

## ***Antipasti***

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

Grilled Rustic Bread, Tomatoes, Onion, Garlic, Basil, Parsley & Extra Virgin Olive Oil \$ 12

### **Burrata**

Fresh Mozzarella stuffed with Cream on Grilled Bread, Sautéed Leeks, & Pancetta. Topped with Roasted Tomatoes, Pesto & Extra Virgin Olive Oil \$ 22

### **\*Gamberetti Marinati**

Grilled Wild Gulf Shrimp, Chilled with Lime, Mint, Feta Cheese & Extra Virgin Olive Oil \$ 22

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

Chopped Romaine Hearts topped with a Creamy Gorgonzola Dressing with Pancetta & Diced Tomatoes \$22

### **\*Carpaccio**

Thinly Sliced Raw Beef, Shaved Grana Padano, Capers, Lemon & Extra Virgin Olive Oil \$ 22

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

Thinly Sliced Raw Day Boat Scallop, Diced Fresh Jalapeno with a Soy Ginger Sweet Chili Sauce & Olive Oil \$ 22

### **\*Prosciutto**

Thinly Sliced San Daniele Prosciutto with Burrata, Arugula, Crostini & Arbequina Olive Oil \$ 22

### **\*Insalata Baci**

Chopped Romaine, Carrots, Celery, Peppers, Cucumbers, Mushrooms, Tomatoes, Italian Parsley & Lemon Balsamic Vinaigrette \$ 22

### **\*Insalata Cesare**

Romaine, Creamy Caesar Dressing, Shredded Parmesan & Herb Olive Oil Cheese Croutons \$ 20

### **\*Insalata Tri Colore \$ 22**

Wild Baby Arugula, Endive, Radicchio, Shaved Fennel & Tomato in a Lemon Balsamic Vinaigrette

### **\*Insalata Rucola \$ 22**

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

### **\*Insalata Caprese**

Tomatoes, Basil, & Fresh Mozzarella tossed in Arbequina Olive Oil \$ 22

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

Roasted Golden, Chioggia & Red Beets, Gorgonzola Dolce, Balsamic Roasted Cipollini Onion, Citrus Segments, Shaved Fennel, Blood Orange Dressing, Basil Oil, Arbequina Olive Oil & Pistachio Nuts \$ 22

## **SPERLUNGA**

**A selection of 3 or 4 Appetizers for the Table at \$ 26 to \$ 35 per person**

### **SPECIALS**

#### **Insalata di Carciofo con Rucola \$22**

Wild Baby Arugula, Endive, Shaved Fresh Artichoke Hearts & Grana Padano with Lemon Balsamic Vinaigrette

#### **Ravioli del Giorno \$ 40**

Fresh Pasta filled with Braised Veal, topped with Roasted Tomatoes, Locally Foraged Sonoma Black Trumpet, Tartufata, Veal Demi, drizzled with White Truffle Oil

#### **Linguine con Vongole \$ 40**

Linguini tossed with Fresh Manila Clams, Garlic, Onion & Parsley in White Wine & Natural Clam Juice with Chili Flakes

#### **Al Forno \$ 44**

Fresh Pasta filled with Fresh Local Dungeness Crab, Sautéed Leeks, Pancetta & Ricotta Cheese, topped with Lobster Cream Sauce & Mozzarella. Baked in the Oven

#### **Pappardelle con Funghi \$38**

Fresh Pasta with Locally Foraged Sonoma Black Trumpet, Gold Chantarelle & Hedgehog, Garlic, Parsley Leaf, Cracked Black Pepper with Tartufata, White Truffle Oil & Parmesan Cheese

#### **Pesce del Giorno \$ 48**

Fresh Local Petrale Sole Rosette Stuffed with Bodega Bay Dungeness Crab on top of a Risotto Cake and Sautéed Spinach. Topped with Lobster Cream Sauce & Basil Infused Olive Oil

