

SMALL PLATES

MARINATED OLIVES \$7
Imported olives, citrus, fennel, brandy, herbs

TOMATO BRUSCHETTA \$7
Ciabatta, garlic butter, fontina,
tomato, balsamic drizzle

BEGINNINGS

CALAMARI \$17
Crispy fried, served with sugo and lemon aioli

SKILLET MUSSELS \$18
Roasted with EVO, sea salt,
rosemary, garlic, butter

HOUSE MADE MEATBALLS \$14
Sugo, grana padano, herb mix, ciabatta

BEEF CARPACCIO \$17
Tenderloin filet, fried capers, pesto,
pine nuts, shaved parmesan, grilled bread

FIRE ROASTED ARTICHOKE \$16
Served with garlic butter and lemon aioli

ARANCINIS \$15
Risotto, wild mushrooms, smoked mozzarella
choice of sugo or creamy parmesan sauce

SHRIMP SCAMPI \$18
Lemon, white wine, garlic butter, parsley, ciabatta

**BUTTERNUT SQUASH
BRUSCHETTA \$17**
Ciabatta, stracciatella, butternut squash puree,
arugula, hazelnut, honey

CHEESE & CHARCUTERIE \$21
Chef's selection of meats and cheeses

RAW BAR

FRESH OYSTERS IN SHELL
half dozen \$15 · full dozen \$27

FIRE ROASTED OYSTERS \$16
Garlic herb butter, parmesan cheese, crostini

SHRIMP COCKTAIL \$18
Homemade spicy cocktail sauce

CHEF'S OYSTER SPECIAL \$18
Our chef's creation, ask server for details

** Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

20% GRATUITY ADDED TO PARTIES 8 OR MORE

Clásico

ITALIAN CHOPHOUSE

DINNER MENU

PASTAS

GLUTEN FREE FRESH PASTA +\$3
SWEET POTATO & ZUCCHINI NOODLES +\$3

BUCATINI & MEATBALLS \$18
Sugo, oregano, fennel pollen, grana padano

PESTO \$20
Rigatoni, grilled chicken, fried capers,
roasted pine nuts, creamy pesto, grana padano

PARMESAN CREAM \$18
Rigatoni, spinach, wild mushroom,
pine nuts, truffle oil, grana padano

**SQUID INK SEAFOOD
VOGNOLE \$22**
Black linguine, shrimp,
calamari, white clam sauce

CHEF'S RAVIOLI \$21
Our chef's creation, ask server for details

MAIN ENTREES

CHICKEN PARMESAN \$26
Sugo, bucatini, fresh mozzarella,
basil, grated grana padano

**GORGONZOLA STEAK
GNOCCHI \$28**
Hand stuffed with gorgonzola and tossed with
filet tips, shitake mushrooms, white wine, pesto

AHI TUNA \$28
Mango salsa, cucumber salad, avocado crema

TUSCAN SALMON \$26
Atlantic, roasted fennel puree,
herb glazed heirloom carrots

BRAISED SHORT RIB \$29
Garlic mashed potatoes, roasted carrots,
braised Swiss chard

CLASICO BURGER \$17
Arugula, tomato, pickles, caramelized onions,
aged white cheddar, fries
add bacon \$2

PROTEIN ADD-ONS

CHICKEN \$7 · SALMON \$12
SHRIMP \$10 · STEAK \$12
AHI TUNA \$12

PIZZA

CAULIFLOWER CRUST AVAILABLE +\$4

MARGHERITA \$16
Garlic oil, fresh mozzarella,
tomato sauce, basil, grana padano

FIG & PROSCUITTO \$19
Fig sauce, mozzarella, arugula,
goat cheese, grana padano, garlic oil

CURING ROOM \$18
Pepperoni, calabrese salami, Italian sausage,
mozzarella, tomato sauce, shaved parmesan

FUNGHI BIANCO \$17
Garlic cream, smoked mozzarella,
roasted shiitake and crimini, cipollini onions

SHORT RIB \$19
Braised short rib, roasted tomatoes,
smoked mozzarella, arugula, horseradish crema

FIELD OF GREENS

KALE SALAD \$15
Black quinoa, Brussels sprouts, crispy pancetta, corn,
dried cherries, candied walnuts, shaved parmesan

ITALIAN CHOPPED \$16
Romaine hearts, roasted red peppers, olives,
tomatoes, parmesan, salami, cucumbers,
red onions, oregano vinaigrette

**HEIRLOOM TOMATO
& BURRATA \$15**
Marinated tomatoes, sliced red onions,
fresh basil, extra virgin olive oil, panzanella

TRADITIONAL CAESAR \$14 / \$8
Romaine, herb crusted croutons,
shredded parmesan, house made dressing

CLASICO \$13 / \$7
Field greens, parmesan, carrots, Kalamata olives,
cherry tomatoes, lemon vinaigrette

AVOCADO & FENNEL \$14
Roasted pistachio, black quinoa, arugula
key lime vinaigrette, chili oil

SIDES

SWEET POTATO FRIES \$5
CREAMY FENNEL ORZO \$5
GARLIC MASHED POTATOES \$6
- **PREMIUM** -
BRUSSELS SPROUTS \$7
TRUFFLE PARMESAN FRIES \$7
FARMERS MARKET VEGETABLES \$7
LIMONCELLO BASIL RISOTTO \$7