POLLO VESUVIO (on the bone) Pan roasted chicken sauteed with garlic, onions, olive oil, peas and spices in a white wine sauce served with roasted potatoes	21
POLLO MARSALA Pan roasted chicken breasts served with wild mushrooms in a sweet marsala wine sauce, served with roasted potatoes	19	POLLO ALLA LIMONE Pan roasted chicken breasts sauteed with white wine and capers in a lemon sauce, served with a side of linguini or fire roasted spinach	19	POLLO MILANESA Breaded and pan fried chicken with brown butter sage, topped with arugula, fresh tomatoes and shaved parmigiano, served with polenta	19
POLLO POSITANO Pan roasted chicken breasts sauteed in a white wine sauce with mushrooms, asparagus, sun-dried tomatoes and artichoke hearts, served with a side of linguini pasta	22	POLLO PARMIGIANA Roasted chicken breasts lightly breaded, topped with mozzarella and parmesan, in a tomato basil sauce served with a side of linguini pasta	22	POLLO AMALFI Pan seared chicken breast, topped with fresh mozzarella and home made red sauce served with a side of linguini pasta	20
		POLLO SALTIMBOCCA Pan roasted chicken breasts layered with prosciutto and fresh fontinella served with linguini pasta	20		

PESCE

PESCE BIANCO ALLA SPINACI Roasted whitefish sauteed with baby capers and shallots in a light butter sauce with a side of roasted spinach	26
CHILEAN SEA BASS Ask us for this weeks preparation	44
SALMON NAPOLITANO Sauteed salmon with shrimp, scallops and calamari in a white wine sauce with a side of linguini	32
RISSOTTO ALLA POSITANO Arborio rice porcini with grilled shrimp and scallops with fresh tomatoes in a saffron broth	26

CARNE

FILETTO ALLA GRIGLIA (10 oz) Filet Mignon, grilled to perfection served with a side of garlic mashed potatoes and vegetables	48
FILETTO VESUVIO (10 oz) Filet vesuvio sauteed with garlic, olive oil, peas and spices in a white wine sauce served with roasted potatoes	48
FILETTO MARSALA (10 oz) Filet marsala topped with mushrooms, sauteed in our own special marsala wine sauce served with garlic mashed potatoes	48
GIAMBOTTA ALLA TOSCANA Italian sausage, chicken, sautéed red peppers, roasted potatoes and onions in a homemade tomato sauce	24
PORK CHOP VALDOSTANA Two bone-in chops pan seared and stuffed with prosciutto and fontina cheese, sautéed with mushrooms, roasted red peppers in a brandy garlic sauce over asparagus	34

VITELLO

VITELLO SALTIMBOCCA Tender veal sauteed with garlic, sage and white wine topped with prosciutto and fontinella served with a side of linguini pasta	33	VITELLO MARSALA Tender veal sauteed with mushrooms in a marsala wine sauce with your choice of roasted or garlic mashed potatoes	32	VITELLO ALLA LIMONE Tender veal sauteed in a white wine, lemon and capers served with a side of linguini or fire roasted spinach	32
VITELLO PARMIGIANO Breaded veal baked with mozzarella in a marinara sauce with your choice of pasta (rigatoni or penne)	32	VITELLO DIAVOLO Roasted veal with tomatoes, chiles, capers and black olives in a spicy tomato sauce served with a side of linguini pasta	32	VITELLO MILANESA Breaded and pan fried veal with brown butter sage, topped with arugula, fresh tomatoes and shaved parmigiano, served with polenta	32

CONTORNI

MEATBALLS (2)	7	GARLIC MASHED POTATOES	6	PASTA Your choice of pasta with your choice of sauce	9
SAUSAGE IN RED SAUCE	7	ROASTED POTATOES	7	SAUTEED VEGETABLES	9
FIRE ROASTED SPINACH	6	SAUTEED BROCCOLI	7		

VINO

SPARKLING WINES

MIONETTO PROSECCO, TREVISO, ITALY 187ml Split 9
The bouquet is redolent of golden apple, while the palate is appealingly marked by aromatic notes of golden apple, white peach and honey

