



ANTIPASTI – APPETIZERS

Beef Carpaccio (*) (New!)	Beef carpaccio, arugula salad, celery leaves, cherry tomatoes, Parmigiano cheese and Umbrian Truffle Olive Oil (*add truffle if available on market price)	21
Antipasto della Casa	Grilled zucchini, mozzarella, prosciutto, olives drizzled, balsamic glaze	18
Caprese Entrée	Sliced tomato, mozzarella or burrata, basil, drizzled olives, balsamic glaze	13.5
Fried Calamari	Lightly breaded and seasoned calamari fried	12
Burrata & Prosciutto (New!)	Fresh Italian burrata cheese, Prosciutto Parma and arugula	18
Zucchini Fritte	Lightly breaded and deep fried zucchini with ranch dressing	11.5
Eggplant Parmigiana	Sliced eggplant, fried and baked with mozzarella in tomato sauce	18
Montanarine (New!)	Two small fried dough in 100% vegetable oil with marinara sauce on top	6
Bruschette	Homemade bread slices with bruschetta (<i>second service</i>)	5
Meatball	Combine beef, eggs, cheese fried in bread crumbs with marinara sauce	3
Sausage	Italian Sausage with marinara sauce	5

ZUPPE – SOUPS

Minestrone	Mixed fresh vegetables and cannellini beans	6
Soup of the Day	Soup of the day	7

INSALATE – SALADS

Antipasto Salad	Mixed fresh greens, lettuce, prosciutto, mortadella, salami, mushrooms, tomatoes, artichoke hearts, olives and cheese	15
Insalata Mista	Mixed fresh greens, olives, marinated mushrooms, tomato, onion	10
Caesar Salad	Crispy fresh romaine lettuce, Caesar dressing, croutons and Parmigiano	10
Chicken Caesar	Caesar Salad served with grilled chicken	15
Con Salmone	Mixed fresh greens, lettuce, artichoke hearts, mushrooms, olives, tomatoes with grilled salmon	20
Dinner Salad	Fresh lettuce, olives, fresh mushrooms and artichoke hearts	6
Beet Carpaccio (New!)	Beetroot, hazelnut, fresh celery, timo and sherry vinegar dressing	12.5
Arugula (New!)	Parmigiano, sliced pears, walnuts, arugula and balsamic dressing	12

Add green or fruit 2 – chicken 3 – shrimp 5 – salmone 8 – any other 3



PASTA

Your choice of: **Fusilli – Spaghetti – Linguine – Fettuccini
Rigatoni – Pennette – Angel Hair – Gluten Free Penne**

Bolognese «Villa Italia»	Homemade meat sauce with carrots, celery, onions and a <u>touch of cream</u>	19
Alfredo	Homemade with cream sauce <i>(add chicken 3)</i>	18
Campagnola – Sausage	Pasta sauteed with garlic, onions, sliced Italian sausage, homemade white wine tomato sauce and fresh basil	18
Clams	Fresh clams in a homemade white or red wine sauce	20
Genovese (New!)	Slowly cooked for 48 hours onions stew, meat chunks and bay leaf *** Traditional recipe, a real taste of Italy ***	19
Puttanesca	Homemade tomato sauce with anchovies, black olives, capers and olive oil	18
Al Salmone	Fresh salmon with a homemade vodka white or pink cream sauce	20
Arrabbiata	Homemade spicy tomato sauce with garlic and black olives	18
Allo Scoglio	Fresh clams, mussels, shrimp, calamari and garlic in white or red wine sauce	20
Nonna – Meatballs	Grandma's homemade meat sauce with homemade meatballs	20
Alla Zia Clara (New!)	Old aunt's homemade meat sauce with little homemade meatball and ricotta	20
Alla Checca - Tomato	Fresh tomato, basil and garlic, homemade marinara sauce	18
Cacio e Pepe (New!)	Crushed black pepper, pecorino cheese, <u>flambéed Parmigiano cheese wheel</u>	21.5
Pesto (New!)	Fresh basil, pine nuts, garlic and Parmigiano cheese	18
Carbonara	Guanciale, Parmigiano cheese, eggs and a touch of cream	18
Mamma Mia!	Chicken with sundried tomato, mushrooms, bell pepper, black olive in a homemade white wine garlic sauce	20
Siciliana	Fresh mozzarella basil, onions, eggplant and fresh tomato	19
Casareccia	Fresh broccoli, garlic and olive oil	18

