

# Zuppa & Antipasti

SOUP OF THE DAY	A.Q.
MINISTRONE	
<b>Vegetable Stock, Seasonal Vegetables, Kidney beans</b>	<b>6</b>
PORTELLI GARLIC BREAD	
<b>Garlic Buttered Rosemary Focaccia with Mozzarella Cheese and Spicy Marinara</b>	<b>4</b>
WHOLE GRILLED ARTICHOKE	
<b>Parsley Caper Pesto and Parmesan Cheese</b>	<b>7</b>
GRILLED BRUSCHETTA	
<b>Cannelini Bean Puree, Marinated Tomatoes and Crumbled Feta Cheese on Grilled Focaccia</b>	<b>8</b>
CALAMARI FRITTI	
<b>With Roasted Red Pepper Caesar Sauce</b>	<b>9</b>
CARPACCIO	
<b>Thinly Sliced Beef, Capers, White Truffle Oil, Parmesan, Lemon Aioli</b>	<b>8</b>
SALUMI & CHEESE	
<b>Imported Sopressata, Mild Coppa, Prosciutto Di Parma, Marinated Olives and Buffalo Mozzarella, Shaved Pecorino</b>	
<b>(Share with 2 Guests)</b>	<b>12</b>

## Insalata

CAESAR SALAD	7
<b>Hearts of Romaine, Toasted Croutons, Parmesan Cheese, House Made Caesar</b>	
BUTTER LETTUCE SALAD	
<b>Avocado, Spiced Pumpkin Seeds, Blue Cheese Vinaigrette and Crumbled Blue Cheese</b>	<b>8</b>
THE MEDITERRANEO	
<b>Tomato, Cucumber, Kalamata Olives, Red Onion, Feta, Cilantro Lime Vinaigrette</b>	<b>7</b>
CAPRESE	
<b>Hothouse Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil and Sea Salt</b>	<b>8</b>
FRIED ARTICHOKE SALAD	
<b>Spring Mix, Shaved Manchego Cheese, Fresh Parsley and a Italian Vinaigrette</b>	<b>8</b>
FRESH POLE BEAN	
<b>Blue Lake Green Beans, Organic Golden Beats, Feta, Toasted Nuts, Balsamic Reduction</b>	<b>8</b>
PORTELLI SALAD	7
<b>Classic Iceberg Wedges, Bacon, Tomato, Point Reyes Blue, Ranch Dressing</b>	

## Sides

SAUTEED SPINACH	<b>Extra Virgin Olive Oil, Parmesan</b>	<b>5</b>
SHOESTRING FRIES	<b>Truffle Oil, Parmesan</b>	<b>5</b>
SAUTEED SEASONAL VEGETABLES		<b>6</b>

**Substitutions may require an additional charge  
Corkage \$15**

# Pasta

## SPAGHETTI BOLOGNESE

**Tomato Braised Beef, Veal, Pork Sauce, Parmesan, Marinara Sauce** H 10/ F 15

## SPAGHETTI & MEATBALLS

**House made Pork & Beef Meatballs, Marinara Sauce, Parmesan & Basil** H 9/ F 14

## RAVIOLI DI FORMAGGIO E SPINACI

**Spinach & Cheese Ravioli, English Peas, Tomato Cream Sauce** H 10/F 16

## PENNE CHICKEN PEPERONATA

**Roasted Red & Yellow Peppers, Grilled Chicken Breast, Baby Spinach, Pesto Cream Sauce** H 10/F 15

## LINGUINE VONGOLE

**Cherrystone Clams, Crushed Tomatoes & Oregano in a White Wine Broth** H 11/F 16

## PENNE VEGETALI

**Marinated Eggplant, Cauliflower, Spinach, Caramelized Onions, Crushed Tomatoes, English Peas, Marinara** H 9/F 14

## RAVIOLI FUNGHI

**Wild Mushroom Ravioli, Brown Butter, Sage & Garlic** H 10/F 16

# Secondi

## INVOLTINI PARMIGIANA

**Chicken Layer with Eggplant, Parmesan & Mozzarella Cheeses, Marinara, and a Side of Pasta** 16

## PANCETTA-WRAPPED ROCK COD

**Sautéed Spinach, White Beans, Lemon Caper Sauce** 18

## BISTECCA

**Black Angus RibEye, Oyster Mushrooms, Broccolini, Chimichurri** 20

## RICOTTA GNOCCHI WITH SHORT RIB RAGU

**Ricotta & Potato Dumplings, Braised Beef Short Ribs, Baby Spinach, Truffle Oil, Shaved Parmesan** 18

## POLLO "AL MATTONE"

**Bricks Broiled Half Chicken, Lemon Garlic, Rosemary, Fingerling Potatoes** 17

## CHICKEN MARSALA

**Sautéed Mushrooms, Garlic, Marsala Wine, Garlic Mashed Potatoes** 17

## VEAL PICCATA

**Natural Scallops of Veal, Lemon, Wine, Capers, Garlic Mashed Potatoes** 18

## ROAD TO VEGETARIAN

**Portobello Mushroom Stack**~ Spinach, Roasted Red Pepper, Onion, Tomato, Mozzarella 12

**Napolitano Stack**~ Grilled Polenta, Roasted Pepper, Zucchini, Tomato, Onion, Mozzarella 12

**Grilled Tofu Stack**~ Spinach, Roasted Pepper, Onion, Tomato, Zucchini, Mozzarella 12

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**Gift Certificates Available**

Private Dining Space · Catering · Take-Out Available

EXECUTIVE CHEF: Joseph Hajassan

# *Wines by the Glass \$7*

## *WHITE WINES*

CHARDONNAY

SAUVIGNON BLANC

PINOT GRIGIO

PROSECCO

## *RED WINES*

CABERNET SAUVIGNON

PINOT NOIR

MERLOT

CHIANTI

# *Bini Bianchi*

PROSECCO SPARKLING N.V.

Zonin, Italy

*B 26*

PINOT GRIGIO 2007 Fontana Candida, Delle Venezie, Italy

*B 28*

SAUVIGNON BLANC 2006 Robledo, Lake County

*B 30*

CHARDONNAY 2006 Columbia Crest, Grand Estates

*B 30*

CHARDONNAY 2006 Cambria, Katherine's Vineyard

*B 40*

# *vini rossi*

SANGIOVESE 2007 Santa Cristina, Toscana, Italy

*B 30*

PINOT NOIR 2006 Husch, Anderson Valley, Mendocino

*B 38*

ZINFANDEL 2007 Bogle, Old Vine, California

*B 30*

CHIANTI CLASSICO 2005 Banfi, Riserva, Italy

*B 38*

MERLOT 2005 Tin Roof Cellars, California

*B 32*

CABERNET SAUVIGNON 2006 Louis Martini, Sonoma County

*B 34*

MALBEC 2007 Dona Paula Estate, Mendoza, Argentina

*B 36*