



## SMALL PLATES

**Parmesan Crusted Shrimp** lemon garlic aioli and cocktail sauce 19.95 | 15.95

**Grilled Beef Tenderloin Crostini** truffle aioli, chive, sea salt 19.95

**\*Ahi Tuna Spring Roll** avocado, soy and wasabi sauces 22.95 | 18.95

**Crab Cakes** jumbo lump, Dijon aioli and truffle aioli 22.95

**Prosciutto di Parma and Burrata** arugula, ciabatta crostini, 12 year aged balsamic vinegar 16.95

**Baked Chicken Springroll** mozzarella, carrot, cilantro, daikon, green onion, Thai Barbeque 14.95 | 10.95

**Caramelized Brussel Sprouts** local honey and almonds 13.95

**Antipasti Misto** salame, olives, ricotta salata, chilis, peppers, artichoke hearts, extra virgin olive oil 16.95

**Roasted Cauliflower** extra virgin olive oil, lemon, chiles, Parmigiano Reggiano 13.95

**Classic Bruschetta** local tomatoes, garlic, basil, extra virgin olive oil, ciabatta 14.95

**Braised Meatballs** veal and Molinari sausage, fontina, Bolognese sauce 17.95

**\*Seared Ahi Tuna** avocado, sweet soy, spicy mayo, sesame crisps 18.95

**Scallops** crispy prosciutto, wild arugula, lemon, roasted tomato, brown butter 24.95

## SALADS

**Tuscan Kale** apple, crispy pancetta, shaved fennel, mint, sunflower seeds, organic goat cheese, maple vinaigrette 16.95 | 12.95

**Brasiliana** bibb lettuce, heirloom tomato, hearts of palm, sweet onion, celery, avocado, lemon vinaigrette 16.95 | 12.95

**Ciao Baby** organic greens, local organic goat cheese, pine nuts, balsamic vinaigrette 15.95 | 11.95

**Burrata Caprese** local tomatoes, basil, 12 year aged balsamic, sea salt, extra virgin olive oil 16.95 | 12.95

**Basic Blue** romaine, tomato, thick cut bacon, red onion, ciabatta croutons, blue cheese dressing 15.95 | 11.95

**Heirloom Grain** organic quinoa, heirloom farro, red pepper, tomato, spinach, avocado, fontina, Parmigiano Reggiano, lemon vinaigrette 16.95 | 12.95

**Caesar** traditional, ciabatta croutons, Parmigiano Reggiano 15.95 | 11.95

**Chopped** natural chicken, crispy prosciutto, tomato, onion, St. Pete's blue cheese, spicy-sweet dressing 18.95 | 14.95

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

### Italian Reds

Chianti Classico, Riserva, Carpineto.....	60
Chianti Classico, Querciabella.....	62
Chianti Classico, Riserva, Santa Margherita.....	72
Sangiovese, Rocco delle Macie, Rubizzo.....	48
Sangiovese, Argiano Rosso di Montalcino.....	65
Valpolicella, Ceari 'Ripasso Mara'.....	56
Valpolicella, Tommasi 'Ripasso'.....	58
Barbera D'asti, Prunotto, Fiulot.....	62
Barbera D'alba, Pio Cesare.....	64
Barbaresco, Pio Cesare.....	140
Amarone, Famiglia Pasqua.....	78
Amarone, Classico, Cesari.....	82
Amarone, Classico, Buglioni 'il Lussurioso'.....	100
Amarone, Classico, Tommasi.....	125
Barolo, Prunotto.....	95
Barolo, Pio Cesare.....	110
Brunello di Montalcino, Gaja.....	115
Brunello di Montalcino, Il Poggione.....	120
Brunello di Montalcino, Banfi.....	125
Super Tuscan, Villa Antinori.....	58
Blend, Allegrini 'Palazzo della Torre'.....	50
Blend, Gaja, Ca'Marcanda, Promis.....	72
Blend, Gaja, Ca'Marcanda, Magari.....	100