Spicy on demand

Add sauce, chicken or sausage 3 – add shrimp 5 – add salmone 8



HANDMADE PASTA

PREPARED FRESH DAILY WITH EGGS, FLOUR & SALT

Bolognese «Traditional» (New!)	Homemade Fettuccini Emiliani , slowly cooked grand beef in tomato paste, celery, carrots, onions and bay leaves, Parmigiano cheese *** Traditional recipe, a real taste of Italy ***	19
Lasagna	Homemade pasta sheet, ricotta, mozzarella, tomato meat sauce	19
Giordanini (New!)	Homemade Giordanini alla Gaetano with fresh cherry tomato, basil and garlic	21
Gnocchi	Homemade potato dumpling with tomato sauce, basil and mozzarella	19
Gnocchetti Gorgonzola (New!)	Homemade potato dumpling, gorgonzola cheese, carmelized walnuts and fresh celery *** Traditional recipe, a real taste of Italy ***	23
Mushrooms (New!)	Homemade Fettuccini, porcini mushrooms, fresh parsley, Parmigiano	22
Tortellini	Pasta stuffed with meat or cheese in tomato sauce or chicken broth	18
Ravioli	Homemade pasta filled with meat <i>or</i> cheese in tomato sauce <i>or</i> butter & sage	19
Manicotti	Homemade crepes stuffed with ricotta cheese in a homemade tomato sauce	18
Cannelloni	Homemade crepes stuffed with meat in a homemade tomato sauce	18
Seafood Ravioli (New!)	Homemade pasta filled with fish, octopus, potatoes, seafood loose sauce with fresh tomatoes *** Traditional recipe, a real taste of Italy ***	21
Eggplant Parmigiana	Sliced eggplant, fried and baked with mozzarella in tomato sauce	18

Add 3 for Pesto, Bolognese, Alfredo or Pink extra sauce

RISOTTI - RICE

Porcini Mushrooms (New!)	Porcini mushrooms, fresh parsley, Parmigiano cheese	22
Saffron (New!)	Classic Italian risotto with saffron and Parmigiano cheese	19
Sea Food (New!)	Red base lobster shrimps, mussels, claims and octopus, white wine, basil (add half lobster 12)	25

Spicy on demand

Add sauce, chicken or sausage 3 – add shrimp 5 – add salmone 8



PIZZE

«The First Neapolitan Pizza with Pasta in Los Angeles»

Margherita	Italian traditional pizza topped with fresh tomatoes, mozzarella cheese, fresh basil and olive oil	18
White Pizza	Mozzarella cheese, irish cheddar cheese, shaved Parmigiano	18
Eggplant (New!)	Red Margherita pizza topped with lightly fried Eggplant Parmigiana *** Best Traditional Neapolitan Pizza ***	22
Salmone (New!)	Mozzarella cheese, arugula, salmon, capers	20
Pulcinella (New!)	Red Margherita pizza topped with Pasta alla Checca (Pizza + Pasta) *** Best Traditional Neapolitan Pizza ***	22
Meatballs (New!)	Red Margherita pizza topped with homemade meat sauce, meatballs, cheese and shaved Parmigiano	22
Siciliana	Sundried tomatoes, mushrooms, onions, oregano and anchovies	18
Vegetarian – Healthy	Fresh tomatoes, mushrooms, olives, bell peppers and onion	18
Chicken Pesto	Chicken, fresh ricotta, cheese and pesto	19
Fritta (New!)	Deep Fried Pizza filled with ricotta cheese, pepperoni, topped tomato sauce	19
Prosciutto (New!)	Red Margherita with prosciutto, arugula and shaved Parmigiano	18
Pepperoni	Red Margherita with pepperoni and shaved Parmigiano	18

*Topping Choices: add green or fruit 2 – sausage, pepperoni or any others 3
– add shrimp 5 – add salmone 8*

