

SPECIALS for September 2023

APPETIZER

**Sonoma greens with caramelized pecans,
cranberries and gorgonzola in reduced balsamic.....\$12.00**

ENTREE

Spaghetti alla Puttanesca.....\$19.50

PIZZA

**White pizza with Sonoma figs,
goat cheese and arugula.....Sm \$28.00 Lg \$34.00**

STARTERS

Antipasto	20.00
<i>(Prosciutto, rosemary ham, coppa and artichoke hearts)</i>	
Vegetarian Antipasto	20.00
<i>(Selection of fresh vegetables marinated in olive oil and lemon)</i>	
Carpaccio	18.00
<i>(Thinly sliced beef with capers, onion, and parmesan)</i>	
Baked Fresh Coo-Coo Clams (A Specialty) ..	20.00
Fried Calamari	20.00

SALADS & MARINATED VEGETABLES

Caprese (Tomato, Fresh Mozzarella and Basil)	15.00
Spinach Salad (Cherry tomato, parmesan cheese and nuts) ..	15.00
Caesar Salad	15.00
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	21.50
Stuffed Manicotti (Homemade) w/ Marinara	19.50
<i>With Meatballs or Sausage</i>	21.50
Ravioli (Meat or Cheese) w/Marinara, Meat Sauce or Pesto	19.50
<i>With Meat Balls or Sausage</i>	21.50
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).....	22.00
Penne alla Boscaiola (porcini mushrooms and creamy meat sauce)..	22.00
Fettuccine with Clams (Red or White Sauce).....	22.00
Fettuccine with Prawns Marinara or Alfredo Sauce.....	22.00
Fettuccine Tutto Mare w/Prawns, Scallops, Clams, Tomatoes, Basil, Garlic & Chili Flakes	27.00

ENTREES

Veal Saltimbocca	30.00
<i>(Prosciutto, Fresh Mozzarella in a White Wine Sauce)</i>	
Veal Parmigiana	29.00
Veal Rollettini	30.00
<i>(Veal, Stuffed w/ Prosciutto and Cheese then Baked)</i>	
Veal Piccante	29.00
<i>(Lemon & Capers)</i>	
Baked Eggplant Parmigiana	21.00
Baked Chicken	26.00
<i>(With garlic and rosemary)</i>	
Chicken Parmigiana	21.00
Fish of the Day.....	29.00

PIZZAS

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

	Small	Large
1. Margherita	23.00	28.00
<i>(Cheese, tomato sauce and basil)</i>		
2. Sliced Meatballs	25.00	30.00
3. Ham and Mushrooms	26.00	32.00
4. Arugula and Shaved Parmesan	27.00	33.00
5. Chicken and Artichoke Hearts	26.00	32.00
6. Burrata, Cherry Tomatoes and Basil	26.00	32.00
7. Sliced Italian Sausage	25.00	30.00
8. Fresh Spinach and Shaved Parmesan	26.00	33.00
9. Salame	25.00	30.00
10. Parma Prosciutto	28.00	34.00
11. Mushrooms and Sliced Italian Sausage	26.00	32.00
12. Italian Pepperoni	25.00	30.00
13. Calzone Imbottito	28.00	34.00
<i>(Folded pizza with ricotta and mozzarella cheeses, & prosciutto ham)</i>		
14. Calzone with Mushrooms.		
Sausage and Sauce	28.00	34.00
<i>(Folded pizza with ricotta and mozzarella cheeses, tomato sauce, sausage and mushrooms)</i>		
15. Clams and Garlic	25.00	30.00
16. Vegetarian	26.00	32.00
<i>(Roasted pepper, green onions, mushrooms, garlic, and olives)</i>		
17. Carbonara	28.00	34.00
<i>(White pizza with bacon, caramelized onions, Parmesan and egg)</i>		
18. Seafood	28.00	34.00
<i>(Sea scallops, clams, tiger prawns and chopped tomatoes)</i>		
19. Super Deluxe	29.00	35.00
<i>(Mushrooms, anchovies,peppers, green onions, ham, sausage and black olives)</i>		

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	7.00

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- 2019 Sonoma County <i>A blend of Zinfandel, Merlot and Syrah produced exclusively for Tommaso's by Pedroncelli Vineyards</i>	14.00	46.00
CHIANTI CLASSICO-2018-Gallo Nero	14.00	46.00
SANGIOVESE di TOSCANA 2019	16.00	53.00
VALPOLICELLA-Ripasso 2017 (Baby Amarone)	16.00	53.00
PINOT NOIR-2019 Hahn, SLH	16.00	53.00
ZINFANDEL-2019 Dry Creek, Sonoma County	15.00	50.00
MERLOT-2018 Donati, Paso Robles	16.00	53.00
CABERNET SAUVIGNON-2019 Franciscan, Monterey County	17.50	63.00
BOTONERO 2020 (Nebbiolo Grape), Prevostini Lombardia <i>From our family's estate winery in Valtellina, one of Italy's award winning winemakers Mamete Prevostini</i>	16.00	53.00

Cellar Selections

AMARONE-2016 Demini Veneti		83.00
BAROLO-2017 Riversanti		68.00
BRUNELLO di MONTALCINO-2014 Poggio Della Badia		93.00
SANGIOVESE-2017 Del Dotto Vineyards, Napa Valley		73.00
CORTE di CAMA-2016 Prevostini-Lombardia D.O.C.G.		97.00
<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-2021 Pedroncelli, Dry Creek	14.00	46.00
PINOT GRIGIO-2020 Lagaria	14.00	46.00
CHARDONNAY-2018 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)	6.00
Lagunitas IPA, Peroni, Anchor Steam	7.50

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

<u>House Wine</u>
Red or White - San Antonio
California Blend
\$10.00 Glass \$17 1/2 Liter \$31 Liter

DOLCI

Cannoli (Traditional or Chocolate).....	9.00
Spumoni.....	8.00
Tiramisu.....	9.00
Creme Brulée.....	9.00
Cheesecake.....	9.00
Coffee/Tea.....	3.50
Espresso.....	4.00
Porto.....	12.00
Moscato.....	12.00