

DINNER MENU



108 Castro Street
Mountain View CA 94041
650-940-1717

Antipasti

BRUSCHETTA NAPOLETANA \$8.95

Toasted Slices of Homemade French Baguette Topped with Fresh Chopped Tomatoes, Red Onions, Garlic, Basil and Olive Oil

BOCCONCINI DI MOZZARELLA ALLA CAPRESE \$9.95

Fresh Mozzarella, Tomato Slices, Basil, Oregano, Olive Oil and Balsamic Vinegar

AUBERGINES ALLA MODENESE \$8.95

Marinated Eggplant Stew with Roasted Sweet Red Bell Peppers, Diced Red Onions, Tomatoes, Garlic and Olive Oil; Topped with a Sprinkle of Parmesan

VONGOLE AL VAPORE \$13.95

Steamed Manila Clams, Butter, Garlic, White Wine, Lemon Juice, Green Onions and Basil

CALAMARI FRITTI \$14.95

Lightly Breaded Calamari Served With Tartar Sauce and Marinara Sauce

CARPACCIO DI MANZO ALLA PARMIGIANA \$9.95

Paper Thin Slices of Top Round Beef (uncooked)¹, Chopped Red Onions, Capers, Dijon Mustard and Grated Parmesan Cheese

Zuppa del Giorno

Delicious Homemade Soup (Inquire with your Server) Cup \$5.95 • Bowl \$7.95

Insalate

(Add Chicken \$5.95, Prawns \$6.25, Alaskan King Salmon \$16.95, Blackened Calamari \$8.95)

INSALATA DELLA CASA \$5.95 (ENTRÉE SIZE \$9.95)

Spring Greens, Kalamata Olives, Red Onions, Grated Parmesan Cheese and House Dressing

INSALATA CAESAR CARDINI DEL LAGO MAGGIORE \$8.95

Tossed Romaine Lettuce with Parmesan Cheese, Garlic Herb Croutons and Caesar Dressing

INSALATA MINOO \$9.95

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced Red Onions, Basil and Lemon Herb Dressing

INSALATA D'AVOCADO \$9.95

Fresh Avocado, Romaine Lettuce, Gorgonzola Cheese, Walnuts, Tomatoes and Red-Wine Vinaigrette

INSALATA SPINACI \$7.95

Fresh Spinach Tossed in Italian Dressing with Slices of Orange, Red Onions and Kalamata Olives

*We require a minimum expenditure of \$16 per person, and \$19.95 for all parties of nine or more guests.
Only one (1) Passport Card discount permitted per table.*

¹Served raw or undercooked, or contains undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Primi

(Choice of Gluten Free Penne or Whole Wheat Linguini, Add \$2.00)

CAPELLINI AL POMODORO FRESCO \$17.95

Angel Hair Pasta, Fresh Tomatoes, Garlic, and Basil

FETTUCINE ALLA DIAVOLA \$18.95

Flat Noodles with Chunks of Marinated Eggplant, Garlic, Onions, Basil, Paprika, Red Bell Peppers and a Spicy Marinara Sauce

GNOCCHI AL PESTO \$19.95

Potato Dumplings in a Rich Pesto Cream Sauce Topped with Kalamata Olives

RAVIOLI DI FUNGHI SELVATICI \$19.95

Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots and Basil

LINGUINI ALLE ERBE CON VERDURE \$18.95

Fresh Tomatoes, Artichoke Hearts, Capers, Olives, Roasted Garlic and Red Chili Flakes

FETTUCINE ALFREDO \$17.95 (ADD CHICKEN \$5.95, PRAWNS \$6.25)

Flat Noodles Tossed in Creamy Alfredo Sauce

LINGUINI AZZURRO \$27.95

Linguini with Clams, Prawns, Sea Scallops & Mixed Fish, with Garlic, Scallions, Fresh Tomatoes and Herbs with a Touch of Marinara Sauce

PENNE CON POLLO \$20.95

Penne Pasta with Chicken Tenderloins, Artichoke Hearts, Oregano, Sundried Tomatoes, and Basil in a Marinara Sauce with a Touch of Cream

SPAGHETTI ALLA CARBONARA \$20.95

Spaghetti with Sautéed Prosciutto (Italian Ham) and Green Peas in a Cream Sauce

SPAGHETTI CON POLPETTE DI MANZO \$20.95

Homemade Beef Meatballs over Spaghetti with Basil in a Marinara Sauce

EGGPLANT PARMESAN (MELANZANE ALLA PARMIGIANA) \$19.95 (New)*

Slices of Breaded Eggplant Baked with Mozzarella Cheese and Marinara Sauce

CARNE LASAGNE \$21.95

Meat Lasagna with Ground Beef, Spinach, Mushrooms & Onions, Baked with Ricotta, Mozzarella & Parmesan Cheese in a Béchamel Sauce; Served with Fresh Sautéed Vegetables

*18% gratuity added for all parties of 6 or more and for all tables paying with three or more credit cards.
Cake hosting is \$2.50/ person; \$1.50 for splitting a dish. Not responsible for lost articles.*

Secondi

POLLO NIKOO \$20.95

Chicken Breast Sautéed in White Wine, Lemon Juice & Cream with Fresh Tomatoes and Basil; Served with Garlic Mashed Potatoes and Vegetables

PENNE CALABRESE \$21.95 (New)*

Penne Pasta with Italian Sausage, Shiitake Mushrooms & Red Chard in a Marinara Sauce with a Pinch of Red Chili Flakes

CAPESANTE E GAMBERI \$27.95 (New)*

Sautéed Scallops & Prawns over Saffron Risotto with Sundried Tomatoes & Spinach in a White Wine, Lemon, Butter Sauce

SALMONE ALLA STROMBOLI \$31.95

Fresh Grilled Filet of Wild King Salmon in White Wine Sauce with Shallots, Garlic, Capers and Fresh Herbs; Served with Risotto

GAMBERONI ALLA LIGURE \$26.95

Five Prawns Sautéed in White Wine Cream Sauce with Butter, Garlic, Fresh Tomatoes, Basil & Green Onions; Served with Crispy Polenta filled with Dungeness Crabmeat

PICCATA CON ERBE AROMATICHE - CHICKEN \$20.95, VEAL \$26.95

Tender Veal Cutlets or Chicken Breast Sautéed in White Wine Sauce with Fresh Lemon Juice, Capers, Shallots, Fresh Herbs and Garlic; Served with Garlic Mashed Potatoes and Vegetables

SCALOPPINE DI VITELLO \$26.95, SCALOPPINE DI POLLO \$22.95

Tender Veal Cutlets or Chicken Breast Sautéed in Red Wine Demi-Glace with Olive Oil and Wild Mushrooms; Served with Garlic Mashed Potatoes and Vegetables

CARRÉ D'AGNELLO \$32.95

Grilled Lamb Chops Grilled to Desired Temperature; Served over Risotto with Shiitake Mushrooms and Green Peas in a Brandy Cream Demi-Glace

FILET MIGNON \$35.95

Grilled to Desired Temperature with Red Wine Demi-Glace; Served with Truffle-Oil Fries and Vegetables

BISTECCA ALLA GRIGLIA \$32.95

Ribeye Steak Grilled to Desired Temperature with Shiitake Mushroom Red Wine Demi-Glace; Served with Garlic Mashed Potatoes and Vegetables