

WINE/BEER LIST

- Valley of the Moon** 2008 Chardonnay.....\$9 glass/\$27 bottle
Santa Ynez central coast, very crisp and light
- Gainey** 2007 Chardonnay.....\$36 bottle
Santa Ynez central coast, full bodied, creamy texture, concentrated tree fruit
- Zenato** 2008 Pinot Grigio.....\$14 glass/\$42 bottle
Venato, Italy, lighter bodied dry, crisp apple and pear on the nose
- Masi** 2008 Pinot Grigio.....\$10 glass/\$30 bottle
Enticing aromas and flavors of citrus fruits and vibrant finish
- Gainey** 2007 Reisling.....\$8 glass/\$24 bottle
Santa Ynez central coast, light white varietal with expressive aromas of fresh apple, lime, white peach
- Gainey** 2007 Sauvignon Blanc.....\$7 glass/\$21 bottle
Santa Ynez central coast, nice citrus component, good acidity
- Villa Sparina** 2007 Gavi di Gavi.....\$13 glass/\$39 bottle
Piedmont, Italy – cortese grape, dry concentrated white, well balanced
- Valley of the Moon** 2006 Cabernet Sauvignon.....\$11 glass/\$33 bottle
Sonoma County, aromas of black cherry, anise, and a touch of vanilla, firm tannins
- Silver Palm** 2005 Cabernet Sauvignon.....\$10 glass/\$30 bottle
North Coast, elegant structure, concentrated blackberry, currants, black cherry
- Buehler** 2006 Cabernet Sauvignon Estate.....\$91 bottle
Dark purple core and ruby rim with full intensity, underlying mocha creaminess
- Cakebread** 2006 Cabernet Sauvignon.....\$140 bottle
Bursts from the glass with fresh, smoky, cassis, blackberry and boysenberry aromas with subtle cedar
- Gainey** 2006 pinot noir.....\$53 bottle
Santa Rita Hills, concentrated strawberry, raspberry, blackberry, supple tannins
- Aquinas** 2007 pinot noir.....\$8 glass/\$24 bottle
Napa Valley - medium bodied flavors of strawberry, silky tannins
- Mark West** 2008 pinot noir.....\$7 glass/\$21 bottle
Sonoma County, black cherry aromas, jammy red and blackberry, smoky oak finish
- Piccini** 2007 Chianti.....\$5 glass/\$15 bottle
Tuscany, Italy - intense bouquet, dry palate, Sangiovese & Cannaiolo grapes
- Palladio** 2007 Chianti.....\$9 glass/\$27 bottle
Inviting aromas of cherries and fresh fruit, followed by spicy, peppery notes
- Bogle** 2006 Petite Syrah.....\$7 glass/\$21 bottle
Sacramento Delta, complex layers, jammy, blackberry and plum through the finish
- Austin Hope** 2005 Syrah.....\$81 bottle
Aromas of white chocolate, barbecue smoke, crème de cassis, pepper, and tar jump from the glass
- Sonoma St. Francis** 2005 merlot.....\$12 glass/\$36 bottle
Sonoma County, rich and full bodied, superb depth and voluptuous, ripe berry flavors, long finish
- Gainey** 2006 merlot.....\$13 glass/\$39 bottle
Santa Ynez Valley - juicy plum and berry fruit, forward luscious finish
- Bogle Phantom** 2006 blend.....\$12 glass/\$36 bottle
Sacramento Delta -petite syrah, zinfandel and mouvedre, luscious berry & spice combinations
- Martini & Rossi Asti Spumante**.....\$5 glass/\$15 half bottle
Piedmont, Italy – Moscato Bianco grape, fruity fresh sparkling wine
- Stefano Moscato di Asti**.....\$9 glass/\$27 bottle
Piedmont, Italy – sweet aperitif wine, effervescent bubbles, fruity nose
- Korbel**.....\$6 glass/\$25 bottle
America's favorite, light and crisp, American bottle ferment champagne
- Extra Dry Piper Heidsieck**.....\$53 bottle
Champagne, France – off dry, round and luscious, toast and honey flavors
- Mimosa**.....\$5 glass
Champagne cocktail made with fresh squeezed orange juice
- Bellini**.....\$5 glass
Cocktail made with champagne and peach puree

