

Insalata

INSALATA DI CASA CON PARMIGIANO	5
<i>House salad of romaine and soft baby lettuces tossed with cherry tomatoes, julienne cucumbers and sliced carrots, dressed with Natalia's homemade wholegrain mustard vinaigrette and fresh shaved Parmigiano</i>	
INSALATA DI PERE CON MAYTAG BLUE CHEESE	8
<i>Living butter lettuce topped with sliced seasonal pears from the Pacific Northwest, offered with Natalia's white Balsamic vinaigrette and finished with Maytag blue cheese crumbles</i>	
INSALATA ALLA GRECA	5
<i>Classic Mediterranean salad of tomatoes, cucumbers, red onions, Kalamata olives and feta cheese, hand tossed with Natalia's delicate and guarded Greek dressing, on romaine with peperoncini</i>	
INSALATA DI CAESAR	6
<i>Legendarily created by the Italian immigrant Caesar Cardini at his Caesar's Hotel in Tijuana in the 1920s for San Diego airmen, ours is the traditional Caesar dressing, a soft but tangy essence, offered on romaine with homemade croutons, shaved Parmigiano and a whim of Kalamata olives</i>	
INSALATA CAPRESE	8
<i>Invented in the 1950s on the Isle of Capri by Margherita Mellino at Trattoria Da Vincenzo for her sun-bronzed beachers, we adhere to her original recipe of fresh vine-ripe tomatoes, fior di latte, or whole milk mozzarella, drizzled with extra virgin olive oil, a turn of cracked pepper, and finished with shredded and whole green basil leaves</i>	
INSALATA CON AVOCADO E GAMBERI	9
<i>White Georgia coastal shrimp steamed and served on baby mixed lettuces, laced with a Costa Rican vinaigrette first tasted by Natalia at the beautiful Finca Rosa Blanca Country Inn in Santa Barbara de Heredia</i>	

Antipasti

• Antipasti Freddi •

PIATTO DI FORMAGGI	10
<i>A study of cheeses for our chefs, focusing on varieties, textures and pairings, served with seasonal and available fruits, and fond thoughts of Ristorante Gino summer lunches</i>	
SALMONE AFFUMICATO	8
<i>Salmon farmed in the fjords of the North Sea, smoked over a collection of woods with hints of heather and sage, pastrami-seasoned and offered with traditional garnishes of chopped red onion, horseradish, capers, and Pumpernickel toast points</i>	
OSETRA CAVIAR	MARKET PRICE
<i>One ounce of Osetra caviale from the Caspian Sea, finished with traditional garnishes of egg white and egg yolk, red onion, capers, and buttered toast points</i>	
TONNO SCOTTATO AI SEMI DI SESAME	9
<i>Atlantic trolled Yellowfin, di qualità sushi, seared rare with black, Asian sesame seeds and served with pickled ginger, seaweed salad and Wasabi-joyu</i>	
PROSCIUTTO CON MELONE E BRICIOLE DI RICOTTA SALATA	9
<i>Traditional scia crudo from Parma, of the Emilia Romagna region of central Italia, served with fresh-sliced boneydew or musk melon and shaved ricotta salata</i>	
CARPACCIO	10
<i>Named for the Venetian Renaissance painter Vittore Carpaccio, and originated in Harry's Bar in Venice, this chilled and sliced raw filetto is offered over California Arugula with fried capers, a horseradish cream and shaved Parmigiano</i>	

