

STARTERS

Spicy Shrimp & Eggplant Pan-seared wild-caught shrimp, crispy eggplant, black cream sauce 690 cal	14
Lobster Ravioli Succulent Maine lobster wrapped in thin handmade ravioli drizzled with a light lemon sauce 285 cal	12
Calamari Crispy wild-caught calamari, pepperoncinis, fresh arrabiatta, lemon aioli 710 cal	9
Crab Cake The best jumbo lump crab and spring onion lightly seared. Almost all crab and no cake 660 cal	17
Carpaccio Shaved tender beef, field greens, capers, mustard aioli, Parmigiano Reggiano 700 cal	12
Tomato Caprese Vine-ripened tomatoes, fresh Mozzarella, tender basil, extra virgin oil, sea salt 210 cal	9

FLATBREADS

Margherita Flatbread Vine-ripened tomatoes, fresh Mozzarella and tender basil 900 cal	9
Chicken Pesto Flatbread Tender chicken with fresh Mozzarella, Mascarpone, aged Parmigiana and drizzled with house-made pesto 1140 cal	11

SOUPS

Sorrento Chicken Soup Homemade soup with organic free-range chicken and tender vegetables, finished with a hint of lemon 160 cal	6
Lobster Bisque Indulgent sweet Maine lobster, light cream with a touch of Sherry 490 cal	8
Soup of the Day 70 - 350 cal	6

SIDE SALADS

Insalata Della Casa Tender arugula, fresh greens, vine-ripened tomatoes, crispy Parmigiana with a light lemon vinaigrette or creamy Parmesan dressing 145 / 180 cal	6
Caesar Salad Tender cut romaine, aged Parmigiana, house-made Caesar dressing with toasted croutons 310 cal <i>Add Grilled Chicken</i> 220 cal 6 <i>Add Grilled Shrimp</i> 160 cal 7	8
Chopped Salad Chopped greens, tomatoes, black olives, red onion, cucumber, Feta with red wine vinaigrette or creamy Parmesan dressing 210 / 285 cal	7

ENTRÉE SALADS

Strawberry Balsamic Chicken Salad Thinly sliced grilled chicken, mixed greens, strawberries, grapes, spicy pecans, Gorgonzola, balsamic, herb vinaigrette 900 cal	14
Seared Salmon Salad Salmon, tender arugula, fresh greens, vine-ripened tomatoes, in a light lemon vinaigrette 660 cal	17
Prime Filet Salad Sliced prime beef filet, tender arugula, fresh greens, vine-ripened tomatoes, in a light lemon vinaigrette with a side of creamy Gorgonzola dressing 760 cal	23

FAMILY RECIPES

Spaghetti Pesto The freshest basil, most tender parsley with a hint of aged Parmigiana and drizzled with the purest olive oil tossed with al dente spaghetti 850 cal	13
Spaghetti Pomodoro A delicate marriage of fresh vine-ripened tomatoes, fragrant basil, fresh Mozzarella, extra virgin olive oil and aged Grana Padano Zanetti 790 cal	14
Spaghetti Cacio E Pepe Meaning “cheese + pepper”. Al dente spaghetti with aged Grana Padano Zanetti, creamy butter and fresh cracked black pepper 830 cal	14

CLASSIC PASTAS

Chicken Pesto Spaghetti (Pasta Pesto) Grilled chicken and fresh spinach with spaghetti tossed in a light fresh pesto, topped with shaved Grana Padano Zanetti 920 cal	18
Pasta Alla Vodka Ricotta-filled pasta, spicy tomato cream sauce, crispy pancetta 1180 cal	19
Mushroom Ravioli Sautéed wild mushrooms wrapped in thin ravioli prepared Cacio e Pepe style 410 cal	16
Chicken Rigatoni (Pasta Brio) Tender grilled chicken, crimini mushrooms tossed with rigatoni in a roasted red pepper sauce 940 cal	19
Spaghetti Bolognese Organic grass-fed ground beef and all-natural pork, white wine and fresh tomato cooked slow and long 760 cal	17
Spaghetti Carbonara Al dente spaghetti, crispy pancetta, sweet onion tossed in a light cream sauce 840 cal	17
Lasagne Signature meat sauce, alfredo, Ricotta, Mozzarella 1360 cal	19

