

MANGIAMI

ITALIANO

PRIMI

ZUPPA	Soup of the day.	5
CALAMARI FRITTI	Fried calamari with horseradish scented marinara.	9
BRUSCHETTA	Ciabatta topped with tomatoes, garlic, onions, basil and olive oil.	6
MUSSELS	Sauteed in garlic, white wine and olive oil.	9
CAPRESE	Mozzarella, basil, grape tomatoes and olive oil.	8
SPINACH ARTICHOKE DIP	Creamy and rich served with crostini.	9
GARLIC CIABATTA	Garlic buttered ciabatta bread with house marinara. Try it with pesto for even more amazing flavor.	6 7
FRIED RAVIOLI	Braised beef and asiago ravioli with gorgonzola sauce.	7
ARANCINI	Fried balls of rice, peas, cheese and sausage on a pool of marinara.	8
BAKED GOAT CHEESE	Baked cheese on a bed of marinara with crostini.	9
CHARCUTERIE	Chef's sampling of pâté, cheese, and sausage.	12

INSALATA

WEDGE	Wedge of iceberg with balsamic, olive oil and scallions with gorgonzola topping and garlic croutons.	7
TOSCANA	Spinach with red onions, tomato, goat cheese and bacon vinaigrette.	7
CESARE*	Traditional house made cesare with garlic croutons.	7

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PASTA

SHRIMP PUTTANESCA	Shrimp, olives, capers, garlic and tomato in spicy red sauce.	19
FUNGHI	Assorted mushrooms in a mushroom cream sauce.	16
ALFREDO	Parmesan cream sauce, garlic, and white wine.	13
PESCATORE	Shrimp, scallops and mussels in a spicy marinara.	19
ARRABIATA	Italian sausage tossed in a spicy garlic tomato sauce.	15
MEDITERRANEAN	Shrimp, sun-dried tomatoes, olives, artichokes, garlic and olive oil.	19
PEASANT'S	Sausage and sweet peas in a garlic parmesan cream sauce.	15
BEEF RAVIOLI	Braised beef and asiago with black pepper alfredo.	16
BUTTERNUT RAVIOLI	Butternut squash stuffed pasta with a brown butter sage sauce.	16
TORTELLINI	Spinach and garlic stuffed tossed in a fresh pomodoro sauce.	16
VODKA DI MARE	Shrimp and scallops in a vodka tomato sauce tossed with linguini.	19
CHICKEN PESTO ALFREDO	Roasted chicken breast tossed in our alfredo sauce with a touch of pesto. Garnished with fresh tomato.	17
LINGUINE AND MEATBALLS	Our herb marinara with house meatballs over linguine.	13
ADDITIONS	Add meatballs, sausage, roasted chicken, shrimp or scallops.	

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ROSSI

CUSUMANO SYRAH <i>Italy</i>	Fruity, forward with ample cherry and raspberry aromas	7/28
PASCUAL TOSO MALBEC <i>Argentina</i>	Plum and violets on the nose with hints of vanilla.	6/24
CUSUMANO NERO D'AVOLA <i>Italy</i>	Complex and supple, with ripe berry flavors framed by silky tannins.	8/32
LEDA BARBERA D'ASTI <i>Italy</i>	This 'truffle hunter' Barbera shows ample red fruit on the nose, nose, with silky tannins that give it a smooth mouthfeel.	36
CECCHI CHIANTI <i>Chianti Hills</i>	Soft-well balanced 100% Sangiovese, elegant and fruity.	6/24
CESARI MARA VALPOLICELLA RIPASSO <i>Tuscany, Italy</i>	Full bodied with rich fruit that is well balanced. Great on it's own or with a rich tomato sauce or red meat.	8/32
CARPINETO DOGAJOLO <i>Tuscany, Italy</i>	A young wine that boasts fruity aromas with hints of cherry interlaced with coffee, vanilla, and spice.	7/28
BRASSFIELD PINOT NOIR <i>High Valley Appellation, California</i>	Forward fruit character of red raspberries and bright cherries.	8/32
BROLIO CHIANTI CLASSICO <i>Chianti, Italy</i>	Scents of small red fruit, vanilla and licorice. Complex but velvety with a long mineral aftertaste.	8/32
MASCIARELLI MONTEPULCIANO D'ABRUZZO <i>Italy</i>	Red berries, cherry, red currants, violets, hints of tobacco.	7/28
BOOMTOWN CABERNET SAUVIGNON <i>Columbia Valle, Washington</i>	Refined, yet rugged; it offers wonderful cherry fruit and balancing acid with the rustic complexity of freshly crushed herbs.	7/28