

## *Antipasti*

### **Bruschetta all'Aglio, Pomodoro e Basilico**

Grilled Rustic Bread, Tomatoes, Onion, Garlic, Basil, Parsley & Extra Virgin Olive Oil \$ 10

### **Burrata**

Fresh Mozzarella stuffed with Cream on Grilled Bread, Sautéed Leeks, Pancetta. Topped with Roasted Tomatoes, Pesto & Extra Virgin Olive Oil \$ 18

### **\*Gamberetti Marinati**

Grilled Wild Gulf Shrimp, Chilled with Lime, Mint, Feta Cheese & Extra Virgin Olive Oil \$ 18

### **\*Insalata di Lattuga con Gorgonzola**

Chopped Romaine Hearts topped with a Creamy Gorgonzola Dressing with Pancetta & Diced Tomatoes \$18

### **\*Carpaccio**

Thinly Sliced Raw Beef, Shaved Grana Padano, Capers, Lemon & Extra Virgin Olive Oil \$ 18

### **\*Carpaccio di Capesante Asiatico**

Thinly Sliced Raw Day Boat Scallop, Diced Fresh Jalapeno with a Soy Ginger Sweet Chili Sauce & Olive Oil \$ 18

### **\*Prosciutto**

Thinly Sliced San Daniele Prosciutto with Burrata, Arugula & Crostini \$ 18

### **\*Insalata Baci**

Chopped Romaine, Carrots, Celery, Peppers, Cucumbers, Mushrooms, Tomatoes, Italian Parsley & Lemon Balsamic Vinaigrette \$ 18

### **\*Insalata Cesare**

Romaine, Creamy Caesar Dressing, Shredded Parmesan & Herb Olive Oil Cheese Croutons \$ 16

### **\*Insalata Tri Colore**

Wild Baby Arugula, Endive, Radicchio, Shaved Fennel, Kumato Tomatoes in a Lemon Balsamic Vinaigrette \$ 18

### **\*Insalata Rucola \$ 18**

Wild Baby Arugula, Endive, Fuji Apples, Gorgonzola Dolce, Hazelnuts, Lemon Balsamic Vinaigrette & Honey Drizzle

### **\*Insalata Caprese**

Kumato Tomatoes, Basil, Fresh Mozzarella tossed in Arbequina Olive Oil \$ 18

### **\*Insalata di Barbabietole**

Roasted Golden, Chiogga & Red Beets, Gorgonzola Dolce, Balsamic Roasted Cipollini Onion, Citrus Segments, Shaved Fennel, Blood Orange Dressing, Basil Oil, Arbequina Olive Oil & Pistachio Nuts \$ 18

## **SPERLUNGA**

**A selection of 3 or 4 Appetizers for the Table at \$ 22 to \$ 30 per person**

## **🌀 SPECIALS 🌀**

### **Fava alla Griglia**

Grilled Organic Alexander Valley Spring Fava Beans, Feta Cheese, Arbequina Olive Oil & Cracked Pepper \$18

### **Insalata Primavera \$18**

Alexander Valley Spring Baby Sweet Lettuce, Persian Cucumber, Green Spring Onion, Radishes, Raw Rainbow Beets, Feta Cheese, Provencal Herb Dressing

### **Ravioli del Giorno \$ 32**

Fresh Pasta filled with Pureed Spring Peas, Ricotta, Lemon Zest & Grana Padano, topped with Pea Shoots, Chicken Stock & Lemon Oil

### **Pesce del Giorno \$ 38**

Pan fried Lightly Breaded Petrale Sole served on a bed of Sayre Farms Asparagus Risotto Milanese, topped with a Piccata Sauce of White Wine, Lemon, Capers & Fish Stock

### **Pappardelle con Agnello \$ 36**

Fresh Pasta with Braised Local Lamb Ragu, Gourmet Mushroom, Spring Garlic, Celeriac, Onion, Asparagus, Fava Leaf, Roasted Tomatoes & Pecorino Cheese

## **Pasta, Risotto e Gnocchi**

### **Capellini al Pomodoro**

Angel Hair Pasta, Fresh Tomato Sauce, Basil & Extra Virgin Olive Oil \$ 18

### **Bucatini all'Amatriciana**

Bucatini Pasta with Pancetta, Onion, Garlic, Tomato Sauce, Chili Pepper & Pecorino Cheese \$ 25

### **Tagliatelle alla Carbonara**

Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan \$ 25

### **Rigatoni con Salsiccia**

Short Tube Pasta, Italian Pork Fennel Sausage, Fresh Tomatoes, Garlic, Tomato Sauce & Basil Chiffonade \$ 30

### **Spaghetti alla Bolognese**

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with Spaghetti \$ 32

### **Gnocchi alla Bolognese**

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with House-made Gnocchi \$ 32

### **Orecchiette con Broccolini**

Pasta Shells, Broccolini, Pancetta, Sun Dried Tomatoes, Cream & Pecorino Cheese \$ 32

**Agnolotti d'Aragosta \$ 30**

Homemade Ravioli filled with Lobster, Prosciutto & Ricotta Cheese, Lobster Cream Sauce, Basil Oil

