

## Antipasti

(Appetizers)

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

<b>Fried Artichoke Hearts (V)</b> 16.99 Served with our house-made Ranch.	<b>Fried Calamari</b> 17.99 Tenderized calamari fried to a crisp perfection!
<b>Fried Raviolis (V)</b> 13.99 Fresh cheese filled raviolis fried to a golden finish. Served with a sun dried tomato dipping sauce.	<b>Stuffed Polenta (V)</b> 10.99 Polenta stuffed with Italian cheeses and spinach over marinara sauce. Served with garlic herb crostini's.
<b>Caprese (V)</b> 13.99 Fresh mozzarella cheese, basil and Roma tomatoes drizzled with extra virgin olive oil and topped with capers. Served with garlic herb crostini's.	<b>Ristorante Bruschetta (V)</b> 12.99 Toasted francese bread slices with a goat cheese spread topped with basil, Roma tomatoes, and avocado. Drizzled with our white balsamic vinaigrette.
<b>Stuffed Mushroom Caps</b> 12.99 White mushrooms filled with Italian cheeses and prosciutto di parma. Served with garlic herb crostini's.	<b>Baked Brie &amp; Garlic (V)</b> 17.99 Oven baked brie cheese and seasoned whole roasted garlic bulbs, served with garlic herb crostini's.
<b>Cheesy Garlic Bread (V)</b> 5.99	<b>Crispy Fried Combo Platter</b> 20.99 Fried popcorn shrimp, calamari & artichoke hearts.

## Tena Insalata

(Dinner Salads)

<b>Green Salad</b> 6.99 / 11.99 Organic mixed greens, garbanzo & kidney beans, Roma tomatoes, red onions, broccoli, and carrots with your choice of house dressing. (Broccoli and carrots not included in side salad.) Add grilled or blacked chicken \$5 *Add grilled or blackened salmon with avocado \$11	
<b>Caesar</b> 7.99 / 12.99 Romaine lettuce in our Caesar dressing, topped with croutons and parmesan cheese. Add grilled or blacked chicken \$5 *Add grilled or blackened salmon with avocado & tomatoes \$11	
<b>* Natural NY Steak Spinach Salad</b> 25.99 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.	
<b>Garlic Prawns Mediterranean Salad</b> 19.99 Organic mixed greens with our white balsamic vinaigrette, pasta, Roma tomatoes, red onions, bell peppers, feta cheese, avocado, and cucumber. Topped with white prawns in BGO.	

## Pastas e Vegetariano

(Pastas & Vegetarian)

Substitute any pasta with Whole Wheat Spaghetti or Gluten free Penne (gluten free \$2 more)  
Add chicken \$5 or Bay Shrimp \$7

<b>Pasta Classica: Meat Sauce, Marinara (V) , or Margherita Style (V) (\$1 more)</b> 16.99 With Spaghetti, Penne, or Linguine. Add a house-made meatball \$3.99 or Italian Sausage \$2.99	
<b>Fresh Fettuccine with Pesto(V) 🍷 or Alfredo (V)</b> 17.99	
<b>Truffle &amp; Cheese Gnocchi (V)</b> 18.99 Truffle and Ricotta cheese filled gnocchi tossed in our sundried tomato cream sauce.	
<b>Fresh Cheese Ravioli's (V) 16.99 or Meat &amp; Cheese Filled Tortellini's</b> 17.99 With marinara, meat sauce, pesto or alfredo. (\$1 more for alfredo or pesto 🍷)	
<b>Fettuccine Verde (V) 🍷</b> 18.99 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.	
<b>Shrimp Pasta Parma</b> 20.99 Penne pasta tossed in a white cream sauce with shrimp, peas, and prosciutto di parma. Served with fresh sautéed vegetables.	
<b>House-made Lasagna</b> 21.99 Layers of pasta, Italian sausage, meat sauce, mozzarella and ricotta cheese. Served with fresh sautéed vegetables.	
<b>Linguine Piccante 🌶️</b> 20.99 Linguine pasta tossed in a BGO Calabria sauce with sautéed shrimp, Italian sausage, bell peppers, white mushrooms, green onions, and parmesan cheese.	
<b>Pasta Tutto Buono "All that is Good!"</b> 23.99 Shrimp, chicken, Italian sausage, a meatball, bell peppers, and mushrooms in our marinara sauce over linguine pasta.	
<b>Ristorante Carbonara</b> 22.99 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.	
<b>Wild Mushroom Raviolis (V)</b> 17.99 Porcini, portabella mushroom, and parmesan filled ravioli's topped with our sun dried tomato cream sauce.	
<b>Cannelloni (V)</b> 17.99 Pasta crepes filled with Italian cheeses and spinach, baked in our marinara sauce. Topped with melted mozzarella cheese and served with fresh sautéed vegetables.	
<b>Eggplant Parmigiana (V)</b> 17.99 Breaded eggplant pan fried in our marinara sauce, topped with melted mozzarella and parmesan cheese. Served with fresh sautéed vegetables.	

