



“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
- Tagliata di Wagyu *** 36.0
Australian grass-fed Wagyu sirloin, grilled and served with our signature fresh Italian herb sauce. Served sliced as per the traditional Tuscan “Tagliata” style

* 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.