



## APPETIZERS

**Wine Country Shrimp**  
served on Polenta Cake with  
Lemon-Caper Butter Sauce 9.49

**Rustic Bruschetta**  
Roasted Artichokes, Mushrooms, Sun-dried Tomatoes,  
and Caramelized Onions on Crostini with  
Tomato Oil and Parmesan 6.99



**The Italian Slice**  
Our version of an old favorite!  
Diced Pepperoncini, Kalamata Olives,  
Roma Tomatoes, Cucumbers, and shaved  
Parmesan with Red Wine Vinaigrette 5.49

**Fritto Misto**  
Calamari, Mussels, Green Beans, and  
Artichoke Hearts lightly breaded served  
with Pepperoncini Aioli 9.49


**Chef's Soup Selections**  
Ask your server for today's featured Soups 5.49

**Caprese Salad**  
Tomatoes, Basil, and Mozzarella drizzled with  
Olive Oil and Balsamic Vinegar 7.49


## ENTRÉES


 **Pasta Your Way**   
Choose your Pasta and your style 16.49


**Campanelle, Spaghetti, or Tagliatelle**

 **Alla Vongole**  
Clams, Parsley, Garlic, Olive Oil,  
and White Wine  
❖ *Fiano di Avellino DOCG,  
Feudi di San Gregorio,  
Campania, Italy* ❖

**Bolognese**  
A rich Ragu of Beef,  
Italian Sausage, Tomatoes,  
and Seasonings  
❖ *La Sorda Chianti Classico DOCG,  
Tuscany, Italy* ❖

**Shrimp Scampi**  
tossed with White Wine, Capers,  
and Lemon  
❖ *Buena Vista, Chardonnay,  
Carneros* ❖ 

 **Quattro Pomodoro**  
Our rustic blend of Tomatoes,  
Garlic, and Basil  
❖ *Russo, The Don Nero d'Avola IGT, Sicilia, Italy* ❖

**Broccolini Aglio Olio**  
Lightly tossed with Spinach, Arugula,  
Tomatoes, Garlic, Chili Flakes, and Olive Oil  
❖ *Honig Vineyards, Sauvignon Blanc, Napa Valley* ❖ 

**Herb-roasted Chicken Breast**  
served with Broccolini, Caramelized Onions,  
Red Peppers, and Tagliatelle Pasta with a  
White Wine Garlic Sauce 17.99  
❖ *De Valier, Soave, Veneto, Italy* ❖

**Braised Lamb Shank**  
served with Polenta, Pinot Noir Reduction,  
and Gremolata 22.49  
❖ *Moon Mountain Reserve, Cabernet Sauvignon,  
Sonoma Mountain* ❖

**Lasagna Rustica**  
served with House-made Bolognese 15.99  
❖ *Bonacchi Brunello di Montalcino DOCG, Tuscany, Italy* ❖

**Balsamic-braised Short Ribs**  
with Roasted Vegetable and Cannellini Bean Stew 20.49  
❖ *Kenwood Vineyards, Jack London Zinfandel,  
Sonoma County* ❖

**Today's Sustainable Fish**  
topped with Citrus Pesto served over  
Tomato-Vegetable Ragu 19.99  
❖ *Sterling Vineyards, Chardonnay, Carneros* ❖

## DESSERTS

**Wine Country Tiramisù** 6.49  
**Vanilla Bean Panna Cotta** 5.99

**Seasonal Roasted Fruit Crostata** 5.99  
**Warm Chocolate Espresso Tart** 6.49

For our Guests with food allergies or other health-related dietary restrictions,  
we are happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge will be added for parties of 8 or more.

# WINE FLIGHTS

## TOUR OF ITALY 18.00

### Casa Grande delle Venezie, Pinot Grigio, Veneto, Italy

❖aromatic pear and honeysuckle, citrus and minerality, silky on palate with fresh and light lemon zest finish❖

### De Valier Valpolicella Ripasso DOC, Veneto, Italy

❖floral and full with fruity scents of golden apple, white peach, and scents of cherry and blackberry❖

### La Sorda Chianti Classico DOCG, Tuscany, Italy

❖beautiful cherry aroma with dusty cherry and cranberry flavors, earthy, well balanced and mellow❖

## CALIFORNIA WINE COUNTRY 20.00

### Honig Vineyards, Sauvignon Blanc, Napa Valley

❖crisp lemon, perfectly balanced with fresh cut herbs and fresh citrusy acidity❖

### MacMurray Ranch, Pinot Noir, Sonoma Coast

❖deep black cherry notes are complemented by subtle oak to add richness and depth to the finish❖

### Schweiger Family, Cabernet Sauvignon, Spring Mountain District

❖lively with essences of dark berries, plum, dark chocolate, and toasty oak❖

# SANGRIA

A delicious blend of Red Spanish Wine and Mediterranean Citrus topped with Cointreau

Glass 8.50

# NON-ALCOHOLIC SPECIALTY

## Tinker Bell and Friends or Buzz Lightyear Punch

Minute Maid Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 cup with a glowing Tinker Bell or Buzz Lightyear Clip-on Light 6.49

# BOTTLED BEER

## Premium

Gordon Biersch Märzen, Sierra Nevada, Newcastle, Karl Strauss Amber, Samuel Adams, Blue Moon, or Widmer 6.75

## Import/Specialty

Corona, Corona Light, Dos Equis, or Heineken 6.50

## Domestic

Budweiser, Bud Light, Miller Genuine Draft, or Miller Lite 5.75

# PRESS POT COFFEE

Trattoria Blend 6.99

# BEVERAGES

*Coca-Cola*, Diet Coke, Sprite, Fanta Orange, Minute Maid Light Pomegranate Lemonade, and Freshly Brewed Iced Tea 2.99  
Smartwater or San Pellegrino 1 L 7.59