**Penne Puttanesca \$ 25**

Penne Pasta with Olives, Anchovy, Capers, Tomatoes, Red Pepper Flakes, Onion & Garlic

**\*Risotto con Funghi \$29**

Arborio Rice with Gourmet Mushrooms in a Rich Veal Stock with Red Wine, Parmesan, Butter, Tartufata & Truffle Oil

**\* Risotto alla Ortolana**

Arborio Rice with Organic Broccolini, Baby Kale, Onion, Peas, Roasted Tomatoes  
in Vegetable Stock with Saffron & Parmesan Cheese \$ 30

**\*Risotto Frutti di Mare**

Arborio Rice, Gulf Shrimp, Day Boat Scallops, Calamari, Roasted Tomatoes, White Wine,  
Saffron Seafood Fumet & Parmesan Cheese \$ 42

**Tagliatelle con Frutti di Mare**

Ribbon Pasta with Gulf Shrimp, Day Boat Scallops, Calamari, Roasted Tomatoes in a Light Lobster, Saffron,  
White Wine Tomato Sauce with Basil Chiffonade \$ 42

**Tagliatelle con Capesante e Funghi**

Pan Seared Day Boat Scallops on a Bed of Ribbon Pasta, sautéed Gourmet Mushrooms, Veal Demi,  
Cream & Pecorino Cheese \$ 42

***Carne, Pollo e Pesce***

**Vitello Parmigiana**

Breaded Pan Sautéed Pennsylvania Veal in Tomato Sauce, topped with Mozzarella & Parmesan,  
served with Spaghetti alla Aglio e Olio \$ 42

**\*Vitello Piccata**

Pan Sautéed Pennsylvania Veal, White Wine, Lemon, Capers, Chicken Stock & Vegetables \$ 34

**Ossobuco**

Pennsylvania Veal Shank, Slowly Braised in White Wine, Veal Stock, Lemon Zest. Served with Vegetables \$ 45

**\*Stinco d' Agnello al Forno \$ 45**

Organic Slow Braised Lamb Shank in Natural Jus served on Polenta with Wild Mushrooms, Lamb Demi & Vegetables

**Vitello Milanese**

Breaded Pan Sautéed Pennsylvania Veal with White Wine & Lemon. Served with Vegetables \$ 39

**\*Pollo alla Livornese**

Pan Sautéed Mary's Organic Chicken Breast, Roasted Garlic, Tomatoes, Capers, Picholine Olive & Chicken Jus.  
Served with Polenta & Vegetables \$ 36

**\*Costata di Manzo Brasato**

Slow Braised Short Ribs, Creamy Polenta with Red Wine Demi & Vegetables \$ 39

**\*Vitello Saltimbocca**

Pan Sautéed Pennsylvania Veal with Prosciutto, Sage & Fresh Mozzarella. Served with Vegetables \$ 42

**\*Scampi**

Wild White Gulf Shrimp, Sautéed in White Wine, Garlic, Butter & Parsley on a Bed of Risotto Milanese,  
Sautéed Vegetables with Lemon Infused Olive Oil \$45

***Chef Shari's Combination Platters***

**Ossobuco e Risotto con Funghi \$ 55**

Pennsylvania Veal Shank, Slowly Braised in White Wine, Veal Stock, Lemon Zest. Served with Vegetables, Arborio  
Rice with Gourmet Mushrooms in a Rich Veal Stock with Red Wine, Parmesan, Tartufata Butter & Truffle Oil

**Vitello Parmigiana e Spaghetti Bolognese \$ 55**

Breaded & Pan Sautéed Pennsylvania Veal in Tomato Sauce, topped with Mozzarella & Parmesan.  
Served with Traditional Slow-Cooked Meat Sauce tossed with Spaghetti

**Vitello Piccata e Tagliatelle con Carbonara \$ 55**

Pan Sautéed Pennsylvania Veal, White Wine, Lemon, Capers, Chicken Stock & Vegetables.  
Served with Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan

**Pollo Parmigiana e Bucatini all'Amatriciana \$ 55**

Breaded & Pan Sautéed Mary's Organic Chicken Breast, topped with Mozzarella & Parmesan. Served with Bucatini  
with Pancetta, Onion, Garlic, Tomato Sauce, Chili Pepper & Pecorino Cheese

**\*Costata di Manzo Brasato con Risotto Milanese \$ 55**

Slow Braised Short Ribs with Red Wine Demi, Risotto Milanese & Sautéed Vegetables

**Sides & Add On**

**\*Spinach:** Sautéed Spinach with Pancetta Fat & Garlic \$ 10

**Spaghetti Aglio e Olio \$ 10**

**\*Broccolini:** Sautéed Broccolini with Garlic & Chili Flakes \$ 10

**\*Grilled Wild Gulf Shrimp \$ 5 each**

**\*Grilled Mary's Organic Chicken Breast \$ 12**

**\*Side of Wild Baby Arugula \$ 6**

**\*Polenta:** House Made Creamy Polenta with Butter & Parmesan Cheese \$ 10

Consuming raw or undercooked meat, seafood, poultry or egg may increase your risk of food borne illness, especially if you have certain medical conditions. **Dishes marked \* are or can be made Gluten Free, and Gluten Free Pasta is available on request**