



APPETIZERS

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

ENTRÉE SALADS

Tuscan Salad with Grilled Shrimp or Chicken

Blend of Romaine and Radicchio, Red and Yellow Grape Tomatoes,
Celery, Green Beans, Cannellini Beans, and Roasted Peppers
tossed in Creamy Italian Dressing 14.99

♣Southern Point Vineyards, Chardonnay, California♣

Arugula Salad

Smoked Chicken, Fennel, Red Onion,
Spiced Walnuts, and Goat Cheese with
a Fig-Balsamic Dressing 14.99

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

Trattoria Salad

Green Salad with Tomatoes, Green Olives,
Smoked Mozzarella, Sautéed Yukon Gold Potatoes,
Tomato Crostini, and seasonal Vegetables
with Red Wine Vinaigrette 12.99

♣Villa Artimino, Rosato di Carmignano, Tuscany♣

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♣

Also Available 13.99

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♣

Today's Sustainable Fish

topped with Citrus Pesto served over
Tomato-Vegetable Ragu 19.99

♣Sterling Vineyards, Chardonnay, Carneros♣

Roasted Vegetable Panini

Zucchini, Eggplant, Red Peppers, Mushrooms, Tomatoes,
and Lemon-Goat Cheese Spread on Multigrain Bread
with a Green Salad 11.99

♣Provenance, Merlot, Carneros♣

Lasagna Rustica

served with House-made Bolognese 15.99

♣Bonacchi Brunello di Montalcino DOCG,
Tuscany, Italy♣

Chicken Panini

Herbed Chicken Breast, Arugula, Red Onions,
Provolone, and Walnut-Porcini Aioli
with a Green Salad 11.99

♣MacMurray Ranch, Pinot Noir, Sonoma Coast♣

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