

## ANTIPASTO RUSTICO – CHEF'S APPETIZERS

<b>BRESAOLA</b>	13
<i>Imported northern Italian lean beef cured in red wine and herbs, thinly sliced. Dressed with arugula, lemon, shaved Parmigiano-Reggiano, cracked black pepper and olive oil</i>	
<b>PROSCIUTTO E MELONE</b>	14
<i>Imported Parma ham thinly sliced, served with cantaloupe or honeydew melon</i>	
<b>CAPRESE</b>	11
<i>Fresh mozzarella with sliced tomatoes and basil, drizzled with extra virgin olive oil</i>	
<b>CALAMARI</b>	12
<b>FRITTI:</b> <i>Crispy fried calamari</i>	

## LE INSALATE – SALADS

**Add Chicken...5    Add Salmon...9    Add Grilled New York Steak...12**

<b>INSALATA MISTA CON FORMAGGIO</b>	7
<i>Mixed green salad tossed with balsamic vinaigrette, and topped with Parmigiano</i>	
<b>INSALATA DI CESARE</b>	9
<i>Classic Caesar salad, with or without anchovies</i>	
<b>INSALATA DI SPINACI E PERE</b>	11
<i>Baby spinach, sliced pears, grape tomatoes, caramelized pecans and Gorgonzola in a balsamic vinaigrette</i>	

## LA PASTA – PASTAS

<b>PENNE CAPRESE</b>	15
<i>Short hollow pasta with fresh grape tomatoes, fresh mozzarella, basil and red onion in a lemon garlic sauce</i>	
<b>SPAGHETTI ALLA CARBONARA</b>	16
<i>Spaghetti, eggs, Pecorino Romano, pancetta, Parmigiano-Reggiano and black pepper</i>	
<b>RIGATONI ALLA BOLOGNESE</b>	17
<i>Long hollow tube pasta in a hearty tomato and meat sauce in a 5hr braised pork ragu</i>	
<b>LINGUINI FRUITI DI MARE</b>	20
<i>Thin long pasta with our special seafood mix in a white wine and tomato sauce</i>	
<b>CAPELLINI SCRICCIOLO AL LIMONE</b>	19
<i>Angel hair pasta with shrimp, grape tomatoes, garlic, white wine, lemon and extra virgin olive oil</i>	

## IL PESCE – FISH DISHES

*Served with our chef's selection of starch and seasonal vegetables*

<b>SALMONE ALLA GRIGLIA</b>	20
<i>Grilled salmon filet marinated in olive oil, garlic and herbs</i>	
<b>BRANZINO ALLA GRIGLIA</b>	26
<i>Grilled sea bass filet, marinated in olive oil, garlic and herbs</i>	
<b>BRANZINO SAN PIETRO</b>	26
<i>Marinated artichokes hearts, roasted sweet peppers, shallots, basil and lemon</i>	

*Substitutions, sides or split plates are an additional charge.*

## LA PASTA FRESCA – HOMEMADE PASTAS

<b>LASAGNETTA CINQUE TERRE</b>	<b>15</b>
<i>Savory vegetarian layering of Lasagna with pesto, zucchini, carrots, pine nuts, béchamel sauce and mozzarella</i>	
<b>LASAGNETTA BOLOGNESE</b>	<b>17</b>
<i>Hearty layering of Lasagna pasta with a tomato meat sauce, béchamel sauce and Mozzarella</i>	
<b>TAGLIATELLE AI FUNGHI</b>	<b>15</b>
<i>Ribbon pasta in a creamy wild mushroom sauce</i>	
<b>TORTELLINI PANNA E PROSCIUTTO</b>	<b>19</b>
<i>Rings of pasta filled with pork, ham, prosciutto di parma</i>	
<b>RAVIOLI RICOTTA E SPINACI</b>	<b>15</b>
<i>Round pillows of pasta filled with ricotta cheese and spinach, topped with a brown butter sage sauce</i>	
<b>TRENETE AL PESTO</b>	<b>15</b>
<i>Ribbon pasta, with green beans and potatoes tossed in a creamy pesto sauce, topped with pine nuts.</i>	
<b>GNOCCHI AI FUNGHI</b>	<b>15</b>
<i>With pancetta, oyster mushrooms and braised greens</i>	

### **RISOTTO Chef's Choice**

*Please inquire about today's risotto special!*

## LA CARNE – MEAT/CHICKEN DISHES

*Served with our chef's selection of starch and seasonal vegetables*

<b>ROBESPIERRE</b>	<b>25</b>
<i>Grilled New York dry-aged steak sliced and served on a bed of arugula</i>	
<b>SCALOPPINI A PIACERE</b>	<b>22</b>
<i>Veal scaloppini with your choice of a Parmigiano, lemon, or marsala wine sauce</i>	
<b>AGNELLO AL ROSMARINO</b>	<b>24</b>
<i>Rack of lamb marinated with fresh rosemary and garlic</i>	
<b>POLLO PARMIGIANA</b>	<b>19</b>
<i>Pan-seared chicken breast breaded covered in a marinara sauce and topped with mozzarella</i>	
<b>POLLO PICCATA</b>	<b>19</b>
<i>Pan-seared chicken breast in a caper, lemon juice, and white wine sauce</i>	

## LE PIZZE – SELECTION OF PIZZAS & BURGERS

<b>PIZZA MARGHERITA</b>	<b>11</b>
<i>An Italian classic of grape tomato, mozzarella, olive oil and basil</i>	
<b>PIZZA ROMANA</b>	<b>13</b>
<i>A savory combination of wild mushrooms, onion, prosciutto, arugula, and mozzarella cheese</i>	
<b>MAX'S BURGER</b>	<b>10</b>
<i>Beef burger with arugula, tomato, and onion on a toasted bun</i>	
<i>Add cheese, bacon, or avocado for \$2.00 (each)</i>	
<b>STATE STREET DELUXE BURGER</b>	<b>14</b>
<i>Beef burger with arugula, caramelized onions, tomato, gorgonzola/white wine sauce, and bacon on a toasted bun</i>	
<b>PIZZA CON SALSICCIA</b>	
<i>Italian fennel sausage, sweet red peppers, scallions, and red pepper flakes with mozzarella and gorgonzola cheese.</i>	

*Substitutions, sides or split plates are an additional charge.*

## BEVERAGES

SODAS	3	ESPRESSO	3
ICED TEA	3	DOUBLE ESPRESSO	4
LEMONADE	3	CAPUCCINO	5
ORANGE JUICE	3	AMERICAN COFFEE	3
MILK	2	HOT TEA	3
SPARKLING WATER	6	HOT CHOCOLATE	4
(1/2 BOTTLE)	3		
STILL WATER	6		
(1/2 BOTTLE)	3		

## BEER

**5**  
FIGUEROA MOUNTAIN  
FIRESTONE DOUBLE BARREL ALE  
SIERRA NEVADA  
BIRRA MORETTI LAGER  
LA ROSSA-BIRRA MORETTI ALE  
CORONA  
FIRESTONE 805

**4**  
BUDLIGHT  
MILLER LIGHT  
MGD

**Please ask to see our extensive wine list, including many bottles from Italy!**