



DINNER

ANTIPASTI

ZUPPA DI POMODORO. Fresh house made tomato soup.	\$ 10
CALAMARI & ZUCCHINE FRITTI. Calamari tubes & zucchini tossed in flour & deep fried served with spicy marinara sauce.	\$ 14
EGGPLANT PARMIGGIANA. Crispy fried eggplant layered with mozzarella cheese, creamy parmesan & homemade tomato sauce.	\$ 14
MOZZARELLA FRITTI. Deep fried mozzarella sticks over arugula & served with housemade marinara.	\$ 12
BURRATA FRESCA. Fresh creamy burrata served with Arugula, cherry tomatoes, extra virgin olive oil & balsamic vinager.	\$ 18
MEATBALLS. Homemade beef meatballs, pomodoro, fresh cream cheese.	\$ 15
SPINACH & ARTICHOKE CHEESE DIP. Served with tortilla chips.	\$ 15

SALADS

INSALATA DI KALE. Kale, quinoa, grape tomatoes, kalamata olives, feta cheese, cucumber, roasted chickpeas, red onions, lemon vinaigrette.	\$ 14
CAPRESE. Fresh mozzarella, prosciutto, balsamic & olive oil.	\$ 14
MISTA CON AVOCADO. Classic mixed greens, tomato & avocado salad.	\$ 11
CROCCANTINO. Deep fried chicken breast, mixed greens, tomato, cucumber, carrots & sesameseeds with spicy mayo & teriyaki dressing.	\$ 18
CAESAR. Romaine lettuce, parmesan cheese, croutons, classic caesar dressing.	\$ 12
ADD CHICKEN	\$ 5
ADD SHRIMP	\$ 8
ADD SALMON	\$ 8

HEALTHY BOWLS

SALMONE. Salmon, quinoa, arugula, avocado, mango, cherry tomato, pickled cabbage, green tahini dressing.	\$ 24
VEGAN. Vegan tofu, quinoa, arugula, avocado, alfalfa, sprouts, sunflower seeds, carrots, radish, pickled cabbage, green tahini dressing.	\$ 18
TONNO*. Tuna, jasmine rice, arugula, avocado, cucumber, radish, scallions, micro cilantro, sesame, spicy alioli.	\$ 24
POLLO. Chicken breast, jasmine rice, avocado, pineapple, carrot, radish, cherry tomatoes, micro cilantro, sesame, green tahini dressing.	\$ 19

PIZZA FLATBREADS

RUCOLA E PARMIGIANO. Arugula, parmesan & mozzarella chesee, tomato sauce	\$ 16
MARGHERITA. Mozzarella, fresh tomatoes, basil & Pomodoro sauce.	\$ 15
BOSCAIOLA. Mix mushrooms, mozzarella & tomato sauce.	\$ 16
QUATTRO FORMAGGI. Four cheese & tomato sauce.	\$ 16
PEPERONI. Pepperoni, mozzarella & tomato sauce.	\$ 14
BIANCA. Mozzarella, parmesan cream & artichokes.	\$ 16
IT. Tomato sauce, prosciutto, sundried tomatoes, parmesan & mozzarella cheese, basil.	\$ 18

HAMBURGER

CHEESE BURGER. Grilled 8oz. Beef burger, onions, lettuce, tomato, pickel, brioche bun served with spicy alioli.	\$ 16
TURKEY BURGER. Grilled 5.5oz. Turkey burger, onions, lettuce, tomato, spicy alioli, brioche bun.	\$ 15
VEGAN IMPOSSIBLE BURGER. Grilled 4oz. Veggie burger, onions, lettuce, tomato, mushroom, avocado spread, brioche bun.	\$ 17
ADD CHEDDAR	\$ 1 ⁵⁰
ADD MUSHROOM	\$ 1 ⁵⁰
ADD BACON	\$ 1 ⁵⁰

PASTAS

SPAGHETTI CAPRESE. Tossed in housemade tomato sauce, fresh tomatoes, basil & garnished with fresh mozzarella.	\$ 19
FETTUCCINE ALLA CARBONARA. Smoked pancetta, egg, cream & parmesan cheese.	\$ 20
SPAGHETTI CON POLPETTE. Spaghetti pasta with House made meatballs, cream cheese on top	\$ 20
GNOCCHI PARMIGIANA OR QUATTRO FORMAGGI. Choice of gratinated four cheese Or pomodoro & cheese.	\$ 25
GNOCCHI DI PATATE. Potato gnocchi Served with choice of pomodoro, parmesan cream or creamy pink sauce	\$ 19
SPAGHETTI CON CALAMARI E GAMBERI. Calamari, shrimp, tomatoes, white wine reduction, fresh tomato sauce.	\$ 27
RAVIOLI AI FUNGHI. Mushroom ravioli served in a creamy demi glaze sauce.	\$ 20
RAVIOLI ALL' ARAGOSTA. Striped maine lobster ravioli in a creamy crab sauce garnished with garlic breadcrumbs.	\$ 26
RAVIOLI DI FORMAGGIO DI CAPRA. Goat cheese & sundried tomato ravioli served in a creamy parmesan sauce garnished with garlic breadcrumbs.	\$ 20
ADD CHICKEN	\$ 5
ADD SHRIMP	\$ 8

