

RISTORANTE ITALIANO

Antipasti (Appetizers)

Fried Artichoke Hearts (V) 18.99 Served with our house-made Ranch.	Cheesy Garlic Bread (V) 5.99
Fried Raviolis (V) 15.99 Fresh cheese filled raviolis fried to a golden finish. Served with a sun dried tomato dipping sauce.	Stuffed Polenta (V) 11.99 Polenta stuffed with Italian cheeses and spinach over marinara sauce. Served with garlic herb crostini's.
Fried Calamari 19.99 Tenderized calamari fried to a crisp perfection!	Caprese (V) 15.99 Fresh mozzarella cheese, basil, and Roma tomatoes drizzled with extra virgin olive oil topped with capers. Served with garlic herb crostini's.
Stuffed Mushroom Caps 13.99 White mushrooms filled with Italian cheeses and prosciutto di parma. Served with garlic herb crostini's.	Ristorante Bruschetta (V) 14.99 Toasted francese bread slices with a goat cheese spread, topped with basil, Roma Tomatoes, and avocado. Drizzled with our white balsamic vinaigrette.
Baked Brie & Garlic (V) 18.99 Oven baked brie cheese and seasoned whole roasted garlic bulbs, served with garlic herb crostini's.	Crispy Fried Combo Platter 22.99 Fried popcorn shrimp, calamari & artichoke hearts.

Cena Insalata (Dinner Salads)

Green Salad 7.99 / 12.99 Organic mixed greens, garbanzo & kidney beans, Roma tomatoes, red onions, broccoli, and carrots with your choice of a house dressing. (Broccoli and carrots not included in side salad.) - Add grilled or blacked chicken \$7 - *Add grilled or blackened salmon with avocado \$13	
Caesar Salad 8.99 / 14.99 Romaine lettuce in our house Caesar dressing, topped with house-made croutons, and parmesan cheese. - Add grilled or blacked chicken \$7 - *Add grilled or blackened salmon with avocado & tomatoes \$13	
* Natural NY Steak Spinach Salad 28.99 10oz NY Angus steak charbroiled, served over fresh spinach in our balsamic vinaigrette. Topped with blue cheese crumbles, Roma tomatoes, roasted white mushrooms, pepperoncini's, and red onions.	
Garlic Prawns Mediterranean Salad 22.99 Organic mixed greens in our white balsamic vinaigrette with pasta, Roma tomatoes, red onions, bell peppers, feta cheese, avocado, and cucumber. Topped with white prawns sautéed in BGO.	

Bistecca e Frutti di Mare (Steak & Seafood)

All entrees are served with your choice of soup or salad. (Caesar \$1)

Linguine & Clams 25.99 Fresh clams in shell served over a bed of linguine pasta in a white mushroom cream sauce with green onions.	
* Salmon Risotto Fresh salmon filet charbroiled & served over creamy risotto with basil and green onions. Topped with a white wine, Roma tomato, caper, butter, garlic sauce.	*Price will vary depending on fish market value.
* Salmon Margherita Fresh salmon filet charbroiled, served over a bed of spaghetti tossed in BGO with green onions, basil, tomatoes, and parmesan cheese. Finished with a Roma tomato, garlic, butter sauce.	*Price will vary depending on fish market value.
Garlic Prawns 26.99 Fresh fettuccine pasta in a white wine & olive oil sauce with sautéed shrimp, bell peppers, green onions, Roma tomatoes, basil, roasted garlic, and parmesan cheese.	
Seafood Genovese 28.99 Shrimp, salmon, and fresh clams in shell, in a white mushroom cream sauce with Roma tomatoes, and green onions over linguine pasta.	
* Charbroiled NY Steak 36.99 14oz Angus NY steak charbroiled, topped with a white wine mushroom sauce. Served with polenta and fresh sautéed vegetables.	
* Bistecca Alfredo 29.99 Fresh fettuccine pasta tossed with spinach and our alfredo sauce, topped with a charbroiled 10oz Angus NY steak and garnished with our house-made Italian salsa.	
Our Famous Fisherman's Cioppino! (Friday-Sunday only) 1/2 Dungeness crab, fresh fish, clams in shell, scallops & shrimp in our marinara broth served over pasta.	*Price will vary depending on crab market value.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pastas e Vegetariano (Pastas & Vegetarian)

