



Dinner Menu

Soup / Salad

Served with House made Focaccia.

Minestrone Soup. Cup 6 Bowl 10

Seafood Cioppino (Friday & Saturdays) A light Tomato, Fish & Clam Broth of Onions, Fennel, Saffron and White Wine, Sautéed with fresh, Atlantic Cod, Argentine Red Shrimp, Bay Scallops, and Manila Clams. Served with House Grilled Focaccia. **36**

Shared Apps

Daily Bruschetta

(Changes Daily/Weekly) Heirloom Tomato, Garlic, Basil, Burratta **10**

Daily Grilled Flatbread Pizza

(Changes Daily/Weekly) Pesto Genovese, Artichoke Heart, Fresh Mozzarella, Basil **9**

Grilled Half Artichoke

Marinated with Shallots, Garlic, Fresh Rosemary, Fresh Parsley, lemon zest and balsamic vinegar then Grilled on red oak and served with lemon, basil, and garlic aioli. **11**

Baked Robiola Bosina Italian Cheese

(Robiola Bosina is a cow's milk and sheep's milk soft ripened cheese) Topped with Caramelized onions or Seasonal compote, Served with Grilled Rosemary Bread, Focaccia and Apples **\$14 Serves 2-4**

Italian Meatball with Chefs Marinara

Choice Angus Beef, Veal and Pork meatball, slowly braised in Chef Marinara, Freshly Grated Parmigiano Reggiano and served with Grilled Rosemary Toast. **15**

Arancini Lollipops with Romesco Sauce

Deep fried Risotto Balls, stuffed with Fontina and served with Romesco Sauce (Roasted Peppers, Roasted almonds, Roasted tomatoes, Garlic paprika). **15**

Daily Cheese & Charcuterie Board. Selection of artisan Cheese. locally made charcuterie, House olives and Marinated Mushrooms, Grilled Rosemary Bread, please ask your server for the daily offerings. **\$22 Serves 2-4**

Salads

Caprese Salad

Heirloom tomato, Burratta, Fresh Basil, EVOO, Aceto Balsamico Tradizionale di Modena **12**

Tuscan Leafy Green Salad (House).

Seasonal Vegetables, Crispy Shallot, Champagne Vinaigrette **14**

Tuscan Kale and Spinach Salad

Toasted Almonds, Wine Blessed Golden Raisins, Pecorino Romano, Crispy Shallots, Creamy Citrus Vinaigrette **14**

Baby Spinach, Red romaine

Wine poached pears, prosciutto DI Parma, Gorgonzola, pistachio crisp, Light balsamic vinaigrette. **14**

Grilled Hanger Steak Salad

Baby Spinach, Baby Arugula, Red Romain, Roasted Fingerling Potato, Cabernet Sauteed Crimini Mushrooms, Caramelized Onions, Artisan Bleu Cheese, Crispy Shallots, Balsamic Ranch Dressing **23**

Add to Any Salad: Rosemary, lemon Grilled Chicken Breast **7** or Pan Roasted Salmon **9**

Entrée

CaliPaso Burger Served with house salad, or House Fries.

Choice Angus, Brisket Burger, American and Fontina Cheese, Crisp Iceberg lettuce, tomato, Crinkle Cut Pickles, Crispy Fried Shallots, red onions, House made ketchup and mayonnaise sauce, served on our House made Brioche buns. **16**

Bistro Steak

10 oz. Choice Angus, Grilled hanging tenderloin steak, roasted Red Pepper Mashed Potatoes, Creamy Braised Salsify. **32**

Veal Osso Bucco

Veal hind shank slowly braised in CaliPaso white wine, san Marzano Tomatoes, fresh herbs, and roasted root vegetables, served with Roasted Red Pepper Mashed Potatoes. **36**

Pan Roasted Salmon

Heirloom Tomato, Cucumber, Fennel, Radish Trio, Yogurt Dill Sauce **28**

Chicken Parmesan

CaliPaso Chicken Parmesan, Chefs Marinara, Capellini Pasta, Parmigiano Reggiano. **24**

Rotini Pasta

with Roasted Red Pepper Zinfandel Cream Sauce, Burratta, Crispy parmigiana Reggiano **17**

Desserts

Local Vanilla Bean Gelato with Italian Pizzelle Cookie **8**

Zinfandel Poached Pears with Vanilla Bean Gelato **9**

Cannoli **8**

Tiramisu **10**

Kids Menu

Cheese or Pepperoni Pizza **8**

Grilled Cheese w/Fries **10**

Chicken Tenders w/Fries **12**

Beverages

Filtered water served upon request / San Pellegrino Sparkling **5** / Aqua Panna Still **5** / Assorted San Pellegrino Flavored Sparkling waters **3** / Soft Drinks **2** / Espresso **3.5** / Cappuccino/café latte **4** / Café Americano **3** / Hot tea **3**

Corkage fee \$15 / A 20% service fee will be added to Parties of 6 or more / Split Plate Charge 5