

GF = Gluten Free
V = Vegetarian

Antipasti'

Garlic cheese bread - spongy focaccia bread, wood roasted garlic, mozzarella cheese . . . 8

Parmesan polenta fries - crispy & salty polenta sticks with garlic & parmesan . . . 7 **GF**

Everybody loves **Mikeys big balls** - two big meatballs, marinara, mozzarella, provolone . . . 8 ^{3/4}

Bruschetta - caramelized garlic, balsamic, basil and cherry tomato 9

Piattini' (small plates)

Sauteed Mussels with garlic rubbed focaccia . . . 12 **GF**

- **Vino + Bacon** - white wine, garlic, cherry tomatoes with applewood bacon
- **Garlic Cream** - garlic, thyme and lemon in a light cream sauce.

Tuscan flat bread . . . 11

- **Chicken**, roasted red pepper, artichoke, parmesan, evoo, arugula
- **Prosciutto**, ricotta cheese, oven cured tomatoes, basil, evoo, sea salt
- **Seasonal pear**, dolce' gorgonzola, balsamic glazed cipollini onion, pistachio, EVOO

Insalata

(add chicken, shrimp or flat bread)

The original Grammys - mixed greens, parmesan, sweet shallots, Grammys Italian dressing . . . 7

Caesar - romaine, house caesar dressing, croutons, parmesan, fresh cracked pepper . . . 9 ^{1/2}

Blue Italian - romaine, gorgonzola, pineapple fig jam, seasoned nuts, balsamic vinaigrette . . . 9 ^{1/2}

Caprese - oven cured tomato, fresh mozzarella, prosciutto di parma, basil . . . 11

Lemon rocket - arugula, parmigiana reggiano, fresh cracked pepper, lemon vinaigrette . . . 7 ^{1/2}

Italian chopped salad - romaine, *Del Rio farm* Italian chicory, cannellini beans, cherry tomato, shallots, kalamata olives, pepperoncini, Italian feta and prosciutto. tossed in a classic Italian rose' vinaigrette. . . 12

Piatto di Pasta

add chicken, Italian sausage (\$4) or shrimp, meatball (\$5)

GF options available

Smokey maccheroni e formaggio - a creamy blend of smoked mozzarella, provolone, parmesan and asiago cheeses with apple wood bacon. baked in our wood fired oven . . . 16 ^{1/2}

Linguine Bolognese - Linguine in a rich tomato based meat sauce made with beef, pork and veal . . . 17 ^{3/4}
(chef suggests + meatballs)

Almond Pesto di limone - basil, lemon pesto and oven cured cherry tomato, over penne pasta . . . 16 ^{1/2}
(chef suggests + shrimp)

Fettuccine Alfredo - parmigiano reggiano, balsamella sauce, broccoli rabe . . . 16 ^{1/2}
(chef suggests + chicken)

Ravioli e pomodoro - three cheese raviolis in marinara and shaved parmigiana reggiano . . . 16

Boscaiola (bōs-kī-yōla) - Earthy crimini, button and portobello mushrooms in thyme cream sauce . . . 17 ^{3/4}
(chef suggests + Italian sausage)

Piatto principale

Chicken parmigiana - hand-breaded chicken, marinara, provolone & mozzarella . . . 16 ^{1/2}

Marsala - seasonal mushroom, marsala wine sauce, pasta . . . chicken 17 ^{1/2}

Piccata - white wine, capers, fresh lemon, pasta . . . chicken 17 ^{1/2} . . . milk-fed veal . . . 22

Clams e linguine - fresh seasonal clams, garlic, shallots in white wine lemon-butter sauce . . . 20

Porchetta e cipolla- rosemary rubbed slow roasted pork, sweet onions, creamy mascarpone and a touch of marinara. Served over creamy polenta . . . 17 ^{1/2} **GF**

Risotto con tartufo - Arborio rice, seasonal Italian truffles, portobello mushroom, truffle butter, sauvignon blanc and parmesan reggiano . . . MP **GF**

Papa's rice pot - Italian sausage, shrimp, cannellini beans, cherry tomatoes, cipollini onion, broccoli rabe and poblano peppers. simmered for 48 hours in a cast iron kettle . . . 18 ^{3/4} . . . No shrimp . . . 17 **GF**

Short rib ragout - Harris ranch angus braised beef in cabernet sauvignon, shallot, portobello mushrooms served over house-made pappardelle pasta and finished with rich demi glace . . . 26

Pizza/Calzones

Our Neapolitan style dough is handmade using a 24hr fermentation process
Then baked in a 100% wood fired oven at 700 degrees.

(+ shallots, caramelized onion, kalamata olives, mushrooms, roasted peppers, garlic chili oil, parmesan reggiano)

Trio formaggio - mozzarella, provolone, parmesan cheese 16

Quattro formaggio -- mozzarella, provolone, parmesan cheese, ricotta, Sicilian sea salt 16 ^{1/2}

Smokey mushroom - smoked mozzarella, roasted mushrooms, balsamella, parmesan 17

Americana - dry-cured pepperoni, mozzarella, provolone 17

Salsiccia - house-made sausage, caramelized onions, mozzarella, garlic chili oil 18

Mikeys **meatball** pie - sliced meatball, provolone, mozzarella, tomato sauce 17 ^{1/2}

The green monsta' - house pesto cream sauce, fresh mozzarella, chicken, tomato, parmesan 17 ^{1/2}

Woodsman - mushroom, cream sauce, sausage, pepperoni, mozzarella, provolone 20

Sweet pig - house-made sausage, bacon, prosciutto, pineapple fig jam, provolone & mozzarella 20

Vegetale' - Broccoli di rapa, fior di latte mozzarella, caramelized garlic, cherry tomato, arugula, ricotta salata, and lemon vinaigrette drizzle 18

Clam Pie - chopped clams, roasted garlic, extra virgin olive oil, mozzarella, provolone, *river dog farm* arugula, lemon, parmesan reggiano, and hint of spice22

House margherita - Fresh mozzarella, tomato, basil, Arbequina extra virgin olive oil, Sicilian sea salt 18

Prosciutto - Fresh mozzarella, prosciutto di parma, arugula, shaved parmigiana reggiano, EVOO 20

Dessert / Dolce

Zeppole Originale'

warm Italian style fried dough
Cinnamon & sugar 7
Hazelnut & chocolate 8

Cannoli

Hand-made cannoli shells filled with sweetened
ricotta cheese and candied fruit
Dipped in pistachio or chocolate 6

Tiramisu

Hand made lady fingers soaked in a sweet
brandy/coffee sauce with layers of espresso
flavored mascarpone cream10

Chocolate dipped Biscottis (2qty) 3

Lemon Ricotta cookies1.25

NOTE FROM THE CHEF

A labor of love. . . We start early each morning baking our own breads and making everything possible from scratch.

Be it sauces, soups, pasta, doughs or even cannoli shells.

I believe if it can be done by hand (and believe me, my grandmother made everything by hand) then it should be.

Yes It takes longer, but its that hands-on involvement that lets the love shine through.