SANDWICHES – PANINI

served with side salad - only available for lunch

Prosciutto	Italian ham, fresh mozzarella, tomatoes, roasted peppers, basil, EVOO	14
Vegetarian	Marinated mushrooms and artichoke hearts with fresh lettuce, tomatoes, mayo, mustard, onion and cheese	12
Sausage	With roasted bell peppers, onions, mozzarella and marinara sauce	14
Meatball	Served with mozzarella cheese and marinara sauce	14
Chicken Parmigiana	Breaded and topped with mozzarella cheese and marinara sauce	14
Eggplant	Served with mozzarella cheese and marinara sauce	14
Caprese (New!)	Fresh burrata, sliced tomatoes, arugula, basil, EVOO	14

Add 3 each for prosciutto, meatballs, pepperoni, ham, sausage or anchovies



POLLO – CHICKEN

*served standard with side spaghetti aglio olio or marinara sauce
and fresh vegetables: zucchini, broccoli, carrots*

Marsala	Chicken breast with mushrooms sauteed with marsala wine	20
Parmigiana	Breaded chicken breast baked with mozzarella cheese in marinara sauce	20
Milanese	Crunchy breaded chicken breast served with lemon wedges	20
Scaloppini	Lightly floured chicken breast with sauteed mushrooms in a white wine	20
Piccata	Chicken breast sauteed with butter and capers in lemon sauce	20
Alfredo	Chicken breast sauteed with mushrooms and onions in white wine sauce	20

Add 3 for Pesto, Bolognese, Alfredo or Pink sauce; add 3 for other vegetables

VITELLO – VEAL

*served standard with side spaghetti aglio olio or marinara sauce
and fresh vegetables: zucchini, broccoli, carrots*

Piccata	Thin veal sauteed with butter and capers in lemon sauce	21
Scaloppini	Thin veal sauteed mushrooms in white wine sauce	21
Milanese	Breaded veal served with lemon wedges	21
Parmigiana	Breaded veal baked with mozzarella in a homemade tomato sauce	21
Marsala	Thin veal sauteed with mushrooms in Marsala wine sauce	21
Saltimbocca Romana	Veal topped with prosciutto, mozzarella and sage in white wine sauce	21

Add 3 for Pesto, Bolognese, Alfredo or Pink sauce; add 3 for other vegetables

PESCE – SEAFOOD

Shrimp alla Diavola (*)	Shrimp served with a spicy tomato sauce	22
Salmone al Limone (*)	Salmone grilled with a lemon butter sauce	22
Zuppa di Pesce (New!)	Lobster bisque, light bell pepper, flavored touch of saffron, fresh celery, clams, mussels, shrimp, calamari and garlic croutons (<i>add half lobster 12</i>) *** Traditional recipe, a real taste of Italy ***	26

*(*served standard with side spaghetti aglio olio or marinara sauce
and fresh vegetables: zucchini, broccoli, carrots)*

Add 3 for Pesto, Bolognese, Alfredo or Pink sauce; add 3 for other vegetables



DESSERT

Tiramisu	Homemade cacao powder on ladyfingers, espresso, mascarpone and eggs	8
Sorbetto	Sorbet (<i>ask for available flavors</i>)	6
Chocolate Cake	Mom's Chocolate Cake filled and finished with whipped cream	8
Semifreddo	Whipped cream with toasted almond	8
Spumoni	Ice Cream with different flavors of ice cream finished with whipped cream	8
Panna Cotta (New!)	Cooked cream aromatized with vanilla (<i>ask for available topping</i>)	9

DESSERT WINE

		Glass	Bottle
Porto Wine	Chocolate Bar 100% Yum, natural chocolate & cocoa flavors, <i>California</i>	9	41
Moscato	White Wine Moscato Terre Siciliane IGP, <i>Sicily, Italy</i>	9	41

DRINK

Still Water	Panna still water 500 ml.	5
Sparkling Water	San Pellegrino sparkling water 750 ml.	6
Soda	Classic Cola, Diet Cola, Fanta	4
Ice Tea – Hot Tea	Ice or Hot Tea	4
Espresso	Italian Espresso Coffee	3.5
American Coffee	American Coffee	3.5
Milk	Glass of Milk	4
Cappuccino	Milk and Italian Espresso Coffee	4.5
Fruit Juice	Glass of Fruit Juice	4

BEER

		Bottle
Imported	Peroni, <i>Italy</i>	5
Domestic	Budweiser, <i>US</i>	4
	Budweiser Bud Light, <i>US</i>	4
	MGD Miller Lite, <i>US</i>	4
Non Alcoholic	O'Douls, <i>US</i>	4
Craft Imported	Craft Amber Margherita Aeffe, <i>Italy</i>	7



“...also here Happy Hour speaks Italian, prepare for the game with our mouthwatering appetizers: we want you and your friends to have a memorable time sampling the tastes we know and love from our years in Italy...”

