



## ANTIPASTI E INSALATE

<b>Garlic Bread</b> ☺	<b>9.5</b>
Homemade bread, garlic, parmigiano, parsley -add fresh mozzarella for \$3	
<b>Zuppa del Giorno</b>	Ask your server
Homemade soup of the day	
<b>Bruschetta</b> ☺ ♯	4 pcs. <b>9.0</b> 6 pcs. <b>14.0</b>
Fresh tomatoes, black olives, garlic and basil on toasted homemade bread	
<b>Insalata Della Casa</b> ☺ ☺ ♯	Half <b>7.5</b> Full <b>10.5</b>
Mixed organic green salad (Italian dressing)	
<b>Caesar Salad</b> *	Half <b>8.0</b> Full <b>11.50</b>
Romaine salad heart with homemade Caesar dressing (made with raw eggs)	
<b>Bufala and Beets Salad</b> ☺ ☺ ♯	<b>14.5</b>
Imported buffalo mozzarella, organic red beets, toasted walnuts, cherry tomatoes, red onion, organic baby spinach, tossed with balsamic vinaigrette	
<b>Insalata Caprese</b> ☺ ☺	<b>14.5</b>
Sliced tomato, fresh mozzarella, extra virgin olive oil and fresh basil, and mixed organic greens	
<b>Calamari Fritti</b>	<b>17.0</b>
Deep fried calamari, marinara sauce on the side	
<b>Cozze e Vongole Terra Mia</b> *	<b>19.5</b>
Fresh mussels and clams stewed with bell peppers in garlic, white wine, tomato broth	
<b>Antipasto Misto</b> *	<b>22.0</b>
A selection of charcuterie and much more, ask your server for today's selection	

## PIZZA 12"

<b>Margherita</b> ☺	<b>18.0</b>
Tomato sauce, mozzarella and fresh basil	
<b>Calabrese</b>	<b>20.0</b>
Tomato sauce, mozzarella, sausage and mushrooms	
<b>Pepperoni</b>	<b>19.5</b>
Tomato sauce, mozzarella and pepperoni	
<b>Capricciosa</b>	<b>21.0</b>
Tomato sauce, mozzarella, artichoke's hearts, mushrooms, black olives, and ham	
<b>Diavola</b>	<b>21.0</b>
Roasted garlic, whipped ricotta, Soppressata (salami), Calabrian chili oil, arugula	
<b>Burrata</b> ☺	<b>21.0</b>
Mozzarella, burrata cheese, shaved Parmigiano, cherry tomatoes, arugula (no tomato sauce)	
<b>Tartufo</b> ☺	<b>22.0</b>
Mozzarella, truffle cream, mushroom, caramelized onions, arugula, shaved parmigiano (no tomato sauce)	
<b>Carnivoro</b>	<b>25.0</b>
Mozzarella, Pepperoni, mushrooms, ham, sausages, bell peppers	
<b>Italia</b>	<b>25.0</b>
16-month aged Parma ham (Prosciutto), a whole artisan Pugliese burrata mozzarella, red sauce, arugula.	

*"Premium flour imported from Italy and dough fermented 48 to 72 hours here in Livermore"*





*“We import our flour from Italy to prepare our in-house made pasta”*

### IN-HOUSE MADE PASTA

- Scialatielli alla Calabrese** 21.5  
Short and thick fettuccine-like pasta sautéed with pork sausage and mushrooms in a tomato and red wine sauce with a touch of Calabrese chili oil
- Lasagna alla Bolognese** 22.0  
Meat Lasagna
- Rollino Giovanni** 21.0  
Sheet pasta rolled with smoked mozzarella cheese, ham and eggplant, served in a tomato cream sauce
- Ravioli Anna** 19.5  
Pasta filled with fresh ricotta cheese and spinach served in a blended sun-dried tomato cream sauce
- Tortellini alla Crema** 20.0  
Pasta stuffed with meat, served in a cream sauce with ham and mushrooms
- Gnocchi Gorgonzola** 20.0  
Potato dumplings served in imported creamy gorgonzola cheese sauce
- Scialatielli Primavera e Pesto** 21.0  
Short and thick fettuccine-like pasta sautéed with fresh seasonal vegetables and a touch of pesto (fresh basil, cheese, garlic, and pine nuts)

### IMPORTED PASTA

- Fettuccine alla Bolognese** 20.5  
Pasta with house ragout meat sauce
- Spaghetti con Polpette** 20.5  
Pasta with house meatballs, marinara sauce
- Penne al Salmone \*** 20.5  
Pasta sautéed with fresh salmon and served in a tomato-vodka cream sauce
- Spaghetti Tutto Mare \*** 26.5  
Pasta sautéed fresh assorted seafood in a light tomato sauce with roasted garlic
- Spaghetti Aglio Olio** 16.5  
Pasta sautéed with garlic, red hot chili pepper, black olives, extra virgin olive oil and sun-dried tomatoes

### CARNE E PESCE

- Pollo Parmigiana** 26.0  
Mary’s free-range breast of chicken Parmigiana Style with melted mozzarella cheese and marinara sauce
- Pollo Piccata** 26.0  
Mary’s free-range breast of chicken served with capers, and lemon in a butter and white wine sauce
- Vitello Funghi e Marsala** 29.5  
Natural veal scaloppini sautéed with mushrooms and sweet Marsala wine
- Vitello Parmigiana** 29.5  
Natural veal scaloppini Parmigiana Style with melted mozzarella cheese and marinara sauce
- Gamberoni alla Diavola \* ⑧** 30.5  
Wild caught U-15 prawns sautéed with garlic, white wine, capers and spicy tomato sauce
- Salmone alla Livornese \* ⑧** 29.0  
Fresh salmon sautéed with capers, garlic, black olives, tomato and white wine sauce
- Agnello Scottadito \* ⑧** 39.5  
Natural lamb chops grilled and served in a fresh Italian herb sauce
- Bistecca alla Griglia \*** 37.5  
Natural rib-eye steak grilled and served with roasted garlic, rosemary and aged balsamic vinegar

\* Consuming raw or undercooked foods may increase your risk for foodborne illness

⑧ Gluten Free    ⑧ Vegetarian  
 ♻️ Vegan    ⑧ May contains nuts

**Gluten free option:** Spaghetti or Penne 2.5  
**Whole Wheat option:** Penne or Spaghetti 2.0  
**Add Chicken \$6 | Salmon \$7 | Prawn \$3.5 ea.**



### KIDS MENU 10.0

Spaghetti or Penne with tomato or meat sauce, or butter & cheese, or Alfredo sauce

**For price transparency, an 18% gratuity will be added to parties of 6 or more.**