



Dinner Menu

3pm – 7:30pm

Lavender Mimosa 12.0
Prosecco, in-house-made fresh lavender lemonade

Antipasti & Insalate


Zuppa del Giorno Cup 8.5 / Bowl 12
Homemade Soup of the Day

Insalata della Casa    Half 8.5 / Full 12
Mixed organic green salad (Italian dressing)

Caesar Salad Half 9 / Full 13
Romaine salad with homemade Caesar dressing (made with raw eggs)


Insalata Caprese   16.0
Sliced tomato, fresh mozzarella, e. virgin o. oil and basil

Calamari Fritti 20.0
Deep fried calamari served with marinara sauce

Garlic Bread  11.0
Homemade bread, garlic, parmigiano, parsley

Pizza

Calabrese (Salsiccia e Funghi) 21.5
Tomato sauce, mozzarella, sausage and mushrooms

Margherita  19.0
Tomato sauce, mozzarella and fresh basil

Pepperoni 21.0
Tomato sauce, mozzarella and pepperoni

Carnivoro 26.0
Tomato sauce, mozzarella, Pepperoni, mushrooms, ham, sausages, and bell peppers

 **Gluten Free**  **Vegetarian**
 **Vegan**  **May contains nuts**

Kids Menu 16

Choice of Pasta (Spaghetti or Penne)
Butter, Marinara, Meat or Alfredo Sauce
Includes kids' gelato for dessert

**Today,
We Politely Decline Substitutions**

**Our food is made from scratch
...so it takes time.**

Buon Appetito!

18% Gratuity may be added to groups of 6 or more.
Corkage etiquette per 750ml \$20 & Livermore wines \$12.
Please, no wines on our list and 3 bottle limit per table.
Please advise your server of any food allergy.
Not responsible for lost or stolen articles.

Ravioli Anna  21.0

Homemade pasta filled with fresh ricotta cheese and spinach served in a sundried tomato cream sauce

Scialatielli alla Calabrese 23.0

Homemade thick pasta, spicy pork sausage, mushrooms, in a San Marzano tomato – red wine sauce

Tagliatelle Bolognese 23.0

Flat, ribbon-shape egg pasta served with ragout meat sauce

Lasagna di Carne 23.5

Homemade meat lasagna

Ravioli Vegani    26.5

Gluten free and vegan ravioli stuffed with butternut squash, caramelized onions & sage, sauteed in a fresh tomato, zucchini, garlic, and white wine sauce

Scialatielli Primavera e Pesto  22.5

Homemade pasta, fresh seasonal vegetables, and a touch of pesto (fresh basil, cheese, garlic, pine nuts)

Gnocchi Gorgonzola  21.5

Homemade potato dumplings sautéed with gorgonzola cheese cream sauce

Pasta al Salmone 23.0

Fresh, twisted-shaped short pasta, sauteed with fresh salmon and served in tomato-vodka cream sauce

Spaghetti Tutto Mare 28.5

Imported pasta, mixed seafood, roasted garlic, light tomato & white wine sauce

Pollo Piccata 27.5

Mary's free-range breast of chicken served with lemon, butter, capers, white wine sauce

Agnello Scottadito alle Erbe  42.0

Lamb chops grilled and served with Italian herbs sauce

Brasato di Manzo  35.0

Beef boneless short ribs slowly braised in red wine and mixed vegetables, served with a mushrooms-wine reduction over creamy polenta

Salmone alla Livornese  31.0

Salmon, capers, garlic, black olives, tomato, white wine

Gamberoni alla Diavola  31.0

Wild caught U-15 prawns sautéed with garlic, white wine, capers and spicy tomato sauce

Add-ons

Whole Wheat or Gluten free Pasta 2.5

Desserts - 12 ea.

Cioccolato

Creamy chocolate ice-cream on a layer of chocolate cheesecake, covered with fudge and chocolate chips

Fragola

Strawberry ice-cream on a cheesecake base, covered with mini white chocolate chips

Tiramisu

Lady fingers soaked in espresso and brandy, covered with mascarpone and topped with cocoa powder

Bigne' Terra Mia

Homemade cream puff topped with dark chocolate

Gelato

Italian ice cream – Daily Selection

Sorbetto di Stagione



Seasonal sorbet. Ask your server for the current selection

Raspberry Lemoncello Cake

Limoncello soaked sponge-cake layered with Lemon cream, raspberry marmalade, topped with raspberry glaze and white chocolate