CHICKEN

Lemon & Rosemary Roasted Chicken Organic free-range roasted half chicken with pesto crushed potatoes 1210 cal	22
Pollo Caprese Tender grilled chicken with vine-ripened tomatoes, the freshest basil, fresh Mozzarella, capellini pomodoro, pesto vinaigrette 880 cal	18
Chicken Milanese Crispy Romano chicken, herb pasta, signature pomodoro 1250 cal	21

SEAFOOD

Pan-Seared Salmon Salmon, sautéed spinach and roasted fingerling potatoes with fresh rosemary 610 cal	23
Shrimp & Lobster Fettuccine Sautéed wild-caught shrimp and succulent lobster, fresh fettuccine in a light cream sauce 850 cal	26
Shrimp Capri Sautéed wild-caught jumbo shrimp, wild arugula, roasted tomatoes, lemon sauce and stone-pressed extra virgin olive oil tossed with capellini 730 cal	21

Fish of the Day Ask what our Chef has prepared 780 - 820 cal	Mkt Price
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MEATS

Prime Center Cut Filet Prime 7 oz. filet served with roasted fingerling potatoes with fresh rosemary and fresh green beans 890 cal	45
Bistecca Tender top choice 10 oz. certified Angus ribeye served with pesto crushed potatoes and fresh green beans 1340 cal	27
Lamb Chops Double-cut New Zealand lamb chops, pesto crushed potatoes and grilled asparagus 910 cal	34

DESSERTS

Lemon Sorbetto Fresh lemon sorbetto, lightly tart and sweet, a refreshing end to your meal 110 cal	5
Crema Catalana An Italian baked custard topped with caramelized sugar 390 cal	6
Tiramisu Traditional espresso-soaked lady fingers, Mascarpone and cocoa 330 cal	7
Lemon Ricotta Cheesecake A homemade Italian family recipe combining sweet Ricotta, fresh lemon and vanilla. Drizzled with Acacia honey. 350 cal	7
Chocolate Cake Molten chocolate cake, vanilla bean gelato 790 cal	8

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We wish you a most enjoyable dining experience as you ‘eat well’ and ‘live well’. Please let our Chef know if you have any allergies. Our pesto sauce is made with pine nuts. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. We care deeply about our guests. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

PAIRINGS *May we suggest perfectly curated wine pairings.*

	6 oz	9 oz	Bottle
Lobster Ravioli or Crab Cake Pinot Grigio, Bottega Vinaia (Trentino, Italy)	9	13	35
Spaghetti Bolognese Valpolicella, Allegrini (Verona, Italy)	9	13	35
Pan-Seared Salmon Chardonnay, Planeta (Sicilia, Italy)	19	28	75
Lemon & Rosemary Roasted Chicken Red Blend, Roxanne (Tuscana, Italy)	10	15	37
Bistecca Montepulciano d’Abruzzo, Nevio (Abruzzo, Italy)	12	18	47
Prime Center Cut Filet Gaja “Promis,” Red Blend (Tuscana, Italy)	19	28	75

BUBBLY

Fruity, Flirty & Frisky

	5 oz	Split	Bottle
Prosecco, Lunetta (Veneto, Italy)	8		31
Prosecco DOC, Mionetto (Treviso, Italy)		10	39
Spumante Soave, Love Story (Veneto, Italy)			43

COCKTAILS

Handcrafted

Peach Bellini Peach nectar, Peach Schnapps, Prosecco, frozen	7
Aperol Spritz Italy’s favorite cocktail made with Prosecco	7
Italian Mule Absolut Vodka, Il Tramonto Limoncello, ginger beer, rocks	8
Cucumber Basil Gimlet Grey Goose Vodka or Hendrick’s Gin, fresh basil, crushed cucumbers, Angostura bitters, fresh lemon and lime, rocks	8
Brio Old Fashioned Maker’s Mark Bourbon, Amaretto Disaronno, orange and cherry, Angostura bitters, rocks	8
Milano Margarita Patron Silver Tequila, Aperol, fresh lime, basil, half-salted rim, rocks	8
White Peach Sangria Peach nectar, fresh berries and citrus fruits, Peach Schnapps and Chardonnay, rocks	8
Sangria Rosa Raspberry Vodka, fresh pineapple and strawberries, Ca’ Bianca Brachetto d’Acqui, rocks	8
Raspberry Mojito Bacardi Raspberry Rum, fresh lime, muddled mint and raspberries, rocks	8
Strawberry Fresca Strawberry rum, crushed strawberries, fresh lime, Sierra Mist, up	8
Flirty Cosmo Absolut Mandarin, PAMA Pomegranate Liqueur, fresh lime, Ca’ Bianca Brachetto d’Acqui, up	8

