

*Chef AP



TO START

Salerno



- NONNA IDA SOUP** 13.⁹⁹
Homemade chicken broth, organic vegetables, Roma tomatoes, spinach, parmesan. (Add braised shredded beef \$5)
- ALLA LUCIANA** 22.⁹⁹
Calamari, tiger shrimp sautéed in a lobster reduction sauce, Meyer lemon, sea salt, black pepper & calabrian hot chili.
- EGGPLANT PARMIGIANA** 16.⁹⁹
Baked with our homemade San Marzano sauce, Mozzarella, basil.

- FRIED MOZZARELLA NODINI** 17.⁹⁹
Served with pomodoro sauce.
- INVOLTINI** 17.⁹⁹
Organic zucchini rolled & baked with basil, mozzarella, over pomodoro, topped with MORE mozzarella.
- OLIVE FRITTE** 13.⁹⁹
Fontina stuffed Castelvetrano olives, lightly flash-fried, Greek oregano.
- CALAMARI FRITTI** 20.⁹⁹
Crispy-fried calamari, sea salt, lighty spicy arrabbiata sauce on the side.

MAMMA MIA 23.⁹⁹

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



ZUCCA 14.⁹⁹ Must try !!

Housemade organic butternut squash ricotta ravioli, brown butter sage sauce, amaretto almond cookie crumbs.



BUCATINI ARUGULA E BURRATA 25.⁹⁹

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** 18.⁹⁹
Angel hair pasta, garlic, fresh basil tomato sauce.
- WILD MUSHROOM AGNOLOTI** (contain nuts) 25.⁹⁹
Velvety walnut porcini mushroom sauce.
- GREEN FETTUCINE** 24.⁹⁹
100% organic spinach infused long pasta, no artificial color, just like all our housemade pasta, sautéed with wild mushrooms and pancetta (Italian style bacon), fresh garlic, shallots, creamy Bianca sauce.
- RIGATONI ARRABBIATA** 24.⁹⁹
Homemade sausage, spicy tomato sauce, pecorino.
- BOLOGNESE** 24.⁹⁹
Pappardelle pasta, Juventino's style bolognese sauce.
- SEASHELL PASTA** 25.⁹⁹
Lobster creamy reduction sauce, tiger shrimp.
- NONNA TITINA CHEESE RAVIOLI** 23.⁹⁹
Spinach & ricotta filled ravioli, tomato basil sauce.
- NONNA IDA MEAT RAVIOLI** 24.⁹⁹
Bolognese sauce, pecorino cheese.
- LIMONCELLO FETTUCINE** 24.⁹⁹
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
- SUPERFOOD GNOCCHI** 25.⁹⁹
Organic baby kale, heirloom tomato, garlic, EVOO Checca style, fresh ricotta.
- 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, vegetables, rosemary infused pasta.
- NONNA IDA'S LASAGNE** 23.⁹⁹
Ricotta, meatballs, ragú, mozzarella.
- LINGUINE MARECHIARO** 24.⁹⁹
Clams, calamari & shrimp, garlic, wine tomato sauce.
- PESTO GNOCCHI** 26.⁹⁹
Homemade pesto potato dumplings. (no nuts)

HEALTHY SALMON PASTA 24.99

Lemon infused tagliolini, tossed with salmon, shallots, garlic, pinot grigio 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** 26.⁹⁹
Gouda, Affumicata, Mozzarella, Parmigiano, Fontina.
- PINK SAUCE GNOCCHI** 26.⁹⁹
Creamy tomato potato dumplings.

