

## Antipasti

(Appetizers)

All entrees served a la carte. Add soup \$3 salad \$5 (\$1 extra for Caesar)

**Deep Fried Artichoke Hearts (Vg)** 15.99

Served with our house-made Ranch.

**Fried Raviolis (Vg)** 12.99

Cheese filled raviolis topped with a sun dried tomato pesto cream sauce.

**Caprese (Vg)** 12.99

Fresh mozzarella cheese, basil and Roma tomatoes drizzled with extra virgin olive oil and capers. Served with garlic herb

**Stuffed Mushroom Caps** 11.99

White mushrooms filled with Italian cheeses, cream, and prosciutto di parma. Served with garlic herb toast.

**Cheesy Garlic Bread (Vg)** 5.99

**Fried Calamari** 16.99

Served to a crisp perfection.

**Stuffed Polenta (Vg)** 9.99

Polenta stuffed with Italian cheeses and spinach over marinara sauce. Served with garlic herb toast.

**House Bruschetta (Vg)** 11.99

Toasted house-made bread slices with goat cheese, basil, Roma tomatoes and avocado. Drizzled with a white balsamic vinaigrette.

**Baked Brie & Garlic (Vg)** 15.99

Brie cheese and whole roasted garlic bulbs served with garlic herb toast.

**Crispy Fried Combo Platter** 18.99

Popcorn shrimp, calamari & artichoke hearts.

## Gena Insalata

( Dinner Salads)

**Green Salad** 9.99

with blackened or grilled chicken 13.99

with shrimp 15.99

with prawns 17.99

\* with blackened or grilled salmon 18.99

Served with avocado & tomatoes

**Caesar** 10.99

with blackened or grilled chicken 14.99

with shrimp 16.99

with prawns 18.99

\* with blackened or grilled salmon 19.99

Served with avocado & tomatoes

\* **Natural NY Steak Spinach Salad** 19.99

Fresh spinach tossed in our balsamic vinaigrette, topped with blue cheese crumbles, Roma tomatoes, roasted white mushrooms, pepperoncini's, onion rings & a 10oz char-broiled Harris Ranch Steak.

**Garlic Prawns Mediterranean Salad** 19.99

Organic mixed greens tossed with our white balsamic vinaigrette, pasta, Roma tomatoes, red onions, bell peppers, feta cheese, avocado, and black olives. Topped with gulf white prawns in BGO.

## Pastas

Substitute any pasta with Whole Wheat Spaghetti or Gluten free Penne (gluten free \$2 more) add chicken....\$4 or bay shrimp....\$5

**Spaghetti (Vg)** 14.99

With a house-made meatball or Italian sausage. 16.99

**Fresh Fettuccine with Pesto or Alfredo (Vg)** 16.99

**Truffle & Cheese Gnocchi (Vg)** 17.99

Truffle and Ricotta cheese filled gnocchi tossed in our sundried tomato pesto cream sauce.

**Fresh Cheese Ravioli's (Vg)** 15.99 or **Meat & Cheese Filled Tortellonis** 16.99

With marinara, meat sauce, pesto or alfredo. ( \$1 more for alfredo or pesto)

**Fettuccine Verde (Vg)** 17.99

Fresh sautéed vegetables in an olive oil and garlic sauce served over fresh fettuccine with Pesto basil.

**Shrimp Pasta Parma** 19.99

Penne pasta tossed in a white cream sauce with shrimp, peas, and prosciutto di parma. Served with fresh sautéed vegetables.

**House-made Lasagna** 18.99

Layers of pasta, Italian sausage, meat sauce, mozzarella and ricotta cheese. Served with fresh sautéed vegetables.

**Linguine Piccante** 19.99

Sautéed Italian sausage, shrimp, bell peppers, white mushrooms, green onions, parmesan cheese, and chili flakes tossed in linguine pasta with BGO.

**Spaghetti Margherita (Vg)** 16.99

Spaghetti tossed in BGO with Roma tomatoes, green onions and basil. Oven broiled with mozzarella and parmesan cheese.

**Pasta Tutto Buono "All that is Good!"** 21.99

Shrimp, chicken, Italian sausage, a meatball, bell peppers and mushrooms in our marinara sauce over linguine pasta.

**Spaghetti Carbonara** 21.99

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.

**Mushroom Raviolis (Vg)** 17.99

Porcini, portabella mushroom and parmesan filled ravioli's topped with our sun dried tomato pesto cream sauce.

