

# Wines By The Glass

## Sparkling

PROSECCO ZARDETTO N.V. VENETO 187ml Split 10  
BRUT Korbel N.V. 187ml Split 9

## White & Blush Wines

Moscato Seco Uvaqgio '08 Lodi 8.5  
Pinot Grigio Benvolio '08 Friuli 9  
Cortese di Gavi Pio Cesare '09 Piemonte 13  
Riesling Dr. "L" Loosen '08 Germany 8  
Sauvignon Blanc Babich "Black Label" '09 New Zealand 9  
Chardonnay Cedar Brook '09 CA. 7.5  
Chardonnay Carmel Road '09 Monterey 10  
Chardonnay Arrowood '09 Sonoma 13  
White Zinfandel Maddalena '09 CA. 7

## Red Wines

Montepulciano d'Abruzzo Quattro Mani '09 Abruzzo 8.5  
Valpolicella D.O.C. Zenato '08 Veneto 10  
Chianti Classico Riserva Contemassi '07 Toscana 12  
Super Tuscan Arceno "Primavoce" '06 Toscana 12  
Pinot Noir Hitching Post '08 Santa Barbara 13  
Pinot Noir Laetitia "Reserve" '09 Arroyo Grande Valley 18  
Merlot Freemark Abbey '09 Napa Valley 12  
Cabernet Sauvignon Cedar Brook '09 CA. 7.5  
Cabernet Sauvignon Sparrow Hawk '09 Napa 13  
Cabernet Sauvignon Justin Cabernet '09 18  
Zinfandel Sextant '08 Central Coast 10

## Primi

### BRUSCHETTA

Grilled Trio of Thick-Cut Filone Bread; Traditional Tomato Concasse with Grana Padana Cheese  
Wild Mushrooms with Truffle Oil, Sweet Vidalia Onion Jam with Gorgonzola Cheese 10.5

### CAPRESE

Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, E.V.O.O., Aged Balsamic 10

### CALAMARI FRITTO

Fried Calamari Served with Two Dipping Sauces: Calabrian Pepper Aioli & Tomato Basil Purée 13.5

### Pizza

MARGHERITA: Mozzarella Cheese, Marinated Tomatoes and Fresh Basil 12.5

Pork Belly: Mozzarella Cheese, Grilled Pork Belly, Carmelized Onions, Teardrop Tomatoes, Micro Cilantro 15

GORGONZOLA & Fig: Mozzarella Cheese, Crumbled Gorgonzola Cheese, Fig Mostardo, Prosciutto, Arugula 14

MAKE IT A LUNCH... Add Cup of Minestrone Soup or Small Insalata Tutti Mangia - add 5.5

## Zuppe e Insalate

### ZUPPA di MINISTRONE

Fresh Garden Vegetables, White Beans, Pasta 8.5

### ZUPPA DEL GIORNO

Chef's Creation 10

### INSALATA TUTTI MANGIA

Mixed Field Greens, Roma Tomatoes, Balsamic Herb Vinaigrette, Shaved Asiago 8.5

### INSALATA CAESAR

Whole Leaf Romaine Hearts, Caesar Dressing, Parmesan Panacotta, Ciabatta Crostini 10.5  
(Imported White Anchovies on Request add 2.5)

### INSALATA di PERE

Romaine, Arugula, Fresh Basil, Bosc Pears, Candied Pecans, Pt Reyes Bleu Cheese,  
Cranberries, Honey Lime Vinaigrette 12.5

## LUNCH SPECIALS

DINE IN ONLY, NOT GOOD WITH DAILY SPECIALS OR ANY OTHER PROMOTIONS

### ZUPPE E INSALATE

INCLUDES CUP OF MINISTRONE SOUP AND SMALL INSALATA TUTTI MANGIA 9  
(FOR ZUPPA DEL GIORNO OR SMALL INSALATA CAESAR - ADD 1 EA.)

