



Salerno TO START



- NONNA IDA SOUP** 12.⁹⁹
Homemade chicken broth, organic vegetables, Roma tomatoes, spinach, parmesan. (Add braised shredded beef \$5)
- ALLA LUCIANA** 20.⁸⁹
Calamari, tiger shrimp sautéed in a lobster reduction sauce, Meyer lemon, sea salt, black pepper & calabrian hot chili.
- FRIED MOZZARELLA NODINI** 16.⁹⁹
Served with pomodoro sauce.

- EGGPLANT PARMIGIANA** 15.⁹⁹
Baked with our homemade San Marzano sauce, Mozzarella, basil.
- OLIVE FRITTE** **Must try!** 12.⁹⁹
Fontina stuffed Castelvetro olives, lightly flash-fried, Greek oregano.
- CALAMARI FRITTI** 20.⁹⁹
Crispy-fried calamari, sea salt, lighty spicy arrabbiata sauce on the side.

MAMMA MIA 22.⁹⁹
Alessa's favorite meal 3 meatballs, ragú, fresh burrata & basil.



ZUCCA 14.⁵⁰
Housemade organic butternut squash ricotta ravioli, brown butter sage sauce, amaretto **almond** cookie crumbs.
CAUTION!! Is Addictive.



insalate & carpaccio

Chef Alessandro supports local farmers by using locally grown organic vegetables.
Carpaccio: The Italian method to thinly slice meat, seafood and vegetables.

- CASA** Full 12.⁹⁹ Side 10.⁹⁹
Organic baby mixed greens, tomatoes, carrots, Italian herb vinaigrette, parmigiano.
- CAESAR** Full 11.⁹⁹ Side 9.⁹⁹
Shaved parmigiano, homemade croutons, anchovy-lemon dressing. *Organic romaine or iceberg lettuce, subject to our Chef's quality judgment.
- SALMON SALAD** 20.⁵⁰
Fresh Atlantic salmon filet, grilled and served over lettuce, arugula, organic berries and raspberry shallots vinaigrette.
- CAPRESE** 17.⁹⁵
Organic Roma tomatoes, mozzarella, Kalamata olives, fresh basil, organic arugula, EVOO, Saba.

- CARPACCIO MIGNON** 23.⁹⁹
Center cut USDA Prime filet mignon. Thinly sliced, lemon juice, EVOO, fresh arugula, shaved parmigiano and capers.
- ARUGULA SALAD** 15.⁹⁵
Organic arugula, oregano, local lemon, EVOO, parmigiano, bruschetta tomato.

TOMATO BURRATA CARPACCIO 22.⁹⁹
Heirloom tomato, Arugula, Castelvetro olives, mozzarella, basil, sea salt, Italian herbs infused EVOO



HOMEMADE PASTA

BUCATINI ARUGULA E BURRATA 24.⁹⁹
Homemade Bucatini pasta, infused with organic local baby tomatoes, arugula, tossed in EVOO, Italian herbs and garlic. Fresh burrata & black sea salt.



- CAPELLINI AL POMODORO** 15.⁹⁹
Angel hair pasta, garlic, fresh basil tomato sauce.
- BOLOGNESE** 24.⁵⁹
Pappardelle pasta, Juventino's style bolognese sauce.
- CALAMARI BLACK INK INFUSED PASTA** 23.⁹⁵
Homemade black ink infused pasta, shrimp and fresh clams, heirloom tomato, chardonnay sauce.
- HEALTHY SALMON PASTA** 24.⁹⁹
Lemon infused tagliolini pasta, tossed with salmon, shallots, garlic, pinot grigio sauce, tomato bruschetta, peppery baby arugula.
- SEASHELL PASTA** 25.⁹⁹
Lobster creamy reduction sauce, tiger shrimp.
- DOLCE GABBANA RAVIOLI** 25.⁵⁹
Edible rose petal infused, stuffed with mozzarella, prosciutto Cotto shallots, arugula, baby tomatoes, parmesan reduction.
- NONNA TITINA CHEESE RAVIOLI** 23.⁹⁹
Spinach & ricotta filled ravioli, tomato basil sauce.
- NONNA IDA MEAT RAVIOLI** 24.⁹⁹
Bolognese sauce, pecorino cheese.
- LIMONCELLO RADIATORE** 24.⁵⁰
Invented by Chef Alessandro Pirozzi & his uncle Ugo D'Orso in 2006. Limoncello infused pasta, calamari, tiger shrimp, white wine sauce.
- SPAGHETTI CON POLPETTE** 24.⁹⁹
Mamma Margherita's meatballs, tomato sauce.
- LINGUINE CLAMS** 24.⁹⁵
Manila clams, garlic, parsley, white wine sauce.