• Antipasti Caldi •

CALAMARI PICCOLI FRITTI	8
<i>Baby marine mollusk of both rings and tentacles, lightly floured and deep fried, served with a sweet chili sauce, and by request, alla Halyards of St. Simons Island, with jalapeno peppers</i>	
SCAMPI ALLA NEW ORLEANS	9
<i>A staple of Natalia's for over two decades, robust shrimp sautéed in a guarded Creole recipe with hints of garlic and thyme</i>	
POLPETTA DE GAMBERI	9
<i>Chef Richerson's handmade shrimp cake, seared with flavors of ginger and Andouille sausage, paired with a Thai basil sauce</i>	
POLPETTA D'GRANCHIO	9
<i>The house signature, swimming Atlantic Blue Crab cake, sautéed and finished over a classic remoulade sauce</i>	
ARAGOSTA CANDESE A' LA DIJONNAISE	MARKET PRICE
<i>Seven-ounce Canadian cold water lobster tail, beer battered and deep fried and served with a honey-hinted dijonnaise</i>	
LUMACHE	9
<i>A marked return to our shell-stuffed field snails, prepared in the classic style of brandy, shallots, melted butter and garlic, with a touch of tomato sauce</i>	

Pasta

CAPELLINI MACCHIATO	9/16
<i>This is a delicate combination of piled angel hair, offered in a shallow broth, topped with shrimp, a bit of basil, chopped tomato, and finished finally with a spot of marinara</i>	
RISOTTO DEL GIORNO	9/14
<i>Chef's nightly selection of delicate and seasonal risotto</i>	
RAVIOLI DEL GIORNO	9/14
<i>Chef's nightly selection of ravioli e sauce</i>	
LA NOSTRA LASAGNA CON BECHAMELLA E SPINACI	9/14
<i>Our homemade lasagna made with layered sheets of pasta, béchamel, a touch of tomato sauce and fresh spinach</i>	

ALL PASTAS CAN BE SERVED AS EITHER APPETIZER OR ENTRÉE

Carne

VITELLO COME PIACE A TE	21
<i>Hand pounded veal scallopini prepared to order in three traditional styles:</i>	
<i>Piccata - sautéed with white wine, capers and oyster mushrooms</i>	
<i>Paillard - quickly grilled and served with sautéed oyster mushrooms</i>	
<i>Milanese - lightly breaded and pan cooked, with dollops of butter and squeezed lemon</i>	
FILETTO DI MANZO AL PEPE NERO, BÉARNAISE, O MARSALA E FUNGHI	24
<i>Grade, aged filetto de mignon prepared to temperature and finished with Natalia's homemade peppercorn, béarnaise, or Marsala red wine sauce with mushrooms</i>	
FILETTO DI MANZO PICCOLO OSCAR CON ARAGOSTA FRITTA	MARKET PRICE
<i>Petite filetto de mignon alla Oscar, topped with béarnaise, Alaskan king crab and steamed asparagus spears, served with a single beer battered lobster tail and richly made dijonnaise</i>	
BISTECCHA ALLA FIORENTINA CON MAYTAG BLUE CHEESE	26
<i>Dry rub, grass fed New York Strip, grilled and topped with Maytag blue cheese, caramelized onions and finished with our shallot red wine sauce</i>	
TOURNEDOS DI CARNE DEL GIORNO	22
<i>Nightly creation of the Chef, typically using medallions of filetto de mignon, but can incorporate other cuts of meat</i>	
ANATRA ARROSTO	20
<i>Delicate Canadian duck, cured, deboned and roasted, served fully sliced and slightly crispy, with raspberry, black cherry or fig sauce</i>	

Pesce

SOGLIALA DI DOVER ALL MUGNAIA	MARKET PRICE
<i>Known in ancient Roma as solea Jovi, Jupiter's sandal, this sole is fished beneath the cliffs of Dover, and is sautéed simply with lemon, white wine and butter, the House signature</i>	
PESCE DEL GIORNO	MARKET PRICE
<i>Chef's nightly selection of fresh market fish paired with delicate sauces and presented with simple, seasonal vegetables</i>	
SALMONE ALLA GRIGLIA	22
<i>Olive oil marinated, wild Scottish salmon, grilled and finished with a light cucumber salad and balsamic glaze</i>	
GAMBERONI RIPIENI	22
<i>Five to seven inch deep-water shrimp pulled from the Gulf of Mexico, stuffed with our crab stuffing, baked, and served with a sundried tomato aioli</i>	