### Sauvignon Blanc

Joel Gott, California.....	46
Justin, Central Coast.....	48
Whitehaven, New Zealand.....	52
Groth, Napa.....	58
Whitehall Lane, Napa.....	60
Stewart Cellars, Napa.....	60
Cade, Napa.....	62
Frog's Leap Winery, Napa.....	64
Freemark Abbey, Napa.....	65
Duckhorn Vineyards, Napa.....	70
Cakebread Cellars, Napa.....	72
Merry Edwards, Russian River Valley.....	80
Spottswoode, Napa-Sonoma.....	82

### Champagne and Sparkling

Santa Margherita 'Brut' Prosecco, Italy.....	48
Chandon 'Garden Spritz', Argentina.....	56
Chandon 'Brut', Napa.....	62
Roederer Estate 'Brut' Rose, Anderson Valley.....	64
Mumm Rosé, Napa.....	65
Tommasi Prosecco, Italy.....	66
J Vineyards 'Cuvée 20', Russian River Valley.....	70
Drappier 'Carte d'Or Brut', France.....	80
Louis Roederer 'Brut Premier', France.....	92
Veuve Clicquot 'Brut', France.....	100
Dom Perignon, France.....	245

### Chardonnay

Kendall-Jackson 'Vintner's Reserve', California.....	40
Fess Parker, Santa Barbara.....	45
Mer Soleil 'Silver' Unoaked, Santa Lucia Highlands.....	47
Rodney Strong 'Chalk Hill', Sonoma.....	48
Elouan, Oregon.....	50
Matchbook Wines, 'The Arsonist', California.....	52
Trefethen, Oak Knoll District.....	52
Sonoma-Cutrer 'Russian River Ranches', California.....	56
Truchard Vineyards, Carneros.....	60
Mer Soleil 'Reserve', Santa Lucia Highlands.....	62
Grgich Hills, Napa.....	68
Groth, Napa.....	69
Duckhorn Vineyards, Napa.....	70
Merryvale Vineyards, Carneros.....	72
ZD, Napa.....	72
Stag's Leap Wine Cellars 'Karia', Napa.....	73
Frog's Leap Winery, Napa.....	75
Jordan, Russian River Valley.....	76
Rombauer, Carneros.....	82
Plumpjack 'Reserve', Napa.....	85
Cakebread Cellars, Napa.....	87
Flowers, Sonoma Coast.....	88
Paul Hobbs, Russian River Valley.....	88
Shafer 'Red Shoulder Ranch', Napa-Carneros.....	95
Far Niente, Napa.....	98
Rochioli, Russian River Valley.....	100
Lewis Cellars 'Barcaglia Lane', Russian River Valley.....	110

### Assorted Whites

Riesling, Dr. Loosen, Germany.....	40
Riesling, Chateau Ste. Michelle, Washington.....	44
Moscato, Terra d'Oro, California.....	44
Moscato d'Asti, Risata, Italy.....	45
Rosé, Whispering Angel, France.....	48
Rosé, Elouan, Oregon.....	52
Rosé, Il Poggione, 'Brancato Rosato', Italy.....	55
Rosé, Pasqua '11 Minutes', Italy.....	56
Rosé, Domaine Serene 'R', Oregon.....	60
Rosé, Miraval, France.....	65
Rosé, Blackbird Vineyards 'Arriviste', Napa.....	68
Viognier, Miner, Napa.....	52

### Pinot Grigio

Tommasi 'Le Rosse', Italy.....	42
Kris, Italy.....	44
Ruffino Lumina, Italy.....	48
Maso Canali, Italy.....	52
Santa Margherita, Italy.....	56

