

INZIO / Start

Short Rib with Polenta

Slow-braised, Chianti-infused demiglace, creamy polenta, rosemary gremolata. 17

Bruschetta with Tomato and Feta

Garlic bruschetta served with 'salsa al pomodoro, diced Roma tomatoes, garlic, fresh basil, feta cheese, olive oil and balsamic. 12

Parmigiano-Reggiano Flatbread

Flatbread with Parmigiano-Reggiano and rosemary, flash-fired in the pizza oven and served with slow roasted garlic confit. 15
Served a little crispy
With Cambozola blue cheese. 19

Tuscan Shrimp

Royal red shrimp, artichoke, basil, sundried tomatoes, cannellini beans, garlic, tomato sauce, bruschetta. 16

Mozzarella Marinara

Fresh mozzarella balls, light breading, fried crisp, zesty marinara. 13

Pesto Clams

Manila clams, butter, white wine, pesto, pine nuts, focaccia. 22 *Contains nut product.*

Seafood Cannelloni

Fresh crepes rolled with lobster, scallop, shrimp, basil, ricotta, provolone, mozzarella, roasted red pepper, lemon cream, pesto, balsamic reduction. 18
Contains nut product

PIZZA / Pizza

Thin Neapolitan crusts are made fresh and hand-tossed

BBQ Chicken

Balsamic BBQ sauce, roasted chicken, mozzarella, smoked gouda, red onion, cilantro. 22

Pepperoni and Sausage

Pepperoni, Italian sausage, and sliced cremini mushrooms. 23

Margherita

Red sauce, fresh mozzarella, fresh basil, extra virgin olive oil and Italian sea salt. 20

Capicola Diavolo

Spicy, spicy! red pepper pesto, sliced Italian spicy capicola, mozzarella, provolone, pepperoncini, Italian pickled peppers, spicy red chilis. 21
Contains nut product

DESSERT AWAITS

Say yes to Chef Bill's Desserts

** Cooked to order. Consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs might increase your foodborne illness risk. Parties of 8 or more-an automatic 20% service charge will be added. | F&B outside fees: desserts-\$10, wine bottle corkage-\$25

ZUPPE E INSALATA

/ Soups & Salads

Chef Bill's Famous Mushroom Soup

or **Tuscan Chicken and Bean** Cup 8 Bowl 16

Caprese Spiedini

Skewered fresh Ciliegine mozzarella balls, grape tomatoes, fresh basil, extra virgin olive oil, balsamic reduction. 11

Caesar Salad

Chopped romaine, housemade garlic croutons, Parmigiano Reggiano, Chef Bill's Adriatic Caesar dressing. 7 *Contains anchovy*

Mixed Greens Salad

Mixed greens medley, balsamic vinaigrette, feta, crispy onions, fresh flower petals, in a roasted parmesan cup. 9

Burrata and Arugula Salad

Fresh Rocket greens, citrus-honey vinaigrette, butternut-ricotta bruschetta, creamy Burrata fresh mozzarella ball, diced honey poached pears, homemade onion jam. 13

Grilled Romaine Salad (entrée)

Grilled romaine, herb vinaigrette, Italian gorgonzola blue cheese, crispy pancetta, grape tomatoes, balsamic reduction. 20

Chop Chop Salad (entrée)

Chopped romaine and iceberg, roasted chicken, salami, provolone, garbanzo beans, basil, Italian vinaigrette, Roma tomatoes. 22

PIATTO PRINCIPALE / Entrées

Lamb Rack with Mint Demi **

Grilled rack of lamb, orzo pasta, asparagus, kalamata olives, grape tomatoes, feta, capers, and fresh herbs . 43

Chicken alla Milanese

Lemon-herb seasoned fried chicken breast cutlet, salad of arugula, lemon, tomato, fresh basil, parmesan, tzatziki. 28

Saffron Risotto with Lobster

Tender pieces of North Atlantic lobster are served sautéed in slow simmered saffron infused risotto. 47

Tagliatelle Smoked Salmon Alfredo

House smoked salmon, garlic cream, scallions. 33 *Contains egg product*
Sub sliced grilled chicken breast. 25

Grilled Shrimp with Spaghetti Squash

Garlic grilled jumbo shrimp, sautéed spaghetti squash, roasted red pepper, grilled herb zucchini, pesto butter sauce. 38 *Contains nut product*

Garlic Top Sirloin **

Grilled CAB 8oz. center-cut top sirloin, roasted garlic sauce, garlic-rosemary fingerling potatoes, grilled herb zucchini. 44

Chicken Peperonata

Lemon-Dijon-herb marinated chicken thighs, garlic linguine, sautéed peppers, onions, capers. 25

Shrimp Spaghetti with Vodka Cream

Royal red shrimp, black (squid ink infused) spaghetti, zesty vodka cream, pecorino Romano. 31

Rigatoni Bolognese

Chef Bill's famous Bolognese meat sauce with pear tomatoes, garlic, red peppers, crushed chilies, herbs, little cream. 24

Ribeye Fiorentina **

20oz. CAB ribeye steak, sautéed spinach, potato gnocchi, lemon, parmesan roasted Roma tomato. 65

Smoked Pork Chop with Corn Risotto **

Applewood smoked bone-in pork loin chop, roasted corn risotto, Chef Bill's famous balsamic BBQ sauce, onion ring. 33

King Salmon with Cannellini Insalata

Lemon-garlic grilled Alaskan King salmon filet, over insalata of cannellini beans, tomato, fresh basil, red onion, capers. 39

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WHERE THE SOUTH SOUND CELEBRATES

We invite you to indulge, to savor, to fully embrace the richness of every meal that becomes a cherished memory and a joyous celebration of life and connection!

Chef Bill