## Bistecca e Frutti di Mare (Steak & Seafood)

<b>Linguine &amp; Clams</b>	22.99
Fresh clams in shell served over a bed of linguine pasta in a white mushroom cream sauce with green onions.	
* <b>Salmon Risotto</b>	*Price will vary depending on fish market value.
Fresh salmon filet charbroiled & served over creamy risotto with basil and green onions. Topped with a white wine, Roma tomato, caper, butter, garlic sauce.	
* <b>Salmon Margherita</b>	*Price will vary depending on fish market value.
Fresh salmon filet charbroiled & served over a bed of spaghetti margherita and parmesan cheese. Finished with a Roma tomato, garlic, butter sauce.	
<b>Garlic Prawns</b>	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.	
<b>Seafood Genovese</b>	26.99
Shrimp, salmon, and fresh clams in shell, in a white mushroom cream sauce with Roma tomatoes, and green onions over linguine pasta.	
* <b>Charbroiled NY Steak</b>	34.99
14oz Angus NY steak charbroiled, topped with a white wine mushroom sauce. Served with polenta and fresh sautéed vegetables. <b>Substitute polenta for pasta BGO \$2.</b>	
* <b>Bistecca Alfredo</b>	28.99
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.	
<b>Our Famous Fisherman's Cioppino! (Friday-Sunday only)</b>	*Price will vary depending on crab market value.
Dungeness crab, fresh fish, clams in shell, mussels & shrimp in our marinara broth served over pasta.	

## Tena di Pollo (Chicken)

Add a side of fresh sautéed vegetables or penne pasta with your choice of sauce \$3.  
( pesto or alfredo \$1 more)

<b>Parmigiana</b>	19.99
Breaded chicken breast pan fried, topped with our marinara sauce & melted mozzarella and parmesan cheese.	
<b>Piccatta</b>	19.99
Sautéed in a white wine, lemon, butter sauce with white mushrooms and capers.	
<b>Scallopini Marsala</b>	20.99
Sautéed in Marsala wine with white mushrooms and artichoke hearts.	
<b>Saltimboca</b>	19.99
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%
FIRESTONE 805, BLONDE ALE	4.7%
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!

## HARD CIDER

### ROTATING CIDER

Ask your server what our rotating cider is!

## SOFT DRINKS

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

Shirley Temple  
Roy Rogers

A 4% Non-Cash Adjustment will be added to the final bill.

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

(V) Vegetarian Items



Dish contains Nuts

(BGO) Butter, Garlic, Oil

## DOMESTICS & PREMIUMS

BUD LIGHT

COORS LIGHT

LAGUNITAS IPA

HEINEKEN

CORONA

NEW CASTLE, BROWN ALE

ST. PAULI GIRL NON-ALCOHOLIC

## FULL BAR AVAILABLE!

## ITALIAN SODAS

### FLAVORS

Mango, Raspberry,  
Pomegranate, Blood Orange,  
Strawberry, Vanilla, Lemon

\*Refills \$1.00\*

## BOTTLED BEVERAGES

Root Beer  
Ginger Beer

Martinelli's Apple Cider  
Pellegrino Mineral Water  
(small or large)