Bottled Beer: Heineken, Bud Light, Stella Artois, Corona, Coors Light, Peroni, Modelo Especial \$5

Soft Drinks: Coke, Diet Coke, Sprite, Iced Tea: Green Tea, Black Tea, Raspberry \$1.95

Sole: sparkling, flat water \$3.95

Zuppe / Soup

Minestrone **cup 2.95/bowl 4.95**

Fresh vegetable soup

Tomato Soup **cup 3.95/bowl 5.95**

Classic tomato soup served with garlic bread

Insalate / Salad

Caesar Salad **Lunch 5.95/Dinner 7.95**

Classic Caesar salad with shaved parmesan, served with Focaccia Bread

Insalata Mista **Lunch 6.95/Dinner 8.95**

Baby lettuce, apples, walnuts, Bleu Cheese, raisins, served with Balsamic dressing

Caprese Salad **Lunch 6.95/Dinner 8.95**

Fresh Mozzarella, tomatoes, basil and olive oil

Insalate di Spinaci **Lunch 7.95/Dinner 9.95**

Baby spinach with crispy bacon, hardboiled egg, and served with a Balsamic dressing

Insalate di Arugula **Lunch 6.95/Dinner 8.95**

Arugula salad with roasted beets, red onions, Goat cheese, white vinegar dressing

Panini (Lunch Only)

All Panini's served with green salad or Caesar salad

Panino Salsiccia **8.95**

Italian sausage and roasted peppers

Panino Pollo **8.95**

Grilled chicken breast with tomato, bacon, fontina cheese and olive pesto

Panino Al Prosciutto **8.95**

Italian prosciutto, fresh mozzarella, arugula

Panino Vegetali **6.95**

Peppers, zucchini, eggplant, parmesan cheese and balsamic vinegar

Panino Di Carni **8.95**

6 ounces grilled New York steak with mozzarella, and red onions

Panini Caprese **6.95**

Fresh mozzarella, basil and tomatoes

Antipasti Caldo / Hot Appetizers

Calamari Special	13.95
<i>Fried Calamari, shrimp, scallops, served with a spicy tomato sauce</i>	
Rollino al Forno	6.95
<i>Rolled pizza dough filled with radicchio, smoked mozzarella, served with bruschetta</i>	
Bruschetta al Pomodoro	6.95
<i>Ciabiatta bread topped with diced tomatoes, garlic, basil and olive oil</i>	
Crostino al Prosciutto	7.95
<i>Toasted bread, fresh mozzarella, Prosciutto, served with a butter sage sauce</i>	
Asparagus Rolls	6.95
<i>Grilled asparagus rolled in pancetta with balsamic glaze and fresh cheese</i>	
Chicken Tenders	5.95
<i>Breaded chicken tenders served with marinara sauce</i>	

Antipasti Fredi / Cold Appetizers

Prosciutto Melone	8.95
<i>Prosciutto with cantaloupe</i>	
Plato di Formaggi	7.95
<i>Imported cheese platter with sliced baguette, nuts, fruit, olives and crackers</i>	
Misto al Italiana	9.95
<i>Sliced Prosciutto, spicy salami, Mortadella, and fresh mozzarella</i>	
Arrosto Diverdura	7.95
<i>Roasted vegetables, goat cheese, and Balsamic dressing</i>	
Meatballs with polenta	5.95

PIZZA

Margherita	8.95
<i>Tomato sauce, fresh mozzarella, basil</i>	
Vegetariana	8.95
<i>Tomato, mozzarella, peppers, zucchini, eggplant</i>	
Pollo	10.95
<i>Chicken, tomato, sundried tomatoes and basil</i>	
Pepperoni	9.95
<i>Sliced pepperoni, tomato and mozzarella</i>	
Salsicce e Funghi	9.95
<i>Italian sausage, tomato, mozzarella, and mushrooms</i>	
Quattro Formaggio	8.95
<i>Mozzarella, Gorgonzola, Fontina, Parmesan, tomato sauce</i>	
Prosciutto e Arugula	9.95
<i>Thinly sliced prosciutto with fresh arugula</i>	