RUFFINO BRUT ROSE, ITALY 187ml Split 9
Fresh and fragrant with notes of strawberry and flavors of delicate red berries and white fruits that linger through the finish

MIONETTO MOSCATO DOLCE, ITALY 187ml Split 9
Bright, golden straw-yellow color; persistent nose reminiscent of aromatic Muscat grapes; elegant, sweet, delicate palate

CHAMPAGNE

MOET IMPERIAL BRUT, EPEMAY FRANCE bottle 90
A rich note of grilled nut meets flavors of Asian pear, preserved lemon and mineral on the palate of this creamy Champagne, driven by a firm streak of refreshing acidity

VEUVE CLICQUOT BRUT, REIMS FRANCE bottle 100
Medium straw, yellow color; complex aromas of ripe apple and light cream, excellent depth and persistence; medium bodied, active and layered on the palate; dry, medium acidity,

DOM PERIGNON BRUT, EPERNAY, FRANCE bottle 290
Full-bodied and dry. It's very layered and bright with light pineapple, peach, praline, cooked-apple and stone aromas and flavors

WHITE WINES

PINOT GRIGIO

MEZZACORONA, ITALY 9 34
Aromatic crisp green apple, mineral and honeysuckle notes

TERLATO FAMILY VINEYARDS, FRIULI, ITALY 12 46
Aromas of white stone fruit, honeysuckle and a whiff of nut shape the nose. On the tangy medium-bodied palate, a saline note lifts peach, yellow pear and bitter almond

SANTA MARGHERITA, ITALY 14 54
With aroma of Golden Delicious apples, straw-yellow hue, clean intense aroma, and crisp, well-balanced taste

SAUVIGNON BLANC

IMAGERY ESTATE, SONOMA 9 34
Bright citrus and honeysuckle aromas. Fresh notes of lemon-lime and grapefruit, with a crisp minerality that lingers on the palate

KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND 11 42
Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit

CHARDONNAY

SEA SUN BY CAYMUS, CALIFORNIA 9 34
Flavors of Meyer lemon enliven the mouth, while a lush texture imparts the smoothness of honey. The finish features traces of lemon meringue pie crust along with hints of apricot

JOEL GOTT CHARDONNAY, CALIFORNIA 10 38
Aromas of ripe pear, peach, melon and honey-suckle with citrus notes. On the palate, the wine opens with bright fruit flavors and acidity

STAGS LEAP CHARDONNAY, CALIFORNIA 15 58
Fresh and vibrant, the palate is crisp with layers of ripe Golden Delicious apple, guava and warm Asian pear, backed up by a luscious texture that is rich and balanced (hinting at the delicate batonnage lees stirring that occurs during the winemaking process)

FAR NIENTE CHARDONNAY 22 86
The palate is silky and layered with melon and citrus flavors, opening with a citrus-honeysuckle perfume, accented with notes of white fig, gardenia and warm toasted oak.

ROSE

WHISPERING ANGEL, PROVENCE, FRANCE 12 46
Aromas and flavors of ripe strawberries and savory spices

INTERESTING WHITE WINES

LA SCOLCA GAVI, CORTESE, ITALY 12 46
Light straw in color, zesty lemon aromas with some almond and stone fruit notes. Crisp and lively with a mineral character and a sharp acidity

CHATEAU STE MICHELLE HARVEST SELECT SWEET RIESLING, WASHINGTON 9 34
Rich flavors of ripe peaches balanced with crisp acidity

TERRA D'ORO CHENIN BLANC/VIIGNIER, CLARKSBURG, CA 9 34
Fresh apple and lime aromas and a tangy yet layered texture. The two varieties weave together nicely, presenting the rich aspect of Viognier and the crisp, lively aspect of Chen in Blanc

RED WINES

PINOT NOIR

SEA SUN PINOT NOIR BY CAYMUS, CALIFORNIA 9 34
Scents of baked cherries, toasted wood, with hints of cranberry. Intensity and creaminess to the fruit, evoking the ripe richness of pie filling. Toasted oak and vanilla add intriguing layers

