



*“Our dishes are made from scratch with fresh, quality ingredients, so they may take a little extra time to prepare. We appreciate your patience and understanding”*

### ANTIPASTI E INSALATE

#### **Antipasto Misto for Two \*** 22.0

A selection of charcuterie, including two salami, Prosciutto di Parma, two cheeses, figs jam, crostino with spicy veggie spread, and grilled veggies

#### **Garlic Bread** 10.0

Homemade bread, garlic, parmigiano, parsley

-add fresh mozzarella for \$3

#### **Zuppa del Giorno** Ask your server

#### **Bruschetta** 4 pcs. 9.5

Fresh tomatoes, black olives, garlic and basil on toasted homemade bread

#### **Insalata Della Casa** Half 7.5

Mixed organic green salad (Italian dressing) Full 11.0

#### **Caesar Salad \*** Half 8.5

Romaine salad heart with homemade Caesar dressing (made with raw eggs) Full 12.0

#### **Bufala and Beets Salad** 15.0

Imported buffalo mozzarella, organic red beets, toasted walnuts, cherry tomatoes, red onion, organic baby spinach, tossed with balsamic vinaigrette

#### **Insalata Caprese** 14.5

Sliced tomato, fresh mozzarella, extra virgin olive oil and fresh basil, and mixed organic greens

#### **Calamari Fritti** 17.5

Deep fried calamari, marinara sauce on the side

#### **Cozze e Vongole Terra Mia \*** 20.0

Fresh mussels and clams stewed with bell peppers in garlic, white wine, tomato broth

### PIZZA 12”

#### **Margherita** 18.0

Tomato sauce, mozzarella and fresh basil

#### **Calabrese** 20.5

Tomato sauce, mozzarella, sausage and mushrooms

#### **Pepperoni** 20.0

Tomato sauce, mozzarella and pepperoni

#### **Capricciosa** 21.5

Tomato sauce, mozzarella, artichoke’s hearts, mushrooms, black olives, and ham

#### **Diavola** 21.5

Roasted garlic, whipped ricotta, Soppresata (salami), Calabrian chili oil, arugula

#### **Burrata** 21.5

Mozzarella, burrata cheese, shaved Parmigiano, cherry tomatoes, arugula (no tomato sauce)

#### **Tartufo** 22.5

Mozzarella, truffle cream, mushroom, caramelized onions, arugula, shaved parmigiano (no tomato sauce)

- it tastes great with ham! + \$2.0

#### **Carnivoro** 25.0

Mozzarella, Pepperoni, mushrooms, ham, sausages, bell peppers

#### **Italia** 25.0

16-month aged Parma ham (Prosciutto), a whole artisan Pugliese burrata mozzarella, red sauce, arugula.

*“Premium flour and dough fermented 48 to 72 hours here in Livermore”*





*“We believe that fresh pasta is the true expression of authentic Italian cuisine”*

### FRESH PASTA

- Scialatielli alla Calabrese** 22.0  
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** 22.5  
Meat Lasagna
- Tagliatelle alla Bolognese** 22.0  
Flat, ribbon-shaped egg pasta with house ragout meat sauce
- Pasta al Salmone \*** 22.0  
Twisted-shaped short pasta (Strozzapreti) sautéed with fresh salmon and served in a tomato-vodka cream sauce
- Ravioli Vegani** 25.5  
Gluten free and vegan ravioli stuffed with butternut squash, caramelized onions & sage, sautéed in a fresh tomato, zucchini, garlic, and white wine sauce
- Ravioli Anna** 20.0  
Pasta filled with fresh ricotta cheese and spinach served in a blended sun-dried tomato cream sauce
- Tortellini alla Crema** 20.5  
Pasta stuffed with meat, served in a cream sauce with ham and mushrooms
- Gnocchi Gorgonzola** 20.5  
Potato dumplings served in imported creamy gorgonzola cheese sauce
- Scialatielli Primavera e Pesto** 21.5  
Thick fettuccine-like pasta sautéed with seasonal vegetables and a touch of pesto (fresh basil, cheese, garlic, and pine nuts)

### IMPORTED PASTA

- Spaghetti con Polpette** 21.5  
Pasta with house meatballs, and meat sauce
- Spaghetti Tutto Mare \*** 27.0  
Pasta sautéed fresh assorted seafood in a light tomato sauce with roasted garlic
- Penne alla Vodka** 22.0  
Pasta sautéed with Italian sausages, pancetta (ham), vodka, roasted garlic, shallots in our San Marzano tomato sauce with a touch of cream and Parmigiano Reggiano cheese

### 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
- Braciola di Maiale** 30.0  
Pork chop grilled and sautéed with mushrooms and sweet Marsala wine
- Mahi alla Siciliana \*** 33.0  
Pan seared fillet of wild Mahi, topped with chopped organic asparagus, Castelvetrano Olives, cherry tomatoes, garlic, white wine sauce
- Gamberoni alla Diavola \*** 30.5  
Wild caught U-15 prawns sautéed with garlic, white wine, capers and spicy tomato sauce
- Salmone alla Livornese \*** 29.5  
Fresh salmon sautéed with capers, garlic, black olives, tomato and white wine sauce
- Agnello Scottadito \*** 39.5  
Natural lamb chops grilled and served in a fresh Italian herb sauce
- Bistecca alla Griglia \*** 39.5  
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

☯ Gluten Free    ☯ Vegetarian  
☯ Vegan    ☯ May contains nuts

**Gluten free option:** Spaghetti or Penne 2.5  
**Whole Wheat option:** Penne or Spaghetti 2.5  
**Add Chicken \$6 | Salmon \$7 | Prawn \$3.5 ea.**  
Mozzarella Burrata \$5



### KIDS MENU 11.0

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.**