## **Pasta, Risotto e Gnocchi**

### **Capellini al Pomodoro**

Angel Hair Pasta, Fresh Tomato Sauce, Basil & Extra Virgin Olive Oil \$ 22

### **Bucatini all'Amatriciana**

Bucatini Pasta with Pancetta, Onion, Garlic, Tomato Sauce, Chili Pepper & Pecorino Cheese \$ 28

### **Tagliatelle alla Carbonara**

Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan \$ 28

### **Rigatoni con Salsiccia**

Short Tube Pasta, Italian Pork Fennel Sausage, Fresh Tomatoes, Garlic, Tomato Sauce & Basil Chiffonade \$ 32

### **Spaghetti alla Bolognese**

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with Spaghetti \$ 36

### **Gnocchi alla Bolognese**

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with House-made Gnocchi \$ 36

### **Orecchiette con Broccolini**

Pasta Shells, Broccolini, Pancetta, Roasted Tomatoes, Cream & Pecorino Cheese \$ 36

### **Agnolotti d'Aragosta \$ 34**

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

### **Penne Puttanesca \$ 28**

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

### **\*Risotto con Funghi \$ 32**

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, Pea Shoots, Onion, Butternut Squash & Roasted Tomatoes in Vegetable Stock with Saffron & Parmesan Cheese \$ 34

### **\*Risotto Frutti di Mare**

Arborio Rice, Gulf Shrimp, Day Boat Scallops, Calamari, Roasted Tomatoes, White Wine, Saffron Seafood Fumet & Parmesan Cheese \$ 46

### **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 \$ 46

### **Tagliatelle con Capesante e Funghi**

Pan Seared Day Boat Scallops on a Bed of Ribbon Pasta, sautéed Gourmet Mushrooms, Veal Demi, Cream & Pecorino Cheese \$ 46

## **Carne, Pollo e Pesce**

### **Vitello Parmigiana**

Breaded Pan Sautéed Pennsylvania Veal in Tomato Sauce, topped with Mozzarella & Parmesan, served with Spaghetti all'Aglio e Olio \$ 46

### **\*Vitello Piccata**

Pan Sautéed Pennsylvania Veal, White Wine, Lemon, Capers, Chicken Stock & Vegetables \$ 36

### **Ossobuco**

Pennsylvania Veal Shank, Slowly Braised in White Wine, Veal Stock & Lemon Zest. Served with Vegetables \$ 52

### **\*Stinco d'Agnello al Forno \$ 48**

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 \$ 40

### **\*Pollo alla Livornese**

Pan Sautéed Jidori Organic Free Range Chicken Breast, Roasted Garlic, Tomatoes, Capers, Picholine Olive & Chicken Jus. Served with Polenta & Vegetables \$ 42

### **\*Costata di Manzo Brasato**

Slow Braised Short Ribs, Creamy Polenta with Red Wine Demi & Vegetables \$ 42

### **\*Vitello Saltimbocca**

Pan Sautéed Pennsylvania Veal with Prosciutto, Sage & Fresh Mozzarella. Served with Vegetables \$ 44

### **\*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 \$48

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

### **Ossobuco e Risotto con Funghi \$ 62**

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 \$ 62**

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 \$ 62**

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 \$ 62**

Breaded & Pan Sautéed Jidori Organic Free Range 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 \$ 62**

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

## **Sides & Add On**

**\*Spinach:** Sautéed Spinach with Pancetta Fat & Garlic \$ 14   **Spaghetti Aglio e Olio \$ 12**

**\*Broccolini:** Sautéed Broccolini with Garlic & Chili Flakes \$ 14      **\*Grilled Wild Gulf Shrimp \$ 5 each**

**\*Grilled Jidori Organic Free Range Chicken Breast \$ 14**      **\*Side of Wild Baby Arugula \$ 6**

**\*Polenta:** House-Made Creamy Polenta with Butter & Parmesan Cheese \$ 12

Consuming raw or undercooked meat, seafood, poultry or egg may increase your risk of foodborne 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

Gratuity will be added to parties of 6 or more guests.