### DEMI PANINI

INCLUDES CHOICE OF SOUP AND ½ SANDWICH, SERVED WITH SWEET POTATO FRIES OR THIN CUT FRIES 13

### PARMIGIANA SPECIAL

CHOICE OF: CHICKEN OR EGGPLANT PARMIGIANA SERVED WITH CAPPellini POMODORO,  
INCLUDES CUP OF MINISTRONE SOUP OR SMALL INSALATA TUTTI MANGIA 14

## *Insalate Grandioso*

### Tutti Cobb

MIXED GREENS, GRILLED CHICKEN, APPLEWOOD BACON, AVOCADO, EGG, TOMATO,  
BLUE CHEESE CRUMBLES, BALSAMIC-HERB VINAIGRETTE 14.5

### INSALATA DELLA NONNA

BUTTER LETTUCE, GRILLED CHICKEN, GRANNY SMITH APPLES, GOLDEN RAISINS,  
PT. REYES BLEU CHEESE, HONEY-CURRY VINAIGRETTE 15

### INSALATA ALLA TOSCANA

LARGE GULF SHRIMP, ROMAINE & ARUGULA, LEMON-SHALLOT VINAIGRETTE, TOMATO,  
WARM CANNELLINI BEANS, PANCETTA BACON 15.5

## *Panini*

SERVED WITH HOUSE MARINATED PICKLES AND CHOICE OF SWEET POTATO FRIES OR THIN-CUT FRIES

### Tutti Club

SMOKED TURKEY, CRISPY COPPA HAM, BRIE CHEESE, FIG MARSALA MOSTARDO,  
MICRO GREENS, AGED BALSAMIC, CIABATTA 14

### TUSCAN VERDURA

GRILLED ZUCCHINI, EGGPLANT AND ROASTED PEPPERS, FETA CHEESE, ARUGULA, TOMATO,  
CALABRIAN PEPPER PESTO, CIABATTA 11

### PROSCIUTTO E FORMAGGIO

PARMA PROSCIUTTO, FRESH MOZZARELLA, BASIL, TOMATO, BALSAMIC VINAIGRETTE, CIABATTA 12.5

### TACCHINO

SMOKED TURKEY, MOZZARELLA CHEESE, SPROUTS, CRANBERRIES, PESTO MAYONNAISE, FOCCACIA BREAD 13.5

### SALMONE B.L.T.

GRILLED SALMON, APPLEWOOD BACON, LETTUCE, TOMATO, AVOCADO, LEMON-CAPER AIOLI, FOCCACIA BREAD 14.5

## Specialita

Add Cup of MINISTRONE SOUP OR SMALL INSALATA TUTTI MANGIA - add 5.5

### Scaloppini di Pollo

BONELESS, SKINLESS BREAST OF CHICKEN, PORCINI MUSHROOMS, MARSALA WINE SAUCE, CAPPellini PASTA 17

### SALMONE ALLA GENOVESE

GRILLED LOCH DUART SALMON FILET, CREAMY BASIL PESTO, ROASTED POTATOES 18

### BISTECCA ALLA CALABRESE

THREE PEPPERCORN RUBBED RIBEYE, CALABRIAN PEPPER OIL, LEMON AND KALAMATA OLIVE TUTTI CHIPS 21

### PESCE DEL GIORNO

CHEF'S FRESH FISH SELECTION OF THE DAY - MARKET PRICE

## Paste e Risotto

Add Cup of MINISTRONE SOUP OR SMALL INSALATA TUTTI MANGIA - add 5.5

SUBSTITUTE GLUTEN FREE PASTA - add 3 (ALLOW AMPLE TIME)

### Linguine alla Checca

FRESH TOMATO, E.V.O.O., FRESH GARLIC, FRESH BASIL 12.5

### Multi-Grain Penne Arrabiatta

SPICY TOMATO SAUCE, MULTI-GRAIN PENNE 13

### Spaghettini Putanesca

TOMATOES, GARLIC, OLIVES, CAPERS, ANCHOVY, RED CHILIES 13.5

### Ravioli di Zucca

JUMBO PUMPKIN RAVIOLI, ORANGE FENNEL MADEIRA CREAM, CRISPY YAMS 14.5

### Cappellini Rustica

ASPARAGUS, SUNDRIED TOMATOES, ROASTED POTATOES, CALABRIAN PEPPER OIL 14.5

### Papparadelle Bolognese

FLAT RIBBON PASTA, TUSCAN BEEF RAQU, SHAVED PARMIGIANA, GREMOLATA 14.5

### Lasagne

ITALIAN SAUSAGE, GROUND BEEF, RICOTTA CHEESE, MOZZARELLA, MARINARA, BÉCHAMEL 15

### Orecchiette

MARINATED CHICKEN, SPINACH, MUSHROOMS, ROMANO CREAM, CARPACCIO OF PROSCIUTTO 15.5

### Linguine alla Vongole

E.V.O.O., SLICED GARLIC, PANCETTA, RED CHILIES, FRESH MANILA CLAMS 16.5

### Risotto

ARBORIO RICE, WILD MUSHROOMS, SHERRY WINE, TRUFFLE OIL 15