## PIZZA *and* FLATBREADS

---

**Molinari Sausage and Pepperoni Pizza** mozzarella, tomato, oregano 17.95

**Molinari Sausage and Cipollini Onion Flatbread** mozzarella, Parmigiano Reggiano 17.95

**Wild Mushroom and Truffle Oil Flatbread** Gruyere, brie, thyme 17.95

**Margherita Pizza or Flatbread** house made mozzarella, basil, tomato 14.95

**Prosciutto di Parma, Balsamic & Arugula Flatbread** house made mozzarella, Parmigiano Reggiano 17.95

**Tomato and Avocado Flatbread** extra virgin olive oil, basil, house made mozzarella 17.95

**Pepperoni, Goat Cheese and Jalapeño Pizza** mozzarella, tomato 17.95

## PASTA

---

**Linguini di Mare** shrimp, scallops, mussels, ahi tuna, salmon, sea bass, saffron-tomato broth 30.95 | 26.95

**Classic Lasagna** ricotta impastata, mozzarella, house made Bolognese sauce 24.95 | 20.95

**House Made Ravioli** ricotta, spinach and tomato 23.95 | 19.95

**Spicy Crab Spaghetti** Fresno chilies, lemon, mint, extra virgin olive oil 31.95 | 27.95

**Herb Risotto** chicken, spinach, goat cheese, pine nuts, tomato, pinot grigio 25.95 | 21.95

**Spaghetti and Braised Meatballs** veal and Molinari sausage, Bolognese sauce 24.95 | 20.95

**Gluten Free House Made Pappardelle** shrimp, guanciale, tomato, Pecorino, amatriciana sauce 25.95 | 21.95

**Fettuccine with Chicken** spinach, toasted almonds, lemon zest, Pinot Grigio cream sauce 23.95 | 19.95

**Herb Linguini with Braised Lamb** tomato, Pecorino and red wine 26.95 | 22.95

**Tortiglioni Rossa** Molinari sausage, sweet peas, roasted red peppers, Romana rossa sauce 25.95 | 21.95

**Red Pepper Linguini with Scallops** organic goat cheese, pine nuts, citrus wine sauce 32.95 | 28.95

## ALL NATURAL ENTREES

---

**Pesto Sea Bass** certified sustainable, white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 44.95

**Filet Mignon** roasted heirloom potatoes, Parmigiano Reggiano  
6oz center cut 42.95  
10oz center cut 52.95

**Braised Short Ribs** carrots, caramelized fennel and mashed potato 40.95

**Chicken Parmigiana** mozzarella and spaghetti marinara 26.95

**\*Ahi Tuna Burger** avocado and Fresno chili aioli, house-cut fries 19.95

**Bella Burger** fontina, pickles, caramelized onions, our special sauce, house-cut fries 17.95

**Burger** 15.95 add fontina, Gruyere, mozzarella or cheddar, house-cut fries 1.00

**Turkey Burger** basil aioli, bibb lettuce, tomato, house-cut fries 17.95

**Brick Roasted Chicken** artichokes, baby carrots, roasted heirloom potatoes, lemon thyme sauce 27.95

**Dry Aged Pork Chops** porcini black pepper crusted, wild mushroom butter, house-cut fries 33.95

**Herb Grilled Organic Salmon** roasted heirloom potatoes, baby carrots, artichokes, lemon thyme sauce 35.95

**Walleye Milanese** mashed potatoes and marinated tomatoes 35.95

## Cabernet Sauvignon

Hess 'Shirtail Ranches', North Coast.....	49
Chateau Ste. Michelle, Washington.....	50
Raymond, North Coast.....	52
J. Lohr, Paso Robles.....	53
Justin, Paso Robles.....	56
Coppola 'Directors Cut', Sonoma.....	58
Franciscan, Napa.....	60
