

SMALL PLATES

ARANCINI ~ \$7

Flavored risotto stuffed with mozzarella, coated in bread crumbs and deep fried. Served with house-made marinara.

Gf FRIED CALAMARI ~ \$6

Squid rings and tentacles, lightly dusted and deep fried. Served with our signature pepperoncini aioli.

Gf ITALIAN HUMMUS ~ \$6

Made with fresh-cooked garbanzo beans, roasted garlic, and rosemary served with Zeppole ciabatta bread. Gluten free available for an additional charge.

Gf KOBE MEATBALLS ~ \$10

Fresh-cooked house meatballs. Topped with our house-made marinara.

Gf GRILLED ITALIAN SAUSAGE ~ \$6

Semi-sliced mild Italian sausage, grilled and served with house-made marinara.

Gf STEAMERS ~ \$9

A mix of Manila Clams and Mussels steamed in white wine with onion and garlic. Served with grilled bread. Gluten free available for an additional charge.

**Gf STUFFED MUSHROOM
CAPS ~ \$7**

Roasted cremini mushrooms stuffed with a mixture of Italian sausage, cream cheese and fresh herbs.

RAVIOLI PLATE ~ \$9

Chef's choice of ravioli and sauce pairing.

LASAGNA ROLLS ~ \$8

Lasagna rolls smothered in house-made marinara.

**Gf SEARED SCALLOPS ~
\$15**

Served on a rich celery root puree and topped with an edible orchid.

Gf FORMAGGIO ~ \$12

Assortment of cheeses served with a fruit and a warm bread. Gluten free available for an additional charge.

**Gf ITALIAN MEAT PLATE ~
\$14**

Assortment of sliced Italian meats served with Dijon mustard, pepperoncini and warm bread. Gluten free available for an additional charge.

Gf MARINATED OLIVES ~ \$5

Assortment of olives marinated in olive oil, rosemary, thyme, oregano, and garlic.

**Gf ROASTED VEGETABLE
ASSORTMENT ~ \$6**

A combination of roasted seasonal veggies tossed in herb butter ~ \$6

Gf **FLATBREADS - \$8**

Gluten free available for an additional charge.

- ◆ *The Idaho - Garlic mashed potatoes topped with our house cheese blend, bacon bits, green onions, and sour cream.*
- ◆ *The Tony - Arbiatta sausage topped with our house blend of cheese and chopped pimentos. Finished with spicy, roasted red pepper sauce.*
- ◆ *The Chicken Pesto ~ Grilled chicken, our house blend of cheese, and artichoke hearts. Finished with our lemon-pesto cream sauce.*

Gf **INSALATA - \$8**

Add grilled chicken breast or smoked salmon for an additional charge. Gluten free available.

- ◆ *House Salad*
- ◆ *Caesar*
- ◆ *Roasted Beet Salad - Mixed greens, roasted beets, goat cheese and marcona almonds dressed with our limoncello vinaigrette.*

Gf **PASTA - \$10**

Add 2 meatballs or Italian sausage for an additional charge. Gluten free also available for an additional charge.

- ◆ *Pasta Pomodoro - Pasta topped with house-made marinara and finished with parmesan cheese.*
- ◆ *Pasta Puttanesca - Pasta tossed in a sauce made up of olives, tomatoes, anchovy, and light chili flake and finished with parmesan cheese.*
- ◆ *Pasta all'Amatriciana - Pasta tossed with shallots, bacon, chili flake, and tomato sauce. Finished with parmesan cheese.*
- ◆ *Pasta Olio Aglio - Pasta tossed with olive oil, toasted garlic, and chili flake. Finished with parmesan cheese.*

DESSERT



TIRAMISU ~ \$6

FRIED APPLE DUMPLING~ \$6

Gf CHOCOLATE TRUFFLES ~ \$7

Gf *Disclaimer: We practice serious caution in preparing our gluten free items and do our absolute best to ensure a gluten free product, however, we are not a gluten free environment. Patrons are encouraged to consider this information in light of their individual requirements and needs.*

Cocktails

■ ■ CARMEL APPLE MIMOSA ■ ■

\$9

Apple, caramel, cinnamon sugar, apple cider, vodka, and sparkling wine.

■ ■ BLOODY MASSACRE ■ ■

\$10

Smirnoff Vodka, House-made Bloody Mary Mix, a dash of Sriracha, and a dash of Tabasco. Garnished with a strip of Candied Bacon, Celery Stalk, Pepperoni, a Cube of Dill Havarti, Green Olives, and Spicy Salt.

■ ■ BLACK FLIP ■ ■

\$10

Egg, Black Strap Spiced Rum, Coffee Syrup, Chocolate Stout Beer

■ ■ LOST IN TRANSLATION ■ ■

\$10

Monkey Shoulder Scotch, Domaine de Canton Ginger Liqueur, Lemon Peel.

■ ■ HOT BUTTERED PISCO ■ ■

\$11

Spiced Pisco, Orange Peel, Vanilla Bean, Cinnamon, Cloves, Brown Sugar, Vanilla Ice Cream and Allspice Berries. Served Hot

■ ■ HEART AND SMOKE ■ ■

\$10

Carpano Sweet Vermouth, Orange, Smokey Mescal, Cherry Liqueur.