

**SPECIALS  
for February 2024**

**APPETIZER**

**Roasted Heirloom Beets over Greens with Goat Cheese in a Balsamic Reduction....\$15.00**

**ENTREE**

**Heart Shaped Cheese Ravioli with Browned Butter and Sage.....\$21.00**

**PIZZA**

**Pizza with Bresaola, Arugula and Shaved Parmesan .....Sm \$28.00 Lg \$34.00**

# STARTERS

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

# SALADS & MARINATED VEGETABLES

<b>Caprese (Tomato, Fresh Mozzarella and Basil)</b> .....	<b>15.00</b>
<b>Spinach Salad (Cherry tomato, parmesan cheese and nuts) ..</b>	<b>15.00</b>
<b>Caesar Salad</b> .....	<b>15.00</b>
<b>Dinner Salad</b> .....	<b>9.00</b>
<b>Chilled Broccoli w/ Olive Oil, Lemon</b> .....	<b>10.00</b>
<b>Chilled String Beans w/ Olive Oil, Lemon</b> .....	<b>10.00</b>
<b>Toasted Peppers w/ Olive Oil, Lemon</b> .....	<b>10.00</b>
<b>Zucchini a la Vinaigrette</b> .....	<b>10.00</b>
<b>Asparagus Vinaigrette</b> .....	<b>10.00</b>

## PASTAS

Lasagna .....	21.50
Stuffed Manicotti (Homemade) w/ Marinara .....	19.50
<i>With Meatballs or Sausage.....</i>	<i>21.50</i>
Ravioli (Meat or Cheese) w/Marinara, Meat Sauce or Pesto .....	19.50
<i>With Meat Balls or Sausage .....</i>	<i>21.50</i>
Spaghetti w/ Marinara or Meat Sauce .....	17.00
<i>With Meatballs or Sausage.....</i>	<i>19.00</i>
Spaghetti w/ Olive Oil, Garlic, Parsley & Chili Flakes .....	18.00
<i>With Broccoli.....</i>	<i>20.00</i>
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 &amp; 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.	<b>Margherita</b> ..... <i>(Cheese, tomato sauce and basil)</i>	23.00	28.00
2.	<b>Sliced Meatballs</b> .....	25.00	30.00
3.	<b>Ham and Mushrooms</b> .....	26.00	32.00
4.	<b>Arugula and Shaved Parmesan</b> .....	27.00	33.00
5.	<b>Chicken and Artichoke Hearts</b> .....	26.00	32.00
6.	<b>Burrata, Cherry Tomatoes and Basil</b> .....	26.00	32.00
7.	<b>Sliced Italian Sausage</b> .....	25.00	30.00
8.	<b>Fresh Spinach and Shaved Parmesan</b> .....	26.00	33.00
9.	<b>Salame</b> .....	25.00	30.00
10.	<b>Parma Prosciutto</b> .....	28.00	34.00
11.	<b>Mushrooms and Sliced Italian Sausage</b> .....	26.00	32.00
12.	<b>Italian Pepperoni</b> .....	25.00	30.00
13.	<b>Calzone Imbottito</b> ..... <i>(Folded pizza with ricotta and mozzarella cheeses, &amp; prosciutto ham)</i>	28.00	34.00
14.	<b>Calzone with Mushrooms, Sausage and Sauce</b> .....	28.00	34.00
	<i>(Folded pizza with ricotta and mozzarella cheeses, tomato sauce, sausage and mushrooms)</i>		
15.	<b>Clams and Garlic</b> .....	25.00	30.00
16.	<b>Vegetarian</b> ..... <i>(Roasted pepper, green onions, mushrooms, garlic, and olives)</i>	26.00	32.00
17.	<b>Carbonara</b> ..... <i>(White pizza with bacon, caramelized onions, Parmesan and egg)</i>	28.00	34.00
18.	<b>Seafood</b> ..... <i>(Sea scallops, clams, tiger prawns and chopped tomatoes)</i>	28.00	34.00
19.	<b>Super Deluxe</b> ..... <i>(Mushrooms, anchovies,peppers, green onions, ham, sausage and black olives)</i>	29.00	35.00

**Extra items are \$2.00 more**

## BEVERAGES

<b>Decaf, Coffee, Milk, Tea (hot or iced)</b>	
<b>Coke, 7-Up, Diet Coke, Limonata and Aranciata</b> .....	4.00
<b>Sparkling Water, 1/2 Liter</b> .....	4.50
<b>Sparkling Water, Liter</b> .....	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\*\*\*

<b><u>House Wine</u></b>
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