

# STARTERS

## Antipasto Italiano

cured meats - pear - gorgonzola cheese - olives - mozzarella cheese - cherry peppers - roasted bell peppers 15

## Truffle Fries

shoestring potatoes - parsley - parmesan cheese - white truffle oil 10

## Braised Boccino

braised beef meatballs - marinara - parmesan cheese 14

## Fritto Misto

shrimp - calamari - haricot vert - mushrooms - shallots - sriracha aioli 14

## House

spring mix - cranberries - braised shallots - almonds - oranges - gorgonzola - honey balsamic vinaigrette full 10 half 5

## Caesar

romaine hearts - parmesan cheese - croutons - caesar dressing full 12 half 6

## Italian Wedge

baby iceberg lettuce - caramelized onions - gorgonzola - pancetta - gorgonzola dressing full 10 half 5

## Caprese

garden tomatoes - basil - fresh mozzarella - balsamic glaze - arugula 8

## Warm Brussels Sprouts

sun-dried tomato - garlic - shallots - honey balsamic vinaigrette 10

# FLATBREADS

## Mushroom Marsala

marsala wine - shallots - goat cheese - mozzarella 12

## Margherita

tomato - mozzarella - basil - balsamic glaze finish 11

## Pesto

Pesto - olive - tomato - shallot - goat cheese 13

# CHICKEN

## Chicken Pesto Panino

grilled chicken - sun-dried tomato - pesto - caramelized onion - provolone 14

## Caprese Panino

mozzarella - sliced tomato - pesto - garlic oil 12

## Salmon Panino

pesto aioli - goat cheese - sliced tomato 16

## Filet Mignon Panino

horseradish aioli - spinach - caramelized onion - gorgonzola - roasted bell pepper 16

## Italian Grilled Cheese Panino

provolone - cheddar - mozzarella - pesto - spinach - salami 14

## Chicken Parmigiana

fresh pasta or sautéed seasonal vegetables 14

## Chicken Alfredo

fresh pasta - garlic - shallots - white wine cream sauce 14

## Fettuccine Bolognese

fresh pasta - beef and pork ragu - marinara 14

## Spaghetti & Meatballs

cherry tomatoes - spicy white wine marinara sauce 14



Thank you for dining with us today. Our simple recipe is this: We want our guests to have a fantastic experience through delicious fresh food, served by genuinely friendly people, in a great environment. We believe in our product and service and back it with the guarantee that if you don't love the food, we'll make it right, or we'll make it free!

Our menu is inspired and created by  
Jason Landas - Executive Chef      Celinda Rahn - Sous Chef

Please advise your server of any food allergies and/or intolerances. Many of our pasta dishes can be prepared with gluten free pasta.

\$10 per bottle corkage fee. No corkage fee on Livermore wines up to two bottles.

18% gratuity added to tables of 8 or more. Separate checks not available for parties of more than 8 guests.

Cake cutting, plating, serving fee is \$2.00 per person.

**Tomato Bruschetta**  
grilled crostini - garlic - basil - tomatoes - melted mozzarella - balsamic glaze 8

**Fig & Goat Cheese Crostini**  
grilled crostini - fig - goat cheese - pear - prosciutto 8

**Crispy Brussels Sprouts**  
brussels sprouts - fried polenta - artichoke gorgonzola dipping sauce 9

**Soup di Giorno**  
cup 4 bowl 6

# SALADS

**Apple Salad**  
spring mix - walnuts - apple - gorgonzola pear vinaigrette 11

**Baby Beet Salad**  
arugula - candied walnuts - goat cheese - walnut dressing 11

**Filet Mignon Salad**  
mixed greens - gorgonzola - cherry tomato caramelized onions - almonds - honey balsamic vinaigrette dressing 17

**Entrée Salad**  
spring mix - goat cheese - candied walnuts - pear 11  
with chicken 15  
with salmon 17  
with seared ahi 17  
with shrimp 16

*entrée salads served with citrus vinaigrette dressing*

**Chicken Alfredo**  
alfredo sauce - spinach - pancetta - mozzarella 13

**Grilled Filet Mignon**  
gorgonzola - caramelized onion - arugula - balsamic glaze 13

**Pear & Prosciutto**  
pear - prosciutto - gorgonzola - arugula - candied hazelnuts 13

# PANINI & BURGERS

**Caprese Burger**  
mozzarella - pesto - tomato - arugula 16

**Gorgonzola Burger**  
mushrooms - shallots - gorgonzola - lettuce 16

**Marsala Burger**  
mushrooms - shallots - marsala wine - provolone 18

**Roasted Bell Pepper Burger**  
pesto cream cheese - caramelized onion - spring mix 16

*all burgers are 100% ground chuck and cooked to order*

*panini and burgers are served with your choice of soup, salad, fries, or pasta; for gorgonzola or truffle fries add \$2*

# PASTA

**Eggplant Parmigiana**  
fresh pasta or sautéed seasonal vegetables 14

**Pasta Primavera**  
seasonal vegetables - choice of parmesan garlic cream sauce, basil marinara, or pesto 14

**Macaroni & Cheese**  
macaroni - cheddar - mozzarella - pancetta - truffle oil - bread crumbs 14