MEIOMI, CA 12 46
Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate

ERATH PINOT NOIR, OREGON 50
Packed full of fresh raspberry, huckleberry, and blackberry punctuated by cherry candy and a hint of warm spice

SANFORD, SANTA RITA HILLS, SANTA BARBARA 75
Bursting with cherries and baking spices, along with savory notes of lavender and star anise. The palate delivers dense dusty, cherry flavors with balanced acid and tannin structure, which carries onto a lovely finish

MERLOT

CHARLES SMITH "VELVET DEVIL," WASHINGTON 9 34
Delicious black fruit, cedar, tobacco and cassis. It conveys concentrated richness and yet purity and focus

DECOY, SONOMA COUNTY 11 42
This lush and inviting Merlot displays layers of black cherry, blueberry and plum underscored by cedar and mineral notes. On the palate, balanced acidity adds poise and elegance, while silky tannins carry the wine to a fruitful and concentrated finish.

RUTHERFORD HILL, NAPA VALLEY 58
Crimson red. Intense aromas of dark fruit {black currant, blackberries, & blueberries} layered with notes of cassis with hints of savory herbs, anise, and spice. Intricately and intense flavors of dark cherry and pomegranate, with a thread of baking spices. Full bodied and round with a lush texture and rich tannins

CABERNET SAUVIGNON

JOSH CELLARS "CRAFTSMAN COLLECTION," CALIFORNIA 9 34
Round and juicy, with flavors of blackberry, toasted hazelnut and cinnamon. Rich with a long finish

BONANZA BY CAYMUS, CALIFORNIA 10 38
Features flavors of dark berries, vanilla and toasty bread with silky tannins

J LOHR "SEVEN OAKS," PASO ROBLES, CA 12 46
Fresh aromas of black currant, elderberry, pepper and charcoal lead into a rich palate of cassis, oak and charred beef, all lifted by herbs and peppercorns

SEQUOIA GROVE 80
This classically rich Napa Valley Cabernet Sauvignon bursts with aromas of mulberries, black cherry, mocha, vanilla, caramel, and fig. On the palate, this Cabernet Sauvignon delivers flavors of cinnamon, blackberry pie and dried cherry with dusty tannins, balanced acidity and a long flowing finish.

JORDAN WINERY, ALEXANDER VALLEY, CA 110
Aromas of black cherries wrapped in a spice box of nutmeg, clove and allspice. The palate is filled with flavors of black currants and plum that lead seamlessly to silky tannins and black cherry notes. Blackberry, Mission fig and black cherry notes linger on the finish

CHIMNEY ROCK, STAGS LEAP DISTRICT, NAPA VALLEY 150
Very attractive dark-plum and blackcurrant aromas with nicely integrated, toasty oak and leafy notes that lead to a palate with a rich, round and very fresh feel to the coffee-laced finish

INTERESTING REDS - NON ITALIAN

TERRAZAS LOS ALTOS MALBEC:, MENDOZA, ARGENTINA 9 34
Dark-berry and spice aromas and flavors. Medium-to full-bodied, firm and very silky and well defined

7 DEADLY ZINS, RED ZINFANDEL, LODI, CA 9 34
Full-bodied and seductive. Heaps of jammy berry fruit are followed by aromas of leather, oak and spice notes. On the palate the wine is round and layered showing flavors of dark fruits, currants and toffee

CONUNDRUM RED BLEND BY CAYMUS, CALIFORNIA 10 38
Features dark red varieties including Petite Sirah, Zinfandel and Cabernet Sauvignon. It is rich, with lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness

SALDO RED BLEND, CALIFORNIA 15 58
A blend of Petite Sirah, Syrah, Cabernet Sauvignon and Zinfandel, this wine is approachable and serious, bold and memorable. On the palate, it offers notes of dried black cherries and baking spices, with plenty of density and body

THE PRISONER RED BLEND, NAPA VALLEY 20 78
Features enticing aromas of Bing cherry, dark chocolate, dove, and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate and vanilla linger harmoniously, for a smooth and luscious finish

CHIANTI

RUFFINO CHIANTI DOCG, ITALY 9 34
Fruity and floral aromatics, with hints of spice and hazelnut. On the palate, soft with a medium body and nice balance, displaying fruity characteristics

CECCHI CHIANTI CLASSICO, ITALY 10 38
Medium-bodied with silky tannins and a bright finish. Flavors of strawberry, raspberry and spice.

