

**SPECIALS for
August 2024**

APPETIZER

Heirloom tomatoes in a balsamic reduction.....\$17.50

ENTREE

Penne with sliced Italian sausage, mushrooms,
parsley, olive oil and garlic.....\$21.00

PIZZA

White pizza with sweet white corn,
bacon and green onions.....Sm \$29.00 Lg \$36.00

STARTERS

Antipasto	21.00
<i>(Prosciutto, rosemary ham, coppa and artichoke hearts)</i>	
Vegetarian Antipasto	21.00
<i>(Selection of fresh vegetables marinated in olive oil and lemon)</i>	
Carpaccio	20.00
<i>(Thinly sliced beef with capers, onion, and parmesan)</i>	
Baked Fresh Coo-Coo Clams (A Specialty) ..	21.00
Fried Calamari	21.00

SALADS & MARINATED VEGETABLES

Caprese (Tomato, Fresh Mozzarella and Basil)	16.00
Spinach Salad (Cherry tomato, parmesan cheese and nuts) ..	16.00
Caesar Salad	16.00
Dinner Salad	9.00
Chilled Broccoli w/ Olive Oil, Lemon	10.00
Chilled String Beans w/ Olive Oil, Lemon	10.00
Toasted Peppers w/ Olive Oil, Lemon	10.00
Zucchini a la Vinaigrette	10.00
Asparagus Vinaigrette	10.00

PASTAS

Lasagna	23.00
Stuffed Manicotti (Homemade) w/ Marinara	21.00
<i>With Meatballs or Sausage</i>	23.00
Ravioli (Meat or Cheese) w/Marinara, Meat Sauce or Pesto	21.00
<i>With Meat Balls or Sausage</i>	23.00
Spaghetti w/ Marinara or Meat Sauce	17.00
<i>With Meatballs or Sausage</i>	19.00
Spaghetti w/ Olive Oil, Garlic, Parsley & Chili Flakes	18.00
<i>With Broccoli</i>	20.00
Penne alla Vodka (creamy tomato sauce and pancetta).....	23.00
Penne alla Boscaiola (porcini mushrooms and creamy meat sauce)..	23.00
Fettuccine with Clams (Red or White Sauce).....	24.00
Fettuccine with Prawns Marinara or Alfredo Sauce.....	24.00
Fettuccine Tutto Mare w/Prawns, Scallops, Clams, Tomatoes, Basil, Garlic & Chili Flakes	29.00

ENTREES

Veal Saltimbocca	32.00
<i>(Prosciutto, Fresh Mozzarella in a White Wine Sauce)</i>	
Veal Parmigiana	30.00
Veal Rollettini	32.00
<i>(Veal, Stuffed w/ Prosciutto and Cheese then Baked)</i>	
Veal Piccante	30.00
<i>(Lemon & Capers)</i>	
Baked Eggplant Parmigiana	24.00
Baked Chicken	28.00
<i>(With garlic and rosemary)</i>	
Chicken Parmigiana	23.00
Fish of the Day.....	30.00

PIZZAS

(Small Pizza = 12 Inches • Large Pizza = 15 Inches)

		Small	Large
1.	Margherita <i>(Cheese, tomato sauce and basil)</i>	24.00	29.00
2.	Sliced Meatballs	26.00	31.00
3.	Ham and Mushrooms	27.00	34.00
4.	Arugula and Shaved Parmesan	28.00	35.00
5.	Chicken and Artichoke Hearts	27.00	34.00
6.	Burrata, Cherry Tomatoes and Basil	27.00	34.00
7.	Sliced Italian Sausage	26.00	31.00
8.	Fresh Spinach and Shaved Parmesan	28.00	35.00
9.	Salame	26.00	31.00
10.	Parma Prosciutto	29.00	36.00
11.	Mushrooms and Sliced Italian Sausage	27.00	34.00
12.	Italian Pepperoni	26.00	31.00
13.	Calzone Imbottito <i>(Folded pizza with ricotta and mozzarella cheeses, & prosciutto ham)</i>	29.00	36.00
14.	Calzone with Mushrooms, Sausage and Sauce	29.00	36.00
	<i>(Folded pizza with ricotta and mozzarella cheeses, tomato sauce, sausage and mushrooms)</i>		
15.	Clams and Garlic	26.00	31.00
16.	Vegetarian <i>(Roasted pepper, green onions, mushrooms, garlic, and olives)</i>	27.00	34.00
17.	Carbonara <i>(White pizza with bacon, caramelized onions, Parmesan and egg)</i>	29.00	36.00
18.	Seafood <i>(Sea scallops, clams, tiger prawns and chopped tomatoes)</i>	29.00	36.00
19.	Super Deluxe <i>(Mushrooms, anchovies,peppers, green onions, ham, sausage and black olives)</i>	30.00	37.00

