

DINNER

PRIMI

Warm Bread Served with extra virgin olive oil or butter and mixed olives	4
Soup of the Day Prepared fresh daily. Please ask for today's selection	8
Zucchini Salad Zucchini ribbons, green olives, fresh mint, parsley and shaved Pecorino Toscana	9
Mista Salad Baby greens, red wine vinaigrette, toasted hazelnuts and shaved Pecorino Toscana	9
Caesar Salad* Romaine, house made Caesar dressing, Parmesan Reggiano and garlic croutons	9.5
Roasted Beets and Burrata With fresh arugula and Marcona almonds	12
Homemade Ravioli Please ask about today's selection	12.5
Crispy Polenta Rosemary polenta served with an Italian Gorgonzola sauce	10
Beef Carpaccio with Fried Radicchio* Served with arugula, Parmesan, truffle oil and toasted pine nuts	13.5
Prosciutto di Parma Served with Belgian endive, scallions, olives, shaved Parmesan and truffle oil	12
Caprese B5 Farm tomatoes, fresh mozzarella, basil, olives, capers, extra virgin olive oil and Maldon salt	11

PASTA

Pasta Norma Penne with roasted eggplant, tomato, garlic, basil and topped with toasted ricotta salata	15.5
Calamari Puttanesca Calamari, linguine, garlic, chili flakes, anchovies, capers, olives, tomato sauce and basil	17
Spaghetti a la Carbonara* Tossed with pancetta, onion, cream, lemon and topped with a local farm fresh egg	18
Spaghetti a la Bolognese Spaghetti tossed with a veal, beef and pork ragu	18
Rigatoni with Spicy Lamb Meatballs Roasted tomato sauce, roasted bell peppers, basil, pine nuts and a touch of cream	18
Fettuccine con Funghi Portobello and crimini mushrooms, spinach, fried artichokes, Parmesan and truffle oil	17
Homemade Ravioli Please ask about today's selection	19

PESCE E CARNE

Chicken Parmesan Topped with Italian Fontina cheese, served with spaghetti and a roasted tomato sauce	19
Seared Atlantic Salmon* Served with a lentil ragu, sautéed greens, tapenade, aioli and topped with a radish and fennel salad	21
Cioppino a la San Francisco* Clams, shrimp, calamari, mussels, and salmon served in a spicy tomato and white wine garlic sauce with lemon, saffron aioli and Italian parsley Add pasta 3.5	22.5
Duck Confit Fig sauce, potato fennel gratin and haricot vert Add a second leg 8	18
Veal Piccata* Veal scaloppini, lemon caper sauce, mashed potatoes and haricot vert	25.5
Roasted Hanger Steak* Served with arugula, roasted fingerling potatoes, homegrown tomatoes, shaved Parmesan Reggiano and truffle oil	24.5