FRESCOBALDI NIPPOZANO CHIANTI RESERVE, ITALY 48
A dense and rich red with dark chocolate, chili and tile character. Medium body and firm tannins

RUFFINO DUCALE "TAN LABEL" CHIANTI CLASSICO RESERVA, ITALY 56
Sweet cherry and red berry fruit notes with delicately spiced hints of tobacco, leather, cedar, white pepper and a touch of flint

RUFFINO RESERVA ORO "GOLD LABEL" CHIANTI CLASSICO GRAN SELECTION, ITALY 78
Complex and subtle aromas of wet earth, mushrooms, cherries and walnuts follow through to a full-bodied yet compressed and tensioned palate. Shows length and a savory finish

ITALIAN REDS

CECCHI SANGIOVESE, ITALY 9 34
Lively ruby red in color, off-garnet through ageing, it has intense and persistent fragrances. Smooth and balanced on the palate

LUIGI RIGHETTI VALPOLICELLA RIPASSO, VENETA, ITALY 12 46
Dark ruby color, brilliant highlights, black-cherry nose with raisin complexity of scents, medium body

RUFFINO MODUS "SUPER TUSCAN" 15 58
A rich, layered red with lots of plum, chocolate and walnut character. It's full-bodied with chewy yet soft tannins

LUIGI RIGHETTI AMARONE, VENETA, ITALY 80
Deep ruby color, full-bodied, a very complex nose that emphasizes dried fruit and almonds with a hint of anise, extremely rich flavors, long, smooth finish and lingering aftertaste. From a single vineyard, Capitel de Roari

BATASIOLO BAROLO, PIEDMONT ITALY 95
Intense and persistent on the nose, with traces of spices, mixed berries and liquorish. In the mouth, the wine is soft, dry, and velvety, with great structure and aromatic length

— BIRRA IN BOTTIGLIA —

PERONI	6	CORONA	6
STELLA	6	COORS LIGHT	5
BLUE MOON	6	MILLER LITE	5
HEINEKEN	6	BUD LIGHT	5
HEINEKEN ZERO	5	WHITE CLAW - BLACK CHERRY	5

SPECIALTY COCKTAILS

THE GODFATHER Bulleit Bourbon, Brown & Simple Syrups, Angostura & Orange Bitters, Orange Slice with Maraschino Cherries	13	APEROL DI NAPOLI Aperol, Prosecco, Cranberry Juice, Club Soda, Orange Slice, Rosemary	12
MULO ITALIANO Titos Vodka, Aperol, Ginger Beer, Lime Juice	12	NEGRONI Gin, Sweet Vermouth, Campari, Orange Twist	12

TIRAMISU MARTINI Vanilla Vodka with Amaretto, Kahlua and Splash of Cream	13	LIMONCELLO MARTINI Ketel Citroen, Limoncello, simple syrup and heavy whipping cream, garnished with a lemon twist and a sugar rim	12
FORZA AZZURRI MARTINI Ketel One, Blue Curacao, Cointreau, Splash of Lemonade, Lemon Twist	12	CHOCOLATE MARTINI Vanilla Vodka with Godiva Chocolate Liqueur, Baileys, cream and Hershey's Chocolate Syrup	12

POSITANO MANHATTAN Bulleit Bourbon, Sweet Vermouth, Bitters and Cherries	13	COSMOPOLITAN Ketel Citroen, Cointreau, Lime Juice, and Cranberry Juice	12
L'AMALFI Elderflower, Pinot Grigo, Club Soda, Lemon Juice, Tarragon	12	POMEGRANATE MARTINI Tito's, Pama Liqueur, Pomegranate Juice, Simple Syrup	12