Extra items are \$2.00 more

BEVERAGES

Decaf, Coffee, Milk, Tea (hot or iced)	
Coke, 7-Up, Diet Coke, Limonata and Aranciata	4.00
Sparkling Water, 1/2 Liter	4.50
Sparkling Water, Liter	8.00

WINE LIST

Aparetivi

Prosecco-Italian sparkling white wine - dry & crisp \$12.00/flute

Moscato D'Asti- Italian sparkling sweet and fruity white wine \$12.00/flute

<u>Red Wine</u>	<u>Glass</u>	<u>Bottle</u>
TOMMASO PRIVATE LABEL RED BLEND- 2020 Sonoma County <i>A blend of Zinfandel, Merlot and Syrah produced exclusively for Tommaso's by Pedroncelli Vineyards</i>	15.00	48.00
CHIANTI CLASSICO-2019-Gallo Nero	15.00	48.00
SANGIOVESE di TOSCANA 2020	17.00	55.00
VALPOLICELLA-Ripasso 2018 (Baby Amarone)	17.00	55.00
PINOT NOIR-2019\7 Poppy	17.00	55.00
ZINFANDEL-2021 Dry Creek, Sonoma County	16.00	52.00
MERLOT-2021 Donati, Paso Robles	17.00	55.00
CABERNET SAUVIGNON-2021 Franciscan, Monterey County	18.50	65.00
BOTONERO 2022 (Nebbiolo Grape), Prevostini Lombardia <i>From our family's estate winery in Valtellina, one of Italy's award winning winemaker Mamete Prevostini</i>	17.00	55.00

Cellar Selections

AMARONE-2019 Demini Veneti		85.00
BAROLO-2019 Riversanti		70.00
BRUNELLO di MONTALCINO-2018 Poggio Della Badia		95.00
SANGIOVESE-2018 Del Dotto Vineyards, Napa Valley		75.00
CORTE di CAMA-2018 Prevostini-Lombardia D.O.C.G.		99.00
<i>This 100% Nebbiolo is hand crafted by our family in Valtellina-Northern Italy. Winner of Tre Bicchieri 2020.</i>		

White and Sparklers

ROSÉ-2020 Monroe (Nebbiolo Grape), Prevostini Lombardia	15.00	48.00
SAUVIGNON BLANC-2022 Pedroncelli, Dry Creek	14.00	46.00
PINOT GRIGIO-2022 Lagaria	14.00	46.00
CHARDONNAY-2019 Poppy, SLH	15.00	48.00
MOSCATO D'ASTI- Cascina Castlet, Piemonte D.O.C.G	12.00	46.00
PROSECCO-Veneto	12.00	46.00
BRUT-Roederer Estates, Anderson Valley		51.00
PORT-2000 Dow-Late Bottle Vintage	12.00	

Beer

Budweiser, Bud Light, & Clausthaler (NA)	7.00
Lagunitas IPA, Peroni, Anchor Steam	8.00

Corkage Fee-\$20 per bottle, 2 bottle limit per party

<u>House Wine</u>
Red or White - San Antonio
California Blend
\$12.00 Glass \$18 1/2 Liter \$33 Liter

DOLCI

Cannoli (Traditional or Chocolate)	9.00
Spumoni	8.00
Tiramisu	9.00
Crème Brulee	9.00
Cheesecake	9.00
Coffee/Tea	3.00
Espresso	3.50
Porto	12.00
Moscato	12.00