



## entrees

### ~ **PAELLA** ○ *BAKED SAFFRON RICE* ~

30 minutes, 2 person minimum, prices are per person

Made with Calasparra rice and

Spanish saffron in the traditional paellera

*MIXTA* shellfish, chorizo, red pepper, artichokes, peas 25.

*VEGETARIANA* eggplants, peas, mixed vegetables ✓ 22.

### GNOCCHI DI RICOTTA ✓ *RICOTTA DUMPLINGS*

Made in house ricotta dumplings with butter, parmesan, and sage 16.

With prosciutto, add 3.

### LASAGNA ✓ *LAYERED PASTA*

Fresh pasta layered with béchamel, eggplants, sundried tomatoes, and ricotta 16.

With Bolognese sauce, add 4.

### ~ **LA TORRE** ✓ *THE TOWER* ~

Over thirty layers of goodness! This is

a **monster** lasagna that serves four!

Can you finish it? \$54

### 10 CHEESE MACCHERONI ✓ *MAC'N 10 CHEESE*

Rigatoni, mozzarella, goat cheese, gorgonzola, parmesan, cheddar, pecorino, fontina, manchego, feta, American 16.

With Spanish chorizo, add 3.

### PAPPARDELLE AI FUNGHI ✓ *PASTA WITH MUSHROOMS*

Fresh pasta in tomato salsa *sciué sciué* with sautéed mushrooms, sprinkled with parmesan cheese and arugula 15.

With grilled chicken, add 4.

### MALTAGLIATI ALLA BOLOGNESE *PASTA WITH MEAT*

Fresh hand-cut pasta with tomato, ground beef and lamb 16.

With extra ground meat, add 4.

### ~ **IL VULCANO** *THE VOLCANO* ~

Beef and pork meatloaf wrapped in a cone of thinly sliced prosciutto. The volcano is set in a 'lava pool' of salsa *sciué sciué* over a layer of potatoes, and sprinkled with a fine ash of powdered parm.

A feast for your eyes and your palate! 22.

### CORDERO A LA PLANCHA\* ○ *GRILLED LAMB*

Marinated leg of lamb grilled served with herbed potato cake, whole grain mustard *alloli* and olive *tapenade* 24.

✓ Vegetarian – Vegan Menu Available - Kid's Menu Available

○ Available **gluten free**– Ask server for details

\*Eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness