

D I N N E R



TUSCA

PRIMI PIATTI

Castroville Artichoke Soup 9

Fried Hearts, Roasted Garlic, Preserved Lemon

White Bean Soup 8

Savoy Cabbage, Celery Root, Carrots & Fennel Sausage

House Cured Salmon 9

Baby Romaine, Capers, Crispy Beats, Opal Basil, Red Pepper Vinaigrette

Caesar Salad 8

Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy and a Warm Garlic Crouton

Arugula, Bosc Pear & Reggiano Salad 10

Lemon Grape Seed Vinaigrette

Fried Calamari 9

Scallion, Lemon Aioli & Tomato Sauce

Veal Cheek Ravioli 12

Pickled Beet, & Black Truffle Vinaigrette

Lemon & Mascarpone Gnocchi 9

Peas, Craw Fish, Mushrooms & Mushroom Consume

Antipasto Misto 14

Proscuitto, Coppa, Salami, Marinated Vegetables, Mozzarella, Fried Calamari

QUARTINO

Salute! Enjoy wine the Italian way and served in 8oz quartino vessels. Taste or share with the table

1/2 quartino	3/4 quartino	Bottle
1.5	3	5
Glasses	Glasses	Glasses
9	16	28

We feature the following selections:

Pinot Grigio

Chianti

PIZZA

Vegetarian 10

Roasted Mushrooms, Castroville Artichokes, Asparagus, & Herbed Feta with Basil Pesto

Duck Confit 14

Pulled Duck, Caramelized Apples, Pistachios, Smoked Gouda & Shallot Sherry Sauce

Margarita 10

House Cured Tomatoes, Picked Basil, Fresh Mozzarella & Tomato Sauce

Sausage & Peppers 12

Fennel Sausage, Roasted Peppers, Sautéed Kale, Gilroy Garlic, Reggiano & Tomato Sauce

Bolognese 14

Braised Short Rib, Goat Cheese Ricotta & Spinach

PASTA

Lasagna 18

Braised Short Rib, Goat Cheese, Spinach, House Made Pasta

Fruit De Mar 24

Local White Fish, Clams, Mussels, Prawns, Calamari, House Made Spagatini

Eggplant Cannelloni 12

Roasted Mushrooms, Ricotta & Marinara

Risotto Of The Day

SECONDI PIATTI

Chicken Braciolo 20

Olive Oil Poached Potatoes, French Beans & Lemon Sauce

Pancetta, Parmesan Crusted Filet Mignon 29

Gnocchi's, Purple Haze Carrots & Rosemary Beef Jus

Lamb Duo 31

Roasted Rack & Shank- Goat Cheese Tortellini's, Peas, Pickled Radishes & Pino Noir Sauce

Roasted Halibut 24

Fava Beans, Black Trumpet Mushrooms, Polenta, Tomato Chutney & Piave Cheese Sauce

Cioppino 23

Clams, Mussels, Prawns, Local White Fish in a Saffron Tomato Stew

Scallops 22

Mascarpone Risotto, Mushroom Ragu & Black Garlic Vinaigrette

ITALIAN SODA

Our Italian sodas are made with real fruit puree, carbonated water, similar to a classic spritzer.

Served In a carafe

Peach 5

Passion Fruit 5

Mango 5

Black Raspberry
Acai 5

DOLCI

Gorgonzola Cheese Cake with Fig Compote, Spice Pecans 7

Vanilla Bean Chocolate Cake, Caramel Balsamic Gelato, Orange Reduction 6

Chocolate Hazelnut Semifreddo 6

Rosemary Pound Cake, Honey Lemon Jam, Crème Fraiche Gelato 7

Gelato's 5