



Mangia! Mangia!



Antipasti – Appetizers

Traditional and Contemporary Appetizers will be offered tableside from the trolley by our knowledgeable Servers upon the commencing of your dining experience.

Buon Appetito!

Insalata e Zuppa – Salads and Soups

Insalata Tricolore

Radicchio, Arugula, Frisée, Cherry Tomatoes, Balsamic Dressing or Dressing of Your Choice

Insalata Caesar

Romaine Lettuce, Parmesan Cheese, Herb Croutons, Creamy Garlic–anchovy Dressing

Pasta e Fagioli

Cannellini Bean Soup, Vegetables, Smoked Ham and Orecchiette Pasta

Minestrone alla Contadina

Vegetable Soup with Pancetta, Navy Beans and Macaroni

Primi Piatti – Pasta

Create Your Own Favorite Pasta

Pasta Selections: Spaghetti, Linguini, Fettuccini, Penne,
Farfalle, Cheese Tortellini, Meat Ravioli

Sauce Selections: Marinara – *Classic Italian Tomato Sauce, Garlic, Basil*
Frutti di Mare – *Seafood Tomato Sauce, Catch of the Day*
Alfredo – *Heavy Cream, Parmesan Cheese, Butter*
Carbonara – *Pancetta, Onions, Cream Sauce or Classical with Egg Yolks*
Bolognese – *Meat Sauce, Red Wine and Vegetables*
Putanesca – *Olives, Capers and Anchovies in Marinara Sauce*
Pesto alla Genovese – *Basil, Parmesan, Pine Nuts, Garlic, Olive Oil*
Aglio e Olio e Peperoncino – *Sliced Garlic and Olive Oil with Chili Flakes*



Primi Piatti – Pizza

Sierra Nevada

Mozzarella Cheese, Olives, Artichoke, Mushrooms, Pesto Sauce,
Air Dried Beef, Arugula

California

Italian Sausage, Artichoke, Goat Cheese, Roasted Capsicums, Pine Nuts

Frutti di Mare alla Diavola

Baby Shrimp, Scallops, Crab Meat, Mozzarella Cheese, Roasted Peppers, Wilted Spinach, Spicy Tomato Sauce

Create Your Own

Pepperoni, Sausage, Ham, Pineapple, Anchovy, Onions, Olives, Peppers,
Artichokes, Mushrooms, Baby Shrimp

Secondi Piatti – Main Course

Risotto di Gamberi

Creamy Saffron Rice, Sautéed Shrimp, Wilted Arugula

Salmone Francesca

Egg-battered Salmon Escallop, Mushrooms, Capers, White Wine Lemon Sauce

Pollo Parmigiana

Breaded Chicken Breast, Marinara Sauce, Mozzarella Cheese

Veal Marsala

Pan-fried Veal Scaloppine, Marsala Mushroom Sauce, Sautéed Spinach

Tagliata di Manzo e Rucola

Sliced Beef Striploin, Arugula, Toasted Pine Nuts, Gorgonzola Cheese Sauce

Vegetarian – Manicotti

Ricotta Cheese, Spinach, Roasted Peppers, White Bean Puree, Arugula, Eggplant Dressing

Side Dishes

Spinach with Garlic Zucchini Oreganetta Sautéed Bottom Mushrooms
Roasted Red-bliss Potatoes with Rosemary Vegetable Risotto

Dolci – Dessert

Tiramisu

Lady Fingers Soaked in Espresso, Mascarpone Cream

Sinful Chocolate Velvet Cake

Amaretto Flavored Vanilla Sauce

Strawberry Cheesecake

Mango Sauce

Coppa Aida

Macadamia Nut Ice Cream, White Chocolate Rice Crisps

Formaggi Misti

Italian and Domestic Cheese Selection, Fresh and Preserved Fruits