

Romeo & Juliet 45

Linguini Alfredo, shallots, jumbo prawns, and bistro filet steak

Porterhouse Choice Steak 74/95

Choice Angus fresh cut steak 24/40 oz, loaded baked potato (herb compound butter, bacon, sour cream) garlic green beans, fried onions side of peppercorn sauce

Surf and Turf 64

Filet mignon topped with herb compound butter fried prawns, mashed potato, Brussels sprouts

Sicilian Scallops and Risotto 40

Creamy lite sriracha, mushroom, red bell pepper and pea risotto, garlic scallops, garnished with grilled asparagus and Meyer lemon beurre blanc

Ferrari 76

Grilled ribeye, fresh lobster meat, sautéed prawns, asparagus, mashed potato, garlic butter sauce

Lobster Linguini Alfredo 44

Jumbo prawns, sun-dried tomato, mushroom, shallots, garlic, and basil

Starters**Crusted Lobster Macaroni and Cheese** 21**Parmesan Mozzarella Garlic Bread** 12**Arancini Fried Risotto Balls** 17

Breaded and stuffed with parmesan and mozzarella cheese, side of garlic marinara sauce, pesto, & greens

Fresh Burrata 18

Garlic blistered tomatoes, mix greens, basil, toasted baguette, balsamic reduction

Grilled Artichoke 17

Infused with lemon and whole peppercorn, grilled, served with a side of garlic aioli and grilled lemon

Mango Salsa Bruschetta 16

Toasted baguette, garlic, tomato, basil, balsamic

Crispy Sweet Chili Prawns 20

Fiji apple slaw, sweet chili pomegranate sauce

Mango Ahi Tuna Tartar 22

Cucumber, avocado, apple coleslaw, aged balsamic reduction

Crispy Buttermilk Fried Calamari 21

Caper aioli, fried onion, leeks, and lemon

Baci Crab Cakes 20

Caper aioli, Fuji apple slaw

Goat Cheese Crostini 16

Lemon, basil, tomato, grilled baguette

Heirloom Tomato Caprese 18

Mozzarella, basil, basil oil, balsamic glaze

Roasted Brussels Sprouts 18

Cream, pancetta, shallots, parmesan

Italian Battered Avocados and Eggplant Strips Fried with a Hint of Jalapeño 20**Starter Salads****Caesar Salad** 12

Romaine, parmesan, croutons, caesar dressing

Baci Mixed Organic Green Salad 13

Mixed greens, tomatoes, candied walnuts, gorgonzola cheese with champagne vinaigrette

Cranberry, Fuji Apple & Iceberg Salad 13

Carrots, sliced almonds, red cabbage, goat cheese with honey balsamic

The Blue Wedge Salad 13

Iceberg, smoked applewood bacon, pickled onions, cherry tomatoes, bleu cheese crumble, bleu cheese dressing

Field of Berries Salad 14

Mixed greens, berries, toasted almonds, feta, honey balsamic

Slow Roasted Beet Salad 14

Mix greens, grilled asparagus, toasted almonds crusted goat cheese, honey balsamic dressing

Soup Du Jour

Cup 10

Bowl 13

Entrees**Porcini & Truffle Cappellacci** 30

Jumbo Italian pasta stuffed with ricotta cheese, sautéed porcini, grana Padano cheese & white truffle, shallots, with vegