

## Appetizers

- Monterey Bay Calamari *fried in organic California rice oil* 10  
Polenta Crepe *handmade with spinach and mushrooms in a basil cream sauce* 8  
Grilled Eggplant Mozzarella *with fresh mushrooms in a tomato sauce with dash of cream* 8

## Soups

- Homemade New England Clam Chowder 6  
Homemade Northern Italian Minestrone *(100% vegan)* 5.5

## Salads

- Caesar *5 small and 8 regular*  
Always Organic Mixed Green 5.5  
Roasted Beet Salad *with walnuts & goat cheese* 12  
Arugula Salad *(organic), Carrot Confetti and Aged Italian Parmesan* 9  
Roman Holiday *with organic arugula, artichoke, sundried tomatoes, & natural hanger steak* 16  
Grilled Asparagus Salad *with roasted red pepper, shaved Parmesan cheese, baby greens & balsamic vinaigrette* 12  
(no splits on salads)

These items can be added to salad or pasta

Salmon 8, Grilled Prawns 8, Bay Shrimp 7, Grilled Chicken 6,  
or Natural Hanger Steak 8

## Pasta your way

- Penne, Capellini, Spaghetti, Linguine, Fettuccine or Gluten Free Penne Pasta 14  
or  
Gnocchi (Homemade), Meat Tortellini, Cheese or Meat Ravioli 15  
*Choose your homemade sauce:*  
Napolitana, Pesto, Bolognese, Rosa, also (Pomodori & Alfredo, add 1.00)

## Specialty Pasta Dishes

- Carbonara 17  
Meat Lasagna with Vegetables 16  
Eggplant Parmigiana *with vegetables* 16  
Bill's Penne Natale *chard, feta, & sun-dried tomatoes* 16  
Penne Primavera *with seasonal fresh vegetables* 14  
Organic Soft Polenta *with sautéed seasonal vegetables* 14  
Homemade Crepe Cannelloni *(meat) with vegetables* 17  
Niman Ranch Spaghetti & Meatballs *with fresh mushrooms & basil* 18  
Risotto *fresh mixed mushrooms, grilled asparagus and roasted red pepper* 18  
Gnocchi Northern Italian Style *(homemade) with pancetta, spinach & mushrooms in a light cream sauce* 18

## Entrées

Entrées are served with penne napolitana & fresh seasonal vegetables  
Meat/Carne dishes served with potatoes & fresh seasonal vegetables

### Veal / Vitello

**Veal Piccata** lemon, capers & butter sauce 23

**Veal Parmigiana** breaded & fried with mozzarella, in a marinara sauce 23

**Veal Saltimbocca** prosciutto, mozzarella, marsala, white wine, mushrooms, & sage 24

### Fish / Pesce

**Prawn Scampi** garlic, lemon, butter & white wine 20

**Fillet of Sole Risotto** sautéed vine ripe tomatoes, basil, garlic mushrooms in a white wine sauce 19

**Fresh Salmon Piccata** broiled with lemon, capers & butter sauce 19

**Monterey Bay Calamari Steak Doré** battered & fried with lemon & butter 18

**Monterey Bay Calamari Sauté** baby squid sautéed with garlic, mushrooms, tomato & white wine 18

### Chicken / Pollo

**Chicken Piccata** lemon, capers & butter sauce 17

**Chicken Parmigiana** breaded & fried with Italian mozzarella & marinara sauce 17

**Fradelizio's Italian Brick Lemon Chicken**, half boneless chicken grilled under a brick  
with lemon butter & white wine sauce 20

### Meat / Carne

**New York Steak Prime** 14oz 26

**Hanger Steak** Grass Fed with peppercorn zinfandel demi-glaze sauce 24

**Pepper Steak Prime**, 14oz New York with cracked peppercorn zinfandel demi-glaze sauce 27

**Niman Ranch Pork Chop** topped with caramelized onions, fresh mushrooms, crumbled gorgonzola 25

### Side Orders

**Made To Order Bordenave's Sourdough Garlic Bread** 6

**Fresh Seasonal Mixed Vegetables** 5 locally sourced (when available)

**Organic Swiss Chard** (when available) 7

We prepare our food without hydrogenated oils. We use California rice oil in our fryer and  
extra virgin olive oil in our salad dressings.

\$3.00 charge for split entrees (no splits on any salad)

Not all dishes can be split ask your waiter)