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

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 14 Side 11.⁹⁹
Organic baby mixed greens, tomatoes, carrots, Italian herb vinaigrette, parmigiano.
- CAESAR** Full 14 Side 11.⁹⁹
Shaved Parmigiano, homemade anchovy-lemon dressing and croutons. Organic romaine or iceberg lettuce, subject to our Chef's quality judgment.
- SALMON SALAD** 20.⁹⁹
Fresh Atlantic salmon filet, grilled and served over lettuce, arugula, organic berries and raspberry shallots vinaigrette.
- ARUGULA SALAD** 16.⁹⁹
Organic arugula, oregano, local lemon, EVOO, parmigiano, bruschetta tomato.
- PERE E GOAT CHEESE** 17.⁹⁹
Baby mixed greens, caramelized pecans, raspberry vinaigrette.
- CAPRESE** 17.⁹⁵
Roma tomatoes, fresh mozzarella, Kalamata olives, fresh basil, arugula, EVOO, Saba.
- CARPACCIO MIGNON** 23.⁹⁹
Center cut USDA Prime filet mignon. Thinly sliced, lemon juice, EVOO, fresh arugula, shaved parmigiano and capers.
- BURRATA E TOMATO** 23.⁹⁹
Heirloom tomato, Arugula, Castelvetrano olives, burrata, basil, sea salt, Italian herbs infused EVOO



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** 29.⁹⁹
Tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish, oregano, garlic, white wine tomato broth.
- POLLO LIMONCELLO OR MARSALA SAUCE** 28.⁹⁹
All-natural chicken breast, spinach and potatoes.
- POLLO PARMIGIANA** 28.⁹⁵
Fresh chicken breasts, asiago, parmigiano, basil tomato sauce, rigatoni arrabbiata.
- FILET MIGNON** (Two of 4 oz) 37.⁹⁹
Center cut filet, Served with wood-fired Idaho potatoes Aromatic Italian fresh herbs sauce.
- FRESH SALMON FILET** 29.⁹⁵
Grilled with Meyer lemon, heirloom tomato white wine sauce served with sautéed organic spinach.
- VEAL MARSALA OR PICCATA** 29.⁹⁹
Veal tenderloin hand pounded, sautéed with shallots, wild mushroom and flambé with your selected sauce. Served with spinach and rosemary 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** 10.⁹⁹ / 48.⁹⁹
Sweet aromas and tropical flavors.
- STA MARGHERITA, PINOT GRIGIO** 17.⁹⁵ / 67.⁹⁹
Fresh slight sweetness and tangy flavor.
- 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 CHARDONNAY, CA** 10.⁹⁹ / 38.⁹⁹
Fresh, crisp with great minerality, apple custard, oak, tropical fruits with a hint of vanilla oak.
- CAKEBREAD, NAPA VALLEY** 21.⁹⁹ / 96.⁹⁹
Perfumed aromas of fresh melon, yellow apple, lime and white peach, with complementary mineral and toasty-spicy oak scents.
- FAR NIENTE, NAPA VALLEY** 116.⁹⁹
Creamy, delicate aromas of melon, sweet citrus and white floral notes, layered with nuances of flint, yeast and sweetly toasted oak.
- SONOMA-CUTRER, RUSSIAN RIVER** 16.⁹⁹ / 67.⁹⁹
Well-balanced with a solid acid backbone slightly sweet citrus, hints of melon and lime.
- ROMBAUER, CARNEROS** 19.⁹⁹ / 89.⁹⁹
Buttery & toasted oak.

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** 15.⁹⁹ / 63.⁹⁹
Plum, blackberry fruits and spices.
- PIROZZI, CHIANTI RISERVA** 17.⁹⁹ / 63.⁹⁹
Elegantly textured, well structured.
- PIROZZI, CHIANTI CLASSICO** 15.⁹⁹ / 59.⁹⁹

red

Pinot noir / Merlot

GLASS / BTL

- BACKHOUSE MERLOT, CA** 11.⁹⁹ / 54.⁹⁹
Black cherry and red plum flavors.
- LYRIC BY ETUDE, STA BARBARA** 12.⁹⁹ / 50.⁹⁹
Fresh berries, soft tannins and cedar notes.
- DE LOACH, CALIFORNIA** 14.⁹⁹ / 54.⁹⁹
Notes of leafy herbs, medium bodied, Long finish raspberry, cherry and mineral tones.
- SONOMA-CUTRER, RUSSIAN RIVER** 79.⁹⁹
Hints of rhubarb, baking spice, licorice.

Meritage

- WINE MASTER'S SELECTION, CA** 14.⁹⁹ / 63.⁹⁹
Vanilla and cocoa notes.
- TREANA, PASO ROBLES** 18.⁹⁹ / 99.⁹⁹
Floral & intense stone fruit flavors.