- PESTO CONCHIGLIE SHRIMP** 25.⁹⁹
Seashell pasta, tiger shrimp, basil, pesto.
- LINGUINE CACIO E PEPE** 19.⁹⁹
Black pepper, pecorino cheese, italian older recipe
- ALFREDO** 17.⁹⁹
Fettuccine made in house every morning.
- LAMB PAPPARDELLE** 24.⁹⁹
Colorado 16-hour slow braised lamb shoulder ragú, mushrooms, over fresh pappardelle.
- SHORT RIBS FRESH PASTA** 25.⁹⁹
Braised beef short ribs, garden vegetables, over rosemary infused pasta.
- NONNA IDA'S LASAGNE** 22.⁵⁹
Ricotta, meatballs, ragú, mozzarella.
- LINGUINE MARECHIARO** 24.⁹⁹
Clams, calamari & shrimp, garlic, wine tomato sauce.

SPAGHETTI VERDE 26.50
Chef Alessandro creation / Arugula infused spaghetti. Tiger shrimp, garlic, pinot grigio wine sauce,



- SCAMPI RAVIOLI** 25.⁹⁹
Limoncello infused, stuffed with shrimp scampi, shallots, garlic, Meyer lemon, cherry tomato sauce.
- VEAL OSSO-BUCO RAVIOLI** 25.⁹⁹
Wild mushrooms, brown butter sage sauce.
- LOBSTER RAVIOLI** 26.⁹⁹
Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce.
- FIVE CHEESE GNOCCHI** 23.⁹⁹
Gouda, Affumicata, Mozzarella, Parmigiano, Fontina.
- PINK SAUCE GNOCCHI** 22.⁹⁹
Creamy tomato potato dumplings.
- PESTO GNOCCHI** 21.⁹⁹
Homemade pesto potato dumplings. (no nuts)

WILD FISH OF THE DAY, LAMB CHOPS AND WILD MEAT
AVAILABLE UPON REQUEST *Price vary \$33- \$39.

DINNER

- EGGPLANT PARMIGIANA** 22.⁹⁹
Served with Caesar salad. Lightly-breaded eggplant, mozzarella, pomodoro sauce.
- GAMBERI RISOTTO** Imported Carnaroli Italian rice. 25.⁹⁹
Tiger shrimp, organic, lobster reduction sauce.
- FUNGHI RISOTTO** 24.⁹⁹
Wild mushroom, shallots, parmesan, prosecco.
- CIOPPINO** 29.⁸⁵
Tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish, oregano, garlic, white wine tomato broth.
- POLLO LIMONCELLO OR MARSALA SAUCE** 27.⁹⁵
All-natural chicken breast, spinach and potatoes.
- POLLO PARMIGIANA** 27.⁹⁵
Fresh chicken breasts, asiago, parmigiano, basil tomato sauce, rigatoni al pomodoro.
- FILET MIGNON** (Two of 4 oz) 39.⁹⁹
Center cut filet, Served with wood-fired Idaho potatoes Aromatic Italian fresh herbs sauce.
- FRESH SALMON FILET** 28.⁸⁹
Grilled with Meyer lemon, heirloom tomato white wine sauce served with sautéed organic spinach.
- VEAL MARSALA** 29.⁸⁹
Hand pounded sautéed and flambé with Sicilian Marsala wine sauce, served with spinach & potatoes.

Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness



WINE

Interesting wines

	GLASS / BTL
PIROZZI, PROSECCO, ITALY	10. ⁹⁵ / 49. ⁹⁹
Bright & clean with fresh floral and citrus.	
SAN PIETRO, GAVI, PIEMONTE	16. ⁹⁹ / 75. ⁹⁵
ORGANIC Crisp & refreshing lemon aromas.	
BACKHOUSE PINOT GRIGIO	9. ⁹⁹ / 48. ⁹⁹
Sweet aromas and tropical flavors.	
LACRYMA CHRISTI BIANCO	12. ⁹⁵ / 55. ⁵⁰
Mediterranean wet stone and tropical.	
STA MARGHERITA, PINOT GRIGIO,	17. ⁹⁵ / 67. ⁹⁹
Fresh slight sweetness and tangy flavor.	
TENUTA DI CEPPAIANO	12. ⁹⁹ / 50. ⁹⁹
Peach, apricot and white flowers.	
ROSATO, ROSE, SUD ITALIA	16. ⁹⁵ / 67. ⁹⁹
Peach, citrus, and raspberry notes.	
RIESLING, MARLBOROUGH	12. ⁹⁹ / 53. ⁹⁹
Peach and apricot aromas.	