PESCE

SALMONE. Fresh pan seared salmon served with Jasmine Rice & sautéed vegetables.	\$ 27
BRANZINO. Fresh pan seared catch of the day, jasmine rice & sautéed vegetables.	\$ 34

CHICKEN

ALLA MILANESE. Italian breaded & fried chicken. Choice of two sides.	\$ 19
PARMIGIANA. Italian Breaded & fried, tomato sauce, mozzarella, basil & spaghetti.	\$ 19
GRIGLIATO. Grilled skinless chicken breast. Choice of two sides.	\$ 20

BEEF

BISTECCA ALLA MARSALA. Sliced Filet mignon medallions with marsala sauce, four cheese potato gnocchi.	\$ 30
BISTECCA DI NEW YORK. 12oz grilled New york steak. Choice of two sides.	\$ 34
BISTECCA DI FILETTO MIGNON. 8 oz Fillet mignon steak. Choice of two sides.	\$ 34

SIDES

MASHED POTATOES	\$ 5
JASMINE RICE	\$ 5
FRENCH FRIES	\$ 5
PARMESAN TRUFFLED FRENCH FRIES	\$ 6
SWEET POTATOES FRIES	\$ 6
SAUTEED VEGETABLES	\$ 6
SAUTEED SPINACH	\$ 6
GRILLED ASPARAGUS	\$ 6
HOUSE SALAD	\$ 6



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



RISTORANTE & CAFÉ & BAR

CHAMPAGNE, PROSECCO & SPARKLING

CHANDON BRUT ROSE 187ML	\$ 19
GAMBINO SPUMANTE	\$ 36
MOET & CHANDON BRUT IMPERIAL 187ML	\$ 36
PRIMATERRA SPARKLING ROSE	\$ 39
DOM PERIGNON BRUT	\$450

RED WINE

CABERNET SAUVIGNON

BROADSIDE, PASO ROBLES	\$ 36
PROVERB, CALIFORNIA	\$ 39
PRINCIPI DI BUTERA, SICILY, ITALY	\$ 40
SON OF A BUTCHER, CALIFORNIA	\$ 60
BERINGER "KNIGHTS VALLEY", NAPA VALLEY	\$ 64
ARROWOOD, SONOMA VALLEY	\$ 72
NAPA CELLARS, NAPA VALLEY	\$ 76

MALBEC

ALTO LAS HORMIGAS, MENDOZA	\$ 34
KAIKEN RESERVA, MENDOZA	\$ 36
DOMAINE BOUSQUET RESERVA, VEGAN ORGANIC WINE	\$ 40
TERRAZAS RESERVA, MENDOZA	\$ 42
ERNESTO CATENA "SIESTA", MENDOZA	\$ 79

PINOT NOIR

PROVERB, CALIFORNIA	\$ 32
"A" BY ACACIA, CALIFORNIA	\$ 40
CARTAGENA, CHILE	\$ 44
LUIGI BOSCA RESERVA, MENDOZA	\$ 56
THE CALLING, RUSSIAN RIVER VALLEY	\$ 76
LA CREMA, RUSSIAN RIVER VALLEY	\$ 96

SERAFINI & VIDOTTO BOLLICINE BRUT, VENETO	\$ 52
CHANDON BRUT	\$ 54
MOET & CHANDON BRUT IMPERIAL	\$ 90
VEUVE-CLICQUOT	\$ 138

MERLOT

BOGLE VINEYARDS, CALIFORNIA	\$ 34
PROVERB, CALIFORNIA	\$ 39
ROBERT HALL, PASO ROBLES	\$ 42
NORTHSTAR, COLUMBIA VALLEY	\$ 60
RUTHERFORD HILL, NAPA VALLEY	\$ 74

