

Insalata

INSALATA DI CASA CON PARMIGIANO	6
<i>House salad of organic oak leaf lettuce, mixed with spinach leaves and arugula, tossed with cherry tomatoes, julienne cucumbers and sliced carrots, dressed with dark Balsamic vinaigrette and finished with freshly shaved Parmigiano</i>	
INSALATA DI PERE CON MAYTAG BLUE CHEESE	8
<i>Living Butter lettuce topped with sliced, seasonal pears from the Pacific Northwest, and drizzled with a white Balsamic vinaigrette</i>	
INSALATA DI CAESAR CON ACCIUGHE	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	9
<i>Invented in the 1950s on the Isle of Capri by Margherita Mellino at Trattoria Da Vincenzo for her sun-bronzed beachgoers, 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 basil leaves</i>	
INSALATA DI SPINACI CON PANCETTA ARROSTITA	7
<i>Bed of organic spinach greens, topped with a warm pancetta dressing and a single poached egg</i>	
INSALATA DI RUCOLA CON PARMIGIANO	8
<i>Organic, baby arugola with a white Balsamic vinaigrette, extra virgin olive oil and freshly shaved Parmigiano</i>	

Antipasti

• Antipasti Freddi •

SIBERIAN CAVIAR	MARKET PRICE
<i>One ounce of Siberian Sturgeon caviar, malossol, sustainably farmed at the University of Georgia, finished with traditional garnishes of hard-boiled egg yolk, red onion, capers and toast points</i>	
TONNO SCOTTATO AI SEMI DI SESAME	12
<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>	
SALMONE AFFUMICATO	10
<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 Pumpkinnickel toast points</i>	
GAMBERI CON CARCIOFINI SOTT'OLIO	10
<i>Full Georgia coastal white shrimp, peppercorn steamed and served, just warm, on Butter lettuce, with a Marie Louise</i>	
PIATTO DI FORMAGGI	12/18
<i>A selection of cheeses, focusing on varieties, textures and pairings, prepared for two or four persons, and served with seasonal, available fruits, and fond thoughts of Ristorante Gino summer lunches</i>	
PROSCIUTTO CON MOZZARELLA	12
<i>Traditional scia crudo from Parma, of the Emilia Romagna region of central Italia, thinly sliced and dribbled with olio, and served with whole milk mozzarella</i>	
CARPACCIO	13
<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	9
<i>Baby marine mollusk of both rings and tentacles, lightly floured and fried, sprinkled with sliced red and yellow peppers and finished with a homemade tomato basil sauce</i>	
SCAMPI ALLA NEW ORLEANS	10
<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 DI GRANCHIO	11
<i>The house signature, swimming Atlantic Blue Crab cake, sautéed and finished over a classic rémoulade sauce</i>	
PIROSHKI DI CARNE	8
<i>As a point of departure, this traditional Russian pastry is stuffed with spicy Italian sausages, beef, seared white onions and served with a hand-beaten béarnaise</i>	
LUMACHE	9
<i>Shell-stuffed field snails, prepared in the classic style of brandy, shallots, melted butter and garlic, with a touch of tomato sauce</i>	

Pasta

PENNE CON RICOTTA SALATA E BASILICO	10/16
<i>Literally meaning quills, penne assumes its name from its angular, diagonal ends, like old pen nibs, and will be cooked al dente and finished with a sheep's milk ricotta salata, from the isle of Sicily, a dollop of crème fraiche and a touch of basil</i>	
CAPELLINI ALLA CREMA CON VEGETALI	8/12
<i>A simple angel hair pasta with a light creamy marinara, seasoned with sliced mushrooms, green onions and fresh tomatoes</i>	
MEZZI RIGATONI ALLA SULMONESE	10/16
<i>This hearty "ridged" noodle, traditionally popular in Southern and Central Italia, will be cooked spicily with Italian sausage and red and yellow peppers in a homemade marinara</i>	
SPAGHETTI COME PIACE A TE	
<i>Spaghetti the way you like it!</i>	
Traditional - tomato and basil	8/12
Arrabbiata - angry woman's pasta	8/12
Pescarese - fisherman's pasta with shrimp, scallops and squid	12/20
Carbonara - egg, bacon and Parmigiano	9/16
LASAGNA VERDE CON BOLOGNESE E BESCIAHELLE	14/20
<i>Homemade lasagna with a traditional Bolognese, a touch of spinach, and béchamel</i>	
RISOTTO DEL GIORNO	12/20
<i>Chef's nightly selection of delicate and seasonal risotto</i>	
RAVIOLI DEL GIORNO	MARKET PRICE
<i>Chef's nightly selection of ravioli e sauce</i>	

Carne

VITELLO A PIACERE	26
<i>Hand pounded veal scallopini prepared to order in any of four traditional styles:</i>	
<i>Piccata - sautéed with sherry, mushrooms and capers</i>	
<i>Marsala - sautéed with mushrooms and Marsala wine</i>	
<i>Milanese - lightly breaded and pan cooked with dollops of butter and squeezed lemon</i>	
<i>Oscar - alla Oscar Tschirky, sautéed, topped with king crab, steamed asparagus spears and béarnaise</i>	
FILLETTO DI MANZO AL PEPE NERO O BÉARNAISE	32
<i>Graded, aged filetto de mignon prepared to temperature and finished with Natalia's homemade peppercorn or béarnaise sauce</i>	
BISTECCA ALLA FIORENTINA CON MAYTAG BLUE CHEESE	MARKET PRICE
<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	30
<i>Nightly creation of the Chef, typically using medallions of filetto de mignon, but can incorporate other cuts of meat</i>	
ANATRA ARROSTO	26
<i>Delicate Canadian duck cured, deboned and roasted, served fully sliced and slightly crispy, with raspberry or black cherry sauce</i>	

Pesce

SOGLIALA DI DOVER ALLA MUGNAIA	MARKET PRICE
<i>Known in ancient Roma as solea Jovi, Jupiter's sandal, our Dover sole, imported from Holland, is simply sautéed with lemon, white wine and butter, the House signature</i>	
PESCE AL CARTOCCIO	MARKET PRICE
<i>Fish of the day in parchment</i>	
SALMONE ALLA CROSTA DI PATATE	24
<i>An old menu staple, our olive oil marinated organic Scottish Salmon is wrapped in thin ribbons of potato, seared then baked, and offered with a Champagne sauce</i>	
TONNO ALLA GRIGLIA	32
<i>Yellowfin tuna, sashimi grade, grilled to temperature, served with sautéed ginger and scallions, and drizzled with our homemade tamari sauce</i>	
GAMBERONI ALLA GRIGLIA	24
<i>These five to seven inch, deep-water shrimp, are lightly grilled, then covered with mixed mushrooms sautéed in sherry and butter with a touch of scallions</i>	
ARAGOSTA DI AFRICA ALLA DIJONNAISE	MARKET PRICE
<i>Two, six ounce warm water lobster tails from the equatorial coasts of Africa, beer battered and deep fried, and served with a richly made, honey-binted dijonnaise</i>	