Chardonnay

BACKHOUSE, CA	9. ⁹⁹ / 37. ⁹⁹
Fresh, crisp & mineral, apple custard, oak, tropical fruits with a hint of vanilla.	
CAKEBREAD, NAPA	96. ⁵⁰
Mineral, aromas of fresh melon, yellow apple, lime, white peach and oak scents.	
KISTLER, LES NOISETIERS, SONOMA	130. ⁹⁵
Rich & creamy smoky aroma, intense fruit underpinned with toasty oak.	
FAR NIENTE, NAPA VALLEY	116. ⁹⁹
Creamy, delicate aromas of melon, sweet citrus and white floral notes,	
SONOMA-CUTRER, RUSSIAN RIVER	15. ⁹⁹ / 66. ⁹⁹
Well-balanced with a solid acid backbone slightly sweet citrus, hints of melon & lime.	
FRANK FAMILY, CARNEROS	17. ⁹⁹ / 85. ⁹⁹
Bright and balanced, aromatics of baked apple, white nectarine.	
ROMBAUER, CARNEROS	19. ⁹⁹ / 89. ⁹⁹
Buttery & toasted oak. Top Californian.	

sauvignon blanc

CAKEBREAD, NAPA VALLEY	17. ⁹⁹ / 80. ⁹⁹
Melon, citrus, herbal notes.	
DOG POINT, MARLBOROUGH	16. ⁹⁵ / 65. ⁵⁰
Pale color. The aromas are bright, fresh, with elements of honeydew melon, pears and gala apples in the background.	

"CHI BEVE VINO CAMPA CENT'ANNI"
(Whoever Drinks Wine Lives A Hundred Years)

Chef Pirozzi Selezione

	GLASS / BTL
CASAL MORO, TERRE DI PRA'	13. ⁹⁹ / 59. ⁹⁹
Merlot & Sangiovese earthy and fruity.	
PREMIUM CABERNET	18. ⁹⁰ / 78. ⁹⁵
Chocolate notes and oak.	
PIROZZI SUPER TUSCAN, IT	15. ⁹³ / 63. ⁹⁹
Plum, blackberry fruits and spices.	
PIROZZI, CHIANTI RISERVA	17. ⁹² / 63. ⁹⁹
Elegantly textured, well structured.	
PIROZZI, CHIANTI CLASSICO	15. ⁹¹ / 59. ⁵⁰
Black raspberry and tasty oak.	

red Pinot noir

	GLASS / BTL
LYRIC BY ETUDE, STA BARBARA	11. ⁹⁹ / 49. ⁹⁹
Fresh berries, soft tannins and cedar spice.	
DE LOACH, CALIFORNIA	13. ⁵⁰ / 53. ⁹⁹
Notes of leafy herbs, medium bodied,	
BUENA VISTA, SONOMA	16. ⁵⁰ / 63. ⁹⁹
Strawberry, mocha with tasty oak notes.	
CAKEBREAD, PINOT NOIR	98. ⁹⁹
Long finish cherry and mineral tones.	
SONOMA-CUTRER, RUSSIAN RIVER	79. ⁹⁹
Hints of rhubarb, baking spice, licorice.	
PAUL HOBBS, RUSSIAN RIVER	99. ⁹⁹
Notes of bergamot, wild cherry, & sage.	

Meritage

MASTER'S SELECTION, CA	14. ⁹⁹ / 63. ⁹⁹
Vanilla and cocoa notes.	
TREANA, PASO ROBLES	18. ⁹⁹ / 99. ⁹⁹
Floral & intense stone fruit flavors.	
BV TAPESTRY, NAPA	86. ⁹⁹
Palate of berries, lemon and silky tannins.	
MERRYVALE PROFILE, NAPA	249. ⁹⁹
Soft and pretty, berries and flowers.	
CAIN FIVE, NAPA VALLEY	177. ⁹⁵
Estate grown organic Bordeaux style.	

Merlot

BACKHOUSE MERLOT, CA	9.99 / 52. ⁹⁵
Black cherry and red plum flavors.	
STAGS LEAP, NAPA VALLEY	99. ⁵⁰
Tobacco spice notes, caramel long finish.	

Zinfandel

MASTER'S SELECTION	13. ⁹⁹ / 58. ⁹⁹
raspberry & briary components.	
SEGHEISIO, SONOMA	58. ⁹⁹
Classic briary and spicy flavors.	