Zinfandel

- MASTER'S SELECTION, CA/ IT** 14.⁹⁹ / 58.⁹⁹
Raspberry & briary components.
- EARTHQUAKE, CALIFORNIA** 16.⁹⁹ / 64.⁹⁹
Boysenberry and strawberry.

Italian red wine



GLASS / BTL

- MONTEPULCIANO D'ABRUZZO** 11.⁹⁹ / 43.⁹⁹
Medium-bodied with soft tannins, fruit flavors.
- LACRYMA CHRISTI ROSSO DOP** 14.⁹⁹ / 48.⁹⁹
Cherry Vanilla & Cinammon spiced.
- MASI, CAMPOFIORIN, VENETO** 12.⁹⁹ / 58.⁹⁹
Sweet crushed red berries, vibrant.
- CHIARLO IL PRINCIPE NEBBIOLO** 16.⁹⁹ / 78.⁹⁹
Medium bodied oak and tobacco notes.
- TOMMASI, ROMPICOLLO SANGIOVESE** 18.⁹⁵ / 67.⁹⁹
Delicate sweet spices, full-bodied, mouth-filling, with velvety tannins.
- TENUTA DI BISERNO, INSOGLIO** 77.⁹⁹
Plenty of elegance on the plate.
- M CHIARLO, BARBERA D'ASTI** 16.⁹⁰ / 66.⁹⁹
Red berry fruit and cherry aromas.
- MASI, AMARONE CLASSICO, VENETO** 141.⁹⁵
Stylish dark cherry, elegant finish.

Cabernet / Malbec

GLASS / BTL

- PREMIUM MALBEC, MENDOZA** 13.⁹⁹ / 58.⁹⁹
Firm tannins, hints of vanilla.
 - BACKHOUSE, CA** 11.⁹⁹ / 54.⁹⁹
Black currant, cedar and cocoa.
 - SILVER OAK, ALEXANDER** 140.⁹⁹
Black cherry, cocoa, hint of vanilla.
 - J. LOHR, PASO ROBLES** 15.⁵⁰ / 59.⁹⁵
Notes of vanilla, toasted pastry, and spice.
 - 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)*
- BIANCHI, PASO ROBLES** 14.⁹⁹ / 61.⁹⁹
A ruby-red wine, medium-bodied.
 - JUSTIN STYLE, PASO ROBLES** 18.⁹⁹ / 77.⁹⁹
Ruby core and aromas of cinnamon.

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

- CABREO, "II BORGO", TOSCANA** 99.⁹⁹
Aromas of wild cherry and black currant.
- BARBARESCO NEIRANO, TENUTE** 98.⁹⁹
Ruby red color with garnet hints, full bodied.
- VINO NOBILE DI MONTEPULCIANO** 79.⁹⁹
Cherry and and a gently tannic "tea-leaf" finish.
- CILIEGIOLO, SANGIOVESE, TOSCANA** 16.⁹⁹ / 56.⁹⁹
Sweet cherry flavours.
- ZENATO, VALPOLICELLA RIPASSA** 17.⁹⁹ / 69.⁹⁹
Dried fruit, chocolate and coffee.
- LE SERRE NUOVE, TOSCANA** 127.⁹⁹
"Alessandro's Favorite Super Tuscan"
- TENUTA DI BURCHINO** 74.⁹⁹
Medium bodied blend, tart red fruit, plum and oak spice flavors, sour cherry finish.
- BRUNELLO DI MONTALCINO, TOSCANA** 129.⁹⁹
Dry, robust, harmonious and persistent.

Petite syrah

GLASS / BTL

- MICHAEL DAVID, PETITE PETIT, CA** 49.⁹⁹
Flavors of berries, espresso & chocolate.
- D'ARENBERG, SHIRAZ, LAUGHING** 63.⁹⁹
Dark, soft, syrupy, and vital red wine.

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** 13.⁹⁹ / 44.⁹⁹
- LIMONCELLO** 12.⁹⁹ GLASS
Homemade & Alessandro's favorite.
- CROFT DISTINCTION PORTO 10 YR** 15.⁹⁹ GLASS
- FONSECA VINTAGE PORTO 15 YR** 18.⁹⁹ GLASS