

Starters

Salads & Soup

Caesar	14
Market baby gem lettuce, house made garlic croutons, sliced grana Padano, house made Caesar dressing	
Minestrone Soup	10
summer blend of California garden vegetables, fresh basil pesto, macaroni	
Arugula and Prosciutto	13
California wild baby arugula, handcrafted La Quercia prosciutto, fine grated pecorino Romano, lightly tossed in lemon vinaigrette	
Caprese	15
vine ripened heirloom tomato, fresh mozzarella, sweet local basil, Californian certified E.V.O.O., completed with reduced Italian balsamic vinegar	

Appetizers

Fried Calamari	17
lightly seasoned battered squid, seasoned Italian marinara and Mediterranean caper aioli with fresh herbs	
Duo of Meatballs	14
veal and pork meatballs, seasoned marinara with fresh herbs, melted Mozzarella, topped with fresh parsley	
Cipriani Carpaccio*	16
Piedmont region classic appetizer dish of thinly sliced grass fed beef tenderloin, savory Grana Padano, shallots, pickled capers, crispy crostini, Italian bold smoked olive oil	
Italian Charcuterie Board	18
chef's selected finest Italian cured meats and delicate Italian cheeses, paired with Kalamata olive tapenade, pure sweet honeycomb, flat bread and crostini. A favorite of ours	

Entrees

Mains

Sea Bass	38
pan seared European sea bass is an iconic Mediterranean fish lightly seasoned with lemon and herbs, served with roasted pee wee potato, broccolini, fresh salsa di Pomodoro	
Scallops	37
sautéed Maine scallops, mushroom risotto, sweet petite peas with lemon herb pecorino cheese reduction	
Bone-In Rib Eye	56
16 oz. grilled ribeye, roasted pee wee potato, roasted rainbow carrots, garlic – rosemary seasoning	
Steelhead Salmon	36
cold-water Pacific pan seared filet, roasted rainbow carrot, sautéed mushrooms, fennel, Italian lemon oil	
Cioppino	46
classic San Francisco dish uses fresh and seasonal seafood in a spicy tomato broth stew, fresh basil, served with lightly grilled sourdough	
Colorado Lamb	46
three grilled lamb chops, roasted pee wee potatoes, fava beans, sweet peas, pancetta, garlic - red wine sauce	
Veal Scaloppini	39
thin slices of veal, Yukon Gold mashed potatoes, broccolini, capers - lemon sauce,	
Burger	31
certified angus beef, melted fontina cheese, arugula, heirloom tomato, garlic caper aioli, ciabatta bun served with steak fries	
Filet Mignon	46
6 oz. grass fed certified angus beef filet, rainbow carrots, herb sauce, roasted potatoes	

Pastas

Spaghetti De Mare	34
our specialty multi seafood dish, Maine scallops, green mussels, Manilla clams, Pacific shrimp, squid, zesty marinara, spaghetti	
Linguini Vongole	28
Italy's classic of sweet pacific Manilla clams sautéed in flavorful white wine - garlic - clam broth, linguini	
Garganelli Bolagnese	30
house made Bolognese perfectly seasoned with beef and veal, San Marzano Italian tomatoes in Calabrese sauce, fresh Garganelli pasta, Italian parsley, table side shaved Parmigiano- Reggiano	
Radiatore con Pollo	28
fresh spiral noodles, lightly seasoned grilled free range chicken, fresh basil pesto al la Genovese sauce, grated Grana Padano	
Fettuccini Primavera	26
lightly cooked fresh garden vegetables, San Marzano tomato marinara sauce, California certified extra virgin olive oil, freshly cut basil finishes off this American signature	