

The Deal of the Week by the Glass

'20 Sauvignon Blanc McGrail, Livermore 12gl

100% Sauvignon Blanc in the beautiful Livermore Valley. Excellent balance of fruity and floral aromas, with tropical flavors. Fresh, rich and intense with a long lasting aftertaste. To pair with fish or seafood, light pastas and poultry

Per Cominciare

Crema di Eggplant Cup 6.5/bowl 9

Smokey eggplant, cream, tomato, garlic, basil oil

Insalata di Polenta 12

Fried polenta, cherry tomatoes, black olives, mozzarella ovaline, red onion, evoo, balsamic redux

Antipasto Saporito (for 2 people) 18

Salame Toscano, Hot Sopressata Calabrese, Crostini with Spicy Bomba, soft provolone, Pecorino Calabrese 6 month

La Pasta, il Pesce e la Carne

Cannelloni Aurora 20.5

Homemade pasta stuffed with meat, spinach and ricotta served in a tomato - cream sauce

Pesce Spada (Swordfish) Siciliana 27.5

Wild swordfish stewed with Corona beans, tomato base, seasonal vegetables, black olives

I Dolci

Semifreddo ai Lamponi (Raspberry) 10

Espresso Affogato con Gelato 7sgl/8.5dbl

Vanilla gelato drowned in espresso (sgl or dbl shot)

Gelato Stracciatella (Chocolate Chips) 9

Sorbetto di Wild Strawberry 9