

Antipasti & Zuppa



Minestrone

Tuscan Beans, Pancetta, Brodetto Broth
4.50

Tomato & Bread Soup

Basil, Extra Virgin Olive Oil
4.50

Bruschetta

Grilled Bread, Olive Oil, Raw Garlic, House Ricotta,
Roasted Tomatoes
5.95

Caprese Appetizer

Smoked Mozzarella, Vine Ripened Tomatoes, Basil,
Balsamic Drizzle
7.95

Crispy Fried Calamari

Pesto Aioli, Spicy Marinara
7.95

Cesar Salad

6.50

Porcini Mushroom Risotto

Pecorino Cheese, Parsley
7.95

Antipasto Della Casa

Prosciutto, Hearth-Roasted Peppers, Tomatoes,
Imported Olives, Eggplant Caponata, Smoked Mozzarella,
Roasted Garlic Bulb, Zucchini Fritti
12.95 TO SHARE

Mushroom Ravioli

Parmesan Reggiano Cream
6.95

Black Mussels & Clams

Extra Virgin Olive Oil, Herbs, Garlic, Pinot Grigio & Crostini
9.95

Monkfish Medallions

Leeks, Shallots, Sherry Vinegar & Watercress
8.95

Hazelnut Garlic Crusted Oysters

Half Dozen on Salt Bed
12.95

Hearth-Roasted Stuffed Mushrooms & Cannellini Beans

Jumbo Mushroom Caps, Sausage,

Pasta



ENTRÉES INCLUDE CAESAR SALAD BOWL

Capellini Pomodoro

Angel Hair Pasta, Fresh Tomatoes, Barona Garden Basil

Small 5.95 Entrée 10.95

Hand-Cut Pasta Bolognese

Classic Meat Sauce, Shaved Parmesan

Small 6.95 Entrée 11.95

Spaghetti Puttanesca

Tomatoes, Onions, Capers, Black Olives, Anchovies, Garlic, Zucchini Fritti

Small 6.50 Entrée 11.50

Orecchiette with Broccolini

Alfonso's House-Made Italian Sausage, Broccolini, Roasted Garlic,

Hearth-Roasted Peppers, Brodetto Broth

Small 6.95 Entrée 11.95

Ricotta Gnocchi Ragù

Hand-Made Potato Dumplings, House Ricotta Cheese, Traditional Ragù

Small 7.95 Entrée 12.95

Fruit from the Sea Tagliatelle

Clams, Scallops, Shrimp, Mussels,

Tomato, White Wine Garlic Sauce, Crispy Calamari

Small 8.95 Entrée 15.95

Tagliatelle Milano

Walnut, Basil-Parsley Butter, Roasted Tomatoes

Small 7.95 Entrée 12.95

Italian Sausage Meatballs

Simmered in Olive Oil, Tomato Sauce, Spaghetti Pasta

Small 5.95 Entrée 10.95

Fettucine Alfredo with Chicken

Broccolini, Pine Nuts

Small 6.50 Entrée 11.50

Spaghetti Carbonara

Caramelized Onions, Pancetta Bacon, Parmesan, Egg, Sweet Green Peas

Small 6.95 Entrée 11.95

A 15% gratuity will be added to parties of 10 or more.

* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

In the interest of conservation, drinking water will be provided only upon guest request.

Italian Specialties



ENTRÉES INCLUDE CAESAR SALAD BOWL

Mediterranean Sea Bass, Basil-Parsley Butter

Garden Vegetables

17.95

“Chianti Braised”

Beef Short Ribs

Hand-Made Potato

Gnocchi Dumplings

19.95

Grappa Marinated Chicken with Spicy Peppers

Creamy Yellow Corn Polenta

14.95

“Oinko Bucco”

Braised Pork Shanks

Parsley Garlic Lemon Zest, Porcini

Mushroom Risotto, Pecorino Cheese

15.95

Chicken Cacciatore

Slow-Cooked Half Chicken in

Mushrooms, Tomatoes, Roasted Peppers & Onions

12.95

Chef’s “Pasture Raised” Veal Special of the Day



18.95

Dal Focolare



FROM THE HEARTH

Baked Penne Pasta

Creamy Vodka Tomato Sauce,
Italian Sausage, Parmesan

10.95

“Freestyle” Lasagna

Traditional Bolognese, Italian

Sausage, Ricotta, Mozzarella Cheeses,
Alfredo Sauce Finish

11.95

Hearth-Roasted

Pancetta-Wrapped Shrimp

Spinach, Garlic, Shaved Fennel, Lemoncello Vinaigrette,

Creamy Yellow Corn Polenta

15.95

Baked Macaroni & Cheese

Fontina, Parmesan,

Gorgonzola & Mozzarella

8.95

Individual Pizza and Calzone



Pizza Margherita

Tomato Sauce, Four Cheeses, Fresh
Tomatoes, Sweet Basil

8.95

Pesto Chicken Pizza

Chicken, Basil Pesto, Roasted

Tomatoes, Four Cheeses

9.95

Piazza Pizza

Alfonso’s Italian Sausage,

Prosciutto, Spinach, Four Cheeses,
Tomato Sauce

10.95

Cheesiest Pizza

Four Cheeses plus Ricotta, Fontina,
Pecorino Cheese, Roasted Garlic

9.95

Porcini Mushroom & Fontina Cheese Pizza

A drizzle of White Truffle Oil

11.95

Meatball Calzone

Four Cheeses, Tomato Sauce

11.25

Desserts



6.50

Trio of Gelato

Hazelnut, Pistachio,
Toasted Almond

Canoli Duo

Orange-Ricotta Cream &
Hazelnut Mousse

Ricotta Cheese “Pie”

Almond Florentine, Lemon Curd

Torta Di Cioccolato

Warm Flourless Chocolate Cake,
Mocha Ganache, Whipped Cream

Balsamic-Marinated Strawberries

Almond Cookie,
Mascarpone Gelato

Vanilla Panna Cotta

Chianti Berry Sauce

Tiramisu

“Pick Me Up”

Cappuccino

Espresso