**1/2 & 1/2 (Spaghetti with Fresh Ravioli or Tortelloni \$1 extra.)**

With marinara or meat sauce. ( \$1 more for alfredo or pesto) 17.99

**Cannelloni (Vg)** 17.99

Pasta crepes filled with Italian cheeses, spinach, and eggplant, baked in our marinara sauce. Served with fresh sautéed vegetables.

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

<b>Linguine &amp; Clams</b>	21.99
Linguine pasta in a white mushroom cream sauce surrounded with fresh manila clams in shell.	
* <b>Salmon Risotto</b>	25.99
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>	24.99
Fresh salmon filet charbroiled & served over a bed of capellini margherita and parmesan cheese. Finished with a Roma tomato, garlic, butter sauce.	
<b>Garlic Prawns</b>	25.99
Gulf white prawns sautéed in BGO & tossed with fresh fettuccine pasta in a white wine & olive oil sauce with red bell peppers, green onions, Roma tomatoes, basil, roasted garlic, & parmesan cheese.	
<b>Seafood Genovese</b>	25.99
Shrimp, salmon and fresh manila clams in a white mushroom cream sauce with Roma tomatoes, and green onions over linguine pasta.	
* <b>Charbroiled NY Steak</b>	31.99
14oz All Natural Black Angus NY steak, charbroiled and finished with a roasted garlic gorgonzola butter. Served with polenta and fresh sautéed vegetables.	
• <b>Bistecca Alfredo</b>	27.99
Fresh fettuccine pasta tossed with spinach and our alfredo sauce, topped with a 10oz all Natural Black Angus NY steak and garnished with our house-made Italian salsa.	
<b>Our Famous Fisherman's Cioppino!</b> <i>(Friday-Sunday only)</i>	
*Price will vary depending on crab market value Dungeness crab, fresh fish, manila clams, mussels & shrimp in our marinara broth served over pasta.	

## Pollo e Vitello (Chicken & Veal)

<b>Parmigiana</b>	19.99/24.99
With marinara, mozzarella, and parmesan cheese. <i>Ask about our vegetarian option!</i>	
<b>Piccatta (Chicken only)</b>	19.99
Sautéed in a white wine, lemon, butter sauce with white mushrooms and capers.	
<b>Scallopini Marsala (Chicken only)</b>	20.99
Sautéed in Marsala wine with white mushrooms and artichoke hearts.	
<b>Saltimboca</b>	19.99/25.99
Sautéed in a white wine butter sauce with capers, prosciutto di parma and mozzarella cheese.	

## BEER ON DRAFT

<u>By the PINT, MUG, or by PITCHER</u>	<u>Abv%</u>
<b>PERONI</b>	4.7%
<b>SANTA CRUZ AMBER ALE</b>	5%
<b>FIRESTONE 805</b>	4.7%
<b>STELLA ARTOIS</b>	5%
<b>BLUE MOON</b>	5.4%
<b>MODELO ESPECIAL</b>	4.5%
<b>UNCLE DAVE'S RYE IPA</b>	6.5%
<b>SANTA CRUZ IPA</b>	7.5%
<b>SEASONAL BEER</b>	

*Ask your server what our seasonal beer is!*

## HARD CIDER

### ROTATING CIDERS

## BEVERAGES

Coffee, Hot Tea, Hot Chocolate, Iced Tea
IBC Root Beer
Lemonade <i>(free refills)</i>
Martinelli's Apple Cider
Pellegrino Mineral Water <i>(small)</i>
Pellegrino Mineral Water <i>(large)</i>
Fruit Juice:
<i>Orange, Grapefruit, Pineapple, Cranberry</i>
Cranberry Spritzer
Shirley Temple
Roy Rogers

*We accept all major cards, but no personal checks. Sales tax will be added to all food and beverage items served. A 4% Non-Cash Adjustment will be added to the final bill. Max separate checks, 4. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## DOMESTICS & PREMIUMS

<b>BUD LIGHT</b>
<b>COORS LIGHT</b>
<b>LAGUNITAS IPA</b>
<b>CORONA</b>
<b>ST. PAULI GIRL NON-ALCOHOLIC</b>

**FULL BAR AVAILABLE!**

## ITALIAN SODAS

### FLAVORS

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

**\*Refills \$1.00\***

## SOFT DRINKS

Coca Cola, Diet Coke, Cherry Coke,  
Sprite, Ginger ale, Mr. Pibb,  
Fanta (orange soda)