TEMPRANILLO

MATARROMERA "MELIOR", RIBERA DEL DUERO, SPAIN	\$ 44
MARQUES DE TERAN RESERVA, LA RIOJA, SPAIN	\$ 60

ITALIAN SELECTION

QUATTRO MANI MONTEPULCIANO, ABRUZZO	\$ 34
LA GHERSA BARBERA D'ASTI, PIEMONTE	\$ 44
LA MAIALINA CHIANTI CLASSICO, TUSCANY	\$ 47
BORGOGNO DOLCETTO D'ALBA, PIEMONTE	\$ 56
SERAFINI & VIDOTTO PINOT NOIR, VENETO	\$ 72
MIRAFIORE BAROLO, PIEMONTE	\$ 99
SERAFINI & VIDOTTO AMARONE CLASSICO, VENETO	\$ 125

WHITE WINE

SAUVIGNON BLANC

PROVERB, CALIFORNIA	\$ 39
HONIG WINERY, NAPA VALLEY	\$ 53
GROTH VINEYARDS, NAPA VALLEY	\$ 70

ITALIAN WHITES

SANTA MARINA PINOT GRIGIO, PAVIA	\$ 32
CORVO MOSCATO, SICILY	\$ 40
CA'MONTINI PINOT GRIGIO, TRENTINO	\$ 42
VILLA RAIANO FALANGHINA, CAMPANIA	\$ 44
SANTA VITTORIA GAVI, PIEMONTE	\$ 52

CHARDONNAY

HESS "SHIRTAIL" UNOAKED, NORTH COAST	\$ 35
PROVERB, CALIFORNIA	\$ 39
PRINCIPI DI BUTERA, SICILY, ITALY	\$ 40
RAEBURN, RUSSIAN RIVER	\$ 48

ALBARINO

DEUSA NAI, RIAS-BAIXAS	\$ 40
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ROSE

PROVERB, CALIFORNIA	\$ 32
JULIETTE MEDITERRANEE, FRANCE	\$ 36
VIE VITE, COTES DE PROVENCE, FRANCE	\$ 56

BY GLASS

RED

MALBEC, ALTO LAS HORMIGAS	\$ 8
CABERNET SAUVIGNON, PROVERB, CALIFORNIA	\$ 8
PINOT NOIR, PROVERB, CALIFORNIA	\$ 8
MERLOT, PROVERB, CALIFORNIA	\$ 8
LA MAIALINA CHIANTI DOCG, TUSCANY	\$ 10

WHITE

CHARDONNAY, PROVERB, CALIFORNIA	\$ 8
PINOT GRIGIO, SANTA MARINA, ITALY	\$ 8
SAUVIGNON BLANC, PROVERB, CALIFORNIA	\$ 8
ROSE, PROVERB, CALIFORNIA	\$ 8
PROSECCO, GAMBINO, ITALY	\$ 8

DRINKS

SAN PELLEGRINO SPARKLING WATER 500ML	\$ 4
SAN PELLEGRINO SPARKLING WATER 1LT	\$ 7
EVIAN WATER 330ML	\$ 4
EVIAN WATER 750ML	\$ 7
FOUNTAIN SODAS	\$ 3
CANNED SODAS	\$ 3
LEMONADE	\$ 3
ICE TEA	\$ 3

MARTINI

MARTINI. Lychee Gin, St. Germain Elderflower, Lychee.	\$ 12
FRENCH. Vanilla Vodka, Pineapple, Chambord.	\$ 12
NESPRESSO. Espresso Vodka, Kahlua, Baileys, Nespresso Ristretto Coffee.	\$ 14
MANGOPOLITAN. Mango Vodka, Cointreau, Cranberry, Lime.	\$ 12

BEERS

PERONI DRAFT	\$ 8	MICHELOB ULTRA	\$ 6
MAHOU DRAFT	\$ 8	CORONA	\$ 6
GOOSE ISLAND IPA DRAFT	\$ 8	CORONA LIGHT	\$ 6
STELLA ARTOIS DRAFT	\$ 8	HEINEKEN	\$ 6
BUD	\$ 6	AMSTEL LITE	\$ 7
BUD LIGHT	\$ 6	GUINNESS	\$ 8
		LAGUNITAS IPA	

COCKTAIL

GUAVA MOJITO. Rum, guava, fresh lime juice, sugar & soda.	\$ 12
APPASIONATO. Tequila, passion fruit, agave, lime	\$ 12
APEROL SPRITZ. Aperol, sparkling, soda, orange wheel.	\$ 12
SPANISH GIN & TONIC. Aviation gin, elderflower or Aromatic tonic & lime.	\$ 14
ITALIAN SAINT. St. Germain Elderflower, sparkling rose, lime juice, cranberry & mint.	\$ 12