PASTA

Capellini Primavera **Lunch 8.75/Dinner 9.75**

Angel hair pasta with fresh tomatoes, garlic and basil

Penne Puttanesca **Lunch 9.95/Dinner 10.95**

Penne pasta with black olives, capers, garlic, tomato sauce

Penne al Arabiata **Lunch 8.95/Dinner 9.95**

Penne pasta with spicy tomato sauce, garlic

Bucatini Amatriciana **Lunch 9.95/Dinner 13.95**

Hollow straw pasta with Italian bacon, onion, tomato sauce

Pesto Chicken Fusilli **Lunch 10.95/Dinner 12.95**

Fusilli pasta with basil pesto, grilled chicken and broccoli

Spaghetti al Carbonara **Lunch 9.95/Dinner 12.95**

Spaghetti with Italian bacon, eggs, light cream

Baked Stuffed Eggplant **Lunch 11.95/Dinner 13.95**

Eggplant stuffed with capellini, ricotta, marinara and baked with smoked mozzarella

Eggplant Parmigiana **Lunch 8.95/Dinner 11.95**

Roasted eggplant, mozzarella cheese, tomato sauce

Spaghetti Meatballs *Your favorite classic!* **Lunch 9.95/Dinner 13.95**

Fettuccine Alfredo* **Lunch 9.95/Dinner 10.95**

*Fettuccine pasta with a creamy parmesan cheese sauce*Add chicken or salmon 2.95*

Rigatoni al Sicilian **Lunch 10.95/Dinner 14.95**

Short hair pasta with wild mushrooms, Italian sausage, pink sauce

Ravioli Ricotta Spinaci **Lunch 11.95/Dinner 13.95**

Ravioli filled with Ricotta cheese, spinach, butter, sage in a light tomato sauce

Farfalla con Pollo **Lunch 10.95/Dinner 12.95**

Bowtie pasta with chicken, sundried tomato in a cream sauce

Lasagna di Carne **Lunch 10.95/Dinner 14.95**

Homemade Lasagna with ground beef and veal, fresh mozzarella, and tomato sauce

Lasagna di Vegetali **Lunch 9.95/Dinner 13.95**

Fresh vegetable lasagna with broccoli, cauliflower, zucchini, carrots

ENTREES

All entrees served with potatoes and vegetable of the day.

POLLO

Pollo al Parmigiana **Lunch 12.95/Dinner 14.95**

Breaded chicken breast with mozzarella sauce and tomato sauce

Pollo al Milanese **Lunch 13.95/Dinner 15.95**

Breaded chicken breast with Arugula, shaved Parmesan and diced tomatoes

Pollo Marsala **Lunch 14.95/Dinner 16.95**

Chicken breast with wild mushrooms in a Marsala sauce

Pollo al Limone di Santa Paula **Lunch 14.95/Dinner 15.95**

Chicken breast with capers, in a lemon and white wine sauce

CARNE

Scallopini al Romana **Lunch 15.95/Dinner 18.95**

Veal with sage, prosciutto and fresh mozzarella in a white wine sauce

Scallopini al Parmigiana **Lunch 15.95/Dinner 18.95**

Veal with fontina cheese in a light tomato sauce

Bistecca al Griglia **Lunch 16.95/Dinner 19.95**

Grilled 10 ounce New York Steak with gorgonzola cheese sauce

Salsicce con Polenta **Lunch 11.95 /Dinner 13.95**

Italian sausage served with polenta and mixed sautéed peppers

PESCE

Salmon **Lunch 15.95/Dinner 17.95**

8 ounce Atlantic salmon with lemon, capers or black olives, red peppers, in a tomato sauce

Seafood Risotto **Lunch 13.95/Dinner 16.95**

Mixed salmon, calamari, and shrimp in a spicy tomato sauce with risotto

Children's Menu 12 and under

Angel Hair with butter 5.95

Spaghetti with meatballs 5.95

Chicken Fingers 5.95

Mozzarella Sticks 5.95