

ENTRÉES

Pasta

Pasta Norma

Penne tossed with roasted eggplant, tomato, basil garlic and topped with toasted ricotta salata
13.50

Spaghetti Aglio e Olio

Spaghetti tossed with local arugula, toasted garlic, extra virgin olive oil, white wine and scallions.
13.50 (with shrimp 17.50)

Calamari Puttanesca

Linguine with calamari, garlic, chili flakes, anchovies, capers, olives, tomato sauce and basil
14.50

Spaghetti alla Carbonara

Spaghetti tossed with pancetta, onion, cream, and lemon, topped with a local farm fresh egg yolk.
15.00

Spaghetti alla Bolognese

Spaghetti tossed in a veal, beef and pork ragu.
15.00

Rigatoni with Spicy Lamb Meatballs

Served with roasted tomato sauce, roasted bell peppers, basil, pinenuts and a touch of cream.
16.00

Fettuccine con Funghi

Fettuccine with portobello and crimini mushrooms, spinach, fried artichokes, parmesan and truffle oil.
16.00

Pesce e Carne

Chicken Parmesan

Topped with Italian Fontina cheese; served with spaghetti and roasted tomato sauce.
17.00

Seared Atlantic Salmon

Lentil Ragu, sautéed greens with tapanade and aioli
19.00

Cioppino alla San Francisco

Clams, shrimp, calamari, mussels, and salmon served in a spicy tomato and white wine garlic sauce with lemon, saffron aioli and Italian parsley.
19.50

Duck Confit

Fig sauce, potato fennel gratin and haricot vert
22.00

Veal Picatta

Veal scallopine, lemon caper sauce, mashed potatoes and haricot vert
24.50

Roasted Beef Tenderloin

With creamy polenta, roasted garlic and sauteed greens
25.50

LA TRAVIATA

Acqua e Bevande

Panna 500ml...4.00 / 1l...6.00
San Pellegrino 500ml...4.00 / 1l...6.00
San Pellegrino Limonata 200ml...2.00
San Pellegrino Aranciata 200ml...2.00

PRIMI

Soup of the Day...6.50

Roasted Bell Peppers with fresh Mozzarella
With capers, basil, extra virgin olive oil, white anchovies and castelvetrano olives...9.00

Zucchini Salad
Zucchini, green olives, parsley, fresh mint & pecorino...8.50

*Beef Carpaccio with Fried Radicchio
Served with shaved parmesan, arugula, truffle oil, olives, and toasted pinenuts...11.50

Mista Salad
Local baby greens, red wine vinaigrette, toasted hazelnuts and shaved pecorino toscana cheese...8.00

Caesar Salad
Romaine tossed with anchovy, sherry vinaigrette, parmesan reggiano and garlic croutons...8.50

Roasted Beet Salad
With candied pecans, arugula, radishes and Texas goat cheese...9.00

Steamed Prince Island Mussels
White wine, garlic, fresh parsley, served with crostini...12.00

Homemade Ravioli
Ask about today's selection...11.50

Crispy Polenta
Rosemary polenta served with an Italian gorgonzola sauce...9.00

Prosciutto di Parma
Prosciutto di Parma served with Belgian endive, scallions, olives, shaved parmesan and truffle oil...11.00

* Consuming raw or undercooked meats (Beef Carpaccio) may increase your risk of foodborne illness *

\$4 Split Plate Charge

18% Gratuity added to all parties of five or more. We split checks only once. No personal checks, please.