Substitute any entrée with gluten free penne (\$2) or Whole Wheat Spaghetti

Add to any entrees: Chicken \$7 Bay Shrimp \$9 Prawns \$11

Pasta Classica: Your choice of Spaghetti, Penne, or Linguine.	16.99
Meat Sauce, Marinara (VE) , or Margherita Style (V) (\$1 more)	
Add: A 4oz House-Made Meatball \$4 or Italian Sausage \$3	
Fresh Fettuccine with Pesto(V)🌿 or Alfredo (V)	18.99
Truffle & Cheese Gnocchi (V)	19.99
Truffle and Ricotta cheese filled gnocchi tossed in our sundried tomato cream sauce.	
Fresh Cheese Ravioli's (V) or Meat & Cheese Filled Tortellini's	18.99
With Marinara (VE), Meat Sauce, Pesto or Alfredo. (\$1 more for alfredo or pesto🌿)	
Fettuccine Verde (V)🌿	19.99
Zucchini, broccoli, carrots, mushrooms, and bell peppers sautéed in olive oil and garlic, served over a bed of fresh fettuccine pasta in a pesto basil sauce.	
Shrimp Pasta Parma	22.99
Penne pasta tossed in a white cream sauce with shrimp, peas, and prosciutto di parma. Topped with melted mozzarella cheese. Served with fresh sautéed vegetables.	
House-made Lasagna	19.99
Layers of pasta, Italian sausage, meat sauce, mozzarella and ricotta cheese. Served with fresh sautéed vegetables.	
Linguine Piccante 🌶️	20.99
Linguine pasta tossed in a BGO Calabria sauce with sautéed shrimp, Italian sausage, bell peppers, white mushrooms, green onions, and parmesan cheese.	
Pasta Tutto Buono "All that is Good!"	24.99
Shrimp, chicken, Italian sausage, a meatball, bell peppers, and mushrooms in our marinara sauce over linguine.	
Ristorante Carbonara	25.99
Spaghetti tossed in a cream and parmesan cheese sauce, covered with caramelized onions, white mushrooms, Applewood smoked bacon, and prosciutto di parma sautéed in white wine.	
Wild Mushroom Raviolis (V)	19.99
Porcini, portabella mushroom, and parmesan cheese filled ravioli's topped with our sun dried tomato cream sauce.	
Cannelloni (V)	19.99
Pasta crepes filled with Italian cheeses and spinach, baked in our marinara sauce. Topped with melted mozzarella cheese and served with fresh sautéed vegetables.	
Eggplant Parmigiana (V)	19.99
Breaded eggplant pan fried in our marinara sauce, topped with melted mozzarella and parmesan cheese. Served with fresh sautéed vegetables.	

Cena di Pollo (Chicken Entrees)

Served with a side of penne marinara or meat sauce (pesto or alfredo \$1 more).

Substitute pasta for vegetables \$1 more.

Chicken Parmigiana	24.99
Breaded chicken breast pan fried, topped with our marinara sauce & melted mozzarella and parmesan cheese.	
Chicken Piccata	24.99
Sautéed in a white wine, lemon, butter sauce with white mushrooms and capers.	
Chicken Scallopini Marsala	25.99
Sautéed in Marsala wine with white mushrooms and artichoke hearts.	
Chicken Saltimboca	24.99
Sautéed in a white wine butter sauce with capers, prosciutto di parma and mozzarella cheese.	

BEER ON DRAFT

By the PINT or MUG	Abv%
PERONI, ITALIAN LAGER	4.7%
SCRIMSHAW, PILSNER	4.5%
SANTA CRUZ, AMBER ALE	5%
DARK HILLS, OATMEAL STOUT	6%
STELLA ARTOIS, PILSNER	5%
BLUE MOON, BELGIAN WHITE ALE	5.4%
MODELO ESPECIAL, PALE LAGER	4.5%
UNCLE DAVE'S, RYE IPA	6.5%
SANTA CRUZ, IPA	7.5%
SEASONAL BEER	

Ask your server what our seasonal beer is!

DOMESTICS & PREMIUMS

BUD LIGHT, COORS LIGHT,
HEINEKEN, LAGUNITAS IPA, CORONA
NEW CASTLE BROWN ALE,
ST. PAULI GIRL NON- ALCOHOLIC,
NEGRA MODELO

HARD CIDER

ROTATING CIDER
Ask your Server what
our rotating cider is!

FULL BAR AVAILABLE!

SOFT BEVEGARES + ITALIAN SODAS

Coca Cola, Diet Coke, Cherry Coke,
Sprite, Ginger ale, Mr. Pibb, Fanta
(orange soda), Coffee, Hot Tea, Iced
Tea, Lemonade , Martinelli's Apple
Juice, Cranberry Spritzer.

FLAVORS: Mango, Raspberry, Lemon,
Vanilla, Pomegranate, Blood Orange,
and Strawberry. (Italian Soda Refills \$1.00)

BOTTLED SOFT BEVERAGES

Root Beer , Ginger Beer,
Martinelli's Apple Cider,
Pellegrino Mineral

(V) Vegetarian

(VE) Vegan

🌿 Dish contains Pine Nuts

(BGO) Butter, Garlic, Oil