Italian red wine



	GLASS / BTL	GLASS / BTL
MONTEPULCIANO D'ABRUZZO	10. ⁹⁹ / 42. ⁹⁹	SASSABRUNA, TOSCANA 18. ⁹⁵ / 85. ⁹⁹
Medium-bodied with soft tannins, fruit flavors.		Smooth multi-layered fruit experience.
ROCCIA FORTE SANGIOVESE	14. ⁰⁰ / 42. ⁹⁹	ZENATO, VALPOLICELLA RIPASSA 16. ⁹⁹ / 69. ⁹⁹
Cherry, tart, balanced, slightly astringent.		Dried fruit, chocolate and coffee.
MASI, CAMPOFIORIN, VENETO	12. ⁹⁹ / 58. ⁹⁹	TENUTA DI BURCHINO 74. ⁹⁹
Sweet crushed red berries, vibrant.		Medium bodied, tart red fruit, plum, vanilla and oak spice flavors.
TOMMASI, "ROMPICOLLO" SANGIOVESE	15. ⁹⁹ / 67. ⁹⁹	LE SERRE NUOVE, TOSCANA 127. ⁵⁰
Medium bodied forward and clean.		"Alessandro's Favorite Super Tuscan"
NEBBIOLO D'ALBA, PIEMONTE,	79. ⁹⁹	CABREO, "II BORGO", TOSCANA 99. ⁹⁵
Ruby red, elegant notes of raspberry.		Aromas of wild cherry and black currant.
TOMMASI, AMARONE, VENETO	169. ⁹⁹	BRUNELLO RISERVA, TOSCANA 197. ⁹⁰
Well balanced fruit aromas.		Earthy undertones, tobacco and spices.
TENUTA DI BISERNO, INSOGLIO	67. ⁹⁹	SASSICAIA, BOLGHERI, TOSCANA 392
Plenty of elegance on the plate.		HALF BOTTLE AVAILABLE \$189.
MICHELE CHIARLO, BARBERA	16. ⁹⁰ / 67	ORENELLAIA, BOLGHERI, TOSCANA 372
Charming and supple.		The palate is rich and dense, bright acidity.
ORGANIC, BAROLO, PIEMONTE	129	BRUNELLO DI MONTALCINO, TOSCANA 129. ⁹⁹
Organic, rich and intensely scented nose.		The best vintages.
MICHELE CHIARLO, BAROLO	95. ⁹⁹	VINO NOBILE DI MONTEPULCIANO 79. ⁹⁹
Majestic and powerful dry, wild berries.		Rich ripe fruit tones, intense deep color
MASI, AMARONE CLASSICO, VENETO, IT	141. ⁹⁵	GAJA SAN LORENZO 2011, PIEMONTE 852
Stylish dark cherry, elegant finish.		Extremely rich, red apple, pomegranate fully-ripe strawberry notes.

Cabernet

	GLASS / BTL
BACKHOUSE, CA	9. ⁹⁹ / 53. ⁹⁹
Black currant, cedar and cocoa.	
J. LOHR, PASO ROBLES	14. ⁵⁰ / 59. ⁹⁵
Notes of vanilla, toasted pastry, and spice.	
TENUTE, TOMASELLA CAB FRANC	98. ⁹⁹
Medium bodied, fruity with good freshness and softness intense, fresh and young.	
AUSTIN HOPE PASO ROBLES	19. ⁹⁹ glass only.
Savory notes of black pepper, baking spices along with a touch of tobacco. (sorry not available by bottle, winery bottle size changed)	
CHATEAU MONTELENA, NAPA	119. ⁹⁹
"Old-world" structure, toasty oak spice flavours and ripe California fruit.	
CAKEBREAD, NAPA VALLEY	138. ⁹⁹
Aromas of ripe boysenberry with hints of dark chocolate and sweet oak.	
JAYSON, PAHLMAYER, NAPA	139. ⁹⁵
Notes of wild blackberries, anise and Italian Castelvetrano olive.	
BIANCHI, PASO ROBLES	14. ⁹⁹ / 59. ⁹⁹
A ruby-red wine, medium-bodied.	
SILVER OAK, ALEXANDER	140. ⁵⁰
Black cherry, cocoa, hint of vanilla.	
SILVER OAK, NAPA VALLEY	192. ⁹⁵
Notes of red cherry compote.	

Petite syrah, Malbec

	GLASS / BTL
PREMIUM MALBEC, MENDOZA	13. ⁹⁹ / 58. ⁹⁹
Firm tannins, hints of vanilla.	
MICHAEL DAVID, PETITE PETIT, CA	49. ⁹⁹
Flavors of berries, espresso & dark chocolate.	

Bubbles Happy start Sweet Happy ending

	GLASS / BTL
TAITTINGER LA FRANCAISE BRUT, FR	79. ⁹⁹
Bright fruit and zesty citrus.	
TAITTINGER BRUT PRESTIGE ROSE, FR	98. ⁹⁹
Ripe full berry flavors, vibrant.	
MOSCATO, CALIFORNIA	13. ⁵⁰ / 44. ⁵⁰
LIMONCELLO	12. ⁹⁹ GLASS
Homemade & Alessandro's favorite.	
CROFT DISTINCTION PORTO 10 YR	15. ⁹⁹ GLASS
FONSECA VINTAGE PORTO 15 YR	18. ⁹⁹ GLASS

*Menu and prices subject to change without prior notice due to market fluctuations.

*Chef AP company use Nest products for energy conservancy and security video-audio recording.