Austin Hope, Paso Robles.....	68
Whitehall Lane, Napa.....	72
Mount Veeder Winery, Napa.....	78
Freemark Abbey, Napa.....	79
Trefethen, Napa.....	82
Duckhorn Vineyards, Napa.....	84
ZD, Napa.....	84
Frog's Leap Winery 'Estate', Rutherford.....	85
Stags' Leap Winery, Napa.....	86
Frank Family Vineyards, Napa.....	87
Heitz Cellars, Napa.....	89
Groth, Oakville.....	90
Grgich Hills, Napa.....	91
Chateau Montelena, Napa.....	92
Stag's Leap Wine Cellars 'Artemis', Napa.....	94
Spottswoode 'Lyndenhurst', Napa.....	95
Jordan, Alexander Valley.....	100
Justin Isosceles, Paso Robles.....	105
Schrader Cellars 'Double Diamond', Oakville.....	110
Silver Oak, Alexander Valley.....	115
Caymus, <i>1 L bottle</i> , Napa.....	125
Nickel and Nickel, Napa.....	150
Lewis Cellars, Napa.....	160
Plumpjack, Oakville.....	170

## Zinfandel

Ravenswood 'Lodi Old Vine', Sonoma.....	48
The Specialist, Lodi.....	50
Murphy-Goode 'Liar's Dice', Alexander Valley.....	52
Ridge Vineyards 'Three Valleys', Sonoma.....	56
Prisoner Wine Company 'Saldo', California.....	65
Ghost Block 'Pelissa Vineyard', Oakville.....	69
Rombauer, Napa.....	70
Frog's Leap Winery, Napa.....	75
Ridge Vineyards, Lytton Springs.....	80
Ridge Vineyards, Paso Robles.....	85

## Pinot Noir

Meiomi, Sonoma-Santa Barbara-Monterey.....	47
Robert Mondavi 'Private Selection', California.....	48
Schug, Sonoma Coast.....	48
MacMurray Ranch, Sonoma.....	50
Elizabeth Rose by Ghost Block, Yountville.....	52
La Crema, Sonoma.....	55
Ponzi, Willamette.....	60
Dobbes Family Estate, Willamette.....	60
Roserock by Drouhin, Eola-Amity Hills.....	62
Archery Summit 'Premier Cuvee', Willamette.....	70
Belle Glos 'Clark & Telephone', Santa Maria Valley.....	72
Spell 'Nichole's Blend', Sonoma.....	73
J, Russian River Valley.....	75
Paul Hobbs, Russian River Valley.....	76
Failla, Sonoma Coast.....	78
Les Tourelles de la C�ree, by Domaine Serene, France.....	80
Domaine Serene 'Yamhill Cuvee', Willamette.....	89
Domaine Drouhin, Dundee Hills.....	90
Flowers, Sonoma Coast.....	95
Kistler, Sonoma Coast.....	110
Domaine Serene 'Evenstad Reserve', Willamette.....	120
Rochioli, Russian River Valley.....	125

## Merlot

Ca' Momi, Napa.....	40
Matanzas Creek, Alexander Valley.....	48
Ferrari-Carano, Sonoma.....	58
Frog's Leap Winery, Napa.....	76
Duckhorn Vineyards, Napa.....	85
Twomey, Napa.....	86
Plumpjack, Napa.....	96
Pride Mountain Vineyards, Napa-Sonoma.....	98

## Blends and Assorted Reds

Malbec, Aruma, Mendoza.....	48
Malbec, Piattelli, Argentina.....	57
Petite Sirah, Stags' Leap Winery, Napa.....	80
Syrah, Truchard, Carneros.....	72
Syrah, Miner 'Stagecoach Vineyard', Napa.....	85
Syrah, Plumpjack, Napa.....	95
Blend, Conundrum, California.....	52
Blend, Ferrari-Carano 'Siena', Sonoma.....	65
Blend, Chappellet 'Mountain Cuvee', Napa.....	67
Blend, Paraduxx, Napa.....	68
Blend, DAOU 'Bodyguard', Paso Robles.....	74
Blend, Orin Swift 'Abstract', California.....	75
Blend, The Prisoner Wine Company, Napa.....	80
Blend, Trefethen 'Dragon's Tooth', Oak Knoll District.....	82