FOOD & WINE / ITALIAN HAPPY HOUR

Tagliere & Wine *base*

BASIC COLD CUTS & CHEESE and a Glass of Wine 20

Tagliere & Wine *extra*

RICH COLD CUTS & CHEESE and a Glass of Wine with a selection of Bistrottini, Bruschetta with butter and anchovies, Stuffed Omelette, Mortadella, Prosciutto, Salame, Parmigiano, Pecorino, Brie Cheese, Pears, Prunes Jam, Honey, Walnuts, Dried Apricot, Fresh Celery 30

CARAFES

		Glass	½ Carafe	Carafe
Sangria	Spanish Sangria	7	10	20
Chianti Red	Italian Classic Chianti Sant'Antonio Red Wine	7	10	20
Chablis White	French Chardonnay White Wine	7	10	20

WHITE WINE

		Glass	Bottle
Sparkling	Stella Rosa Italian White Imperiale D.O.C., Veneto, Italy	~	28
	Stella Rosa Italian White D.O.C. Veneto, Italy (SPILT)	11	~
Chardonnay	SmokeScreen Chardonnay, Napa, California	9	37
	Joseph Jewell, Russian River, California ***	~	69
Sauvignon Blanc	The Ned Waihopai Valley, Marlborough, New Zealand	7.50	30
Riesling	Maddalena Riesling Semi-Sweet, Monterey, California	7.50	33
Pinot Grigio	D'Aquino, Veneto, Italy	7	28
	Villa Alena Venezia D.O.C, Veneto, Italy	8	31
Champagne	S. Antonio Extra Dry, Monterey, California (SPILT)	8	~
	Louis Perdrier, Brut Excellence, Côte D'Or, France	~	48
Porto	Graham's Six Grapes, Douro, Portugal	5	~

Corkage Fee: 12



RED WINE

		<i>Glass</i>	<i>Bottle</i>
Merlot	Maddalena, <i>Paso Robles, California</i>	8	34
Cabernet Sauvignon	D'Aquino, <i>Veneto, Italy</i>	7	26
	San Simeon, <i>Paso Robles, California</i>	9.50	39
	Santo Stefano, <i>Napa Valley, California</i> ***	~	69
Pinot Noir	D'Aquino, <i>Veneto, Italy</i>	7	26
	San Simeon, <i>Monterey, California</i>	7.50	33
	Joseph Jewell, <i>Russian River, California</i> ***	~	71
Italian Reds – Toscana	Chianti Riserva, D'Aquino, <i>Tuscany, Italy</i>	7	29
	Rosso di Montalcino, Campogiovanni, <i>Tuscany, Italy</i>	~	44
	Chianti Classico San Felice D.O.C.G., Riserva "Il Grigio", <i>Tuscany, Italy</i>	~	62
Italian Reds – Sicilia	Nero D'Avola, Chiaramonte, <i>Sicily, Italy</i>	~	34
Italian Reds – Piemonte	Barolo, D'Aquino D.O.C.G., <i>Piemonte, Italy</i>	8	35
Italian Reds – Romagna	Sangiovese, D'Aquino, <i>Romagna, Italy</i>	7	29
Italian Reds – Emilia	Lambrusco, Sant'Antonio, <i>Emilia, Italy</i>	8	34
Italian Reds – Veneto	Amarone, D'Aquino, <i>Veneto, Italy</i>	~	38
Red Zinfandel	Maddalena Red Zinfandel, <i>Paso Robles, California</i>	8	34
Blush White Zinfandel	Mariella White (Rosè) Zinfandel, <i>Vista, California</i>	7	26
Semi Sweet	Conte Stella Rosa - Rosso, <i>Piemonte, Italy (SPILT)</i>	10	~

Corkage Fee: 12