

## *i primi ~ freddi ~*

cold appetizers

### *Gamberi Freddi*

Jumbo shrimp chilled and served with our own cocktail sauce.

10.95

### *Salmone*

Smoked salmon thinly sliced and served with capers, crème fraîche and Bermuda onions. Accompanied by Italian toast points.

8.95

### *Insalata di Scungilli*

Snail salad coarsely chopped with celery and onions and tossed with extra virgin olive oil, lemon juice and fresh herbs.

8.95

### *Carpaccio*

Beef carpaccio layered atop baby arugula and served "the only way," simply with extra virgin olive oil, fresh squeezed lemon and shaved Reggiano parmigiano.

9.50

### *Carpaccio di Tonno*

Fresh tuna loins, coated with five spices, pan-seared and thinly sliced, served with a salsa verde and garnished with a wasabi sauce.

10.95

### *Ostetriche e Cozze*

Fresh shucked littlenecks and/or oysters served with our own cocktail sauce and horseradish.

9.50

### *Pepperoni al Mio Piacere*

Roasted bell peppers, rolled with fresh mozzarella, Parma prosciutto and fresh basil. Drizzled with extra virgin olive oil and aged balsamic vinegar.

8.95



## *i primi* ~ caldo ~

hot appetizers

### *Portobello alla Montagna*

Grilled portobello mushroom served over a garlic-infused crostini, topped with sautéed rabe, fresh mozzarella and shaved Parma prosciutto.

8.95

### *Bruschetta*

Toasted Italian bread topped with kalamata olive pesto, fresh tomatoes, mozzarella and Parma prosciutto.

8.50

### *Calamari in Padella*

Calamari rings pan-sautéed and tossed with fresh squeezed lemon, garlic butter, cherry peppers and a touch of pesto.

9.50

### *Lumache nella Barca*

Escargot sautéed with garlic butter, white wine and a touch of Pernod.

8.95

### *Fois Gras*

Sonoma Valley fois gras pan-seared and served in a reduction of port wine, grape juice, dried cranberries and a touch of aged balsamic vinegar.

15.95

### *Vongole alla Zuppa*

Native littlenecks simmered in a spicy marinara sauce with fresh herbs and Cajun andouille sausage.

10.95

### *Vongole Bella Vista*

Littlenecks topped with our homemade breadcrumbs, garlic butter and smoked pancetta.

9.50

### *Carciofi Ripieni*

Baby artichoke hearts stuffed with Italian sausage, roasted peppers, Italian bread, fresh mozzarella and Parmesan cheese.

8.95

### *Gamberi alla Romana*

Jumbo shrimp sautéed with Sambuca Romana and finished with a touch of butter.  
Served with sautéed spinach and radicchio.

10.95