I 120 - 260 cal per drink I

BEERS

Imported

Peroni Nastro Azzurro
Stella Artois
Corona

Craft

Ask about our current
craft beer selection

Domestic

Coors Light
Bud Light
Michelob Ultra

Miller Lite
Sam Adams
Blue Moon

I 95 - 170 cal per 12 oz I

BEVERAGES

	sm	lg
San Pellegrino Sparkling	3	5
Acqua Panna (still)	3	5
<i>Handcrafted</i>		
Lemonade Housemade, sugar rim	3	
Berry Lemonade Monin Syrup, housemade lemonade, sugar rim	3	
White Peach Palmer Monin White Peach Syrup, housemade lemonade and iced tea	3	
Mango Iced Tea Monin Mango Syrup, freshly brewed iced tea	3	
San Benedetto Imported peach tea	4	

I 0 - 170 cal per drink I

SWEET WHITE & ROSÉ

Sweet Whites & Crisp Pinks

	6 oz	9 oz	Bottle
Moscato, Caposaldo (Lombardy, Italy)	9	13	35
Riesling, Chateau Ste. Michelle (Columbia Valley, WA)	8	12	31
Rosé, Mezzacorona (Dolomite Alps, Italy)	8	12	31
Rosé, Belleruche (Rhône, France)	9	13	35

WHITE WINES

Delicate, Dry, Crisp & Delicious

Pinot Grigio, Sartori Reserve (Veneto, Italy)	8	12	31
Pinot Grigio, Lunardi (Veneto, Italy)	9	13	35
Pinot Grigio, Bottega Vinaia (Trentino, Italy)	9	13	35
Sauvignon Blanc, Alta Luna (Dolomite Alps, Italy)	9	13	35
Sauvignon Blanc, Kim Crawford (Marlborough, NZ)	11	16	44

CHARDONNAY

Apple, Buttery or Oaky

Chardonnay, Wente (Livermore Valley, CA) SF	9	13	35
Chardonnay, Planeta (Sicilia, Italy)	19	28	75
Chardonnay, Sonoma-Cutrer (Sonoma, CA)	13	19	52

RED WINES

Soft & Smooth

Pinot Noir, Sartori Reserve (Veneto, Italy)	8	12	31
Pinot Noir, Meiomi (California)	12	18	47

Elegant & Velvety

Barbera, d’Asti, Michele Chiarlo (Piedmont, Italy)	8	12	31
Chianti, Placido DOCG (Tuscana, Italy)	8	12	31
Chianti Classico, Rocca delle Macie (Tuscana, Italy)	11	16	43
Chianti Classico Riserva, Ruffino Ducale (Tuscana, Italy)	15	22	59
Red Blend, Roxanne (Tuscana, Italy)	10	15	37

Robust & Rich

Valpolicella, Allegrini (Verona, Italy)	9	13	35
Montepulciano d’Abruzzo, Nevio (Abruzzo, Italy)	12	18	47
Gaja “Promis,” Red Blend (Tuscana, Italy)	19	28	75
Cabernet Sauvignon, Sketchbook (Mendocino, CA) SF	10	15	37
Cabernet Sauvignon, Decoy by Duckhorn (Sonoma, CA)	13	19	52

LUXURY WINES BY THE BOTTLE

Veuve Clicquot Yellow Label (Champagne, France)	89
Chardonnay, Planeta (Sicilia, Italy)	75
Chardonnay, Cakebread (Napa Valley, CA)	79
Pinot Noir, Etude “Grace Benoist Ranch” (Carneros, CA)	75
Merlot, Duckhorn 2018 Wine of the Year (Napa Valley, CA)	64
Gaja “Promis,” Red Blend (Tuscana, Italy)	75
Cabernet Sauvignon, Stags’ Leap (Napa Valley, CA)	71
Barolo DOCG, Michele Chiarlo “Tortoniano” (Piedmont, Italy)	89
Brunello di Montalcino, Castello Banfi (Tuscana, Italy)	99
Amarone, Bertani (Veneto, Italy)	95

I 100 -125 cal per 5 oz • 125 - 160 cal per 6 oz • 185 - 240 cal per 9 oz • 500 - 675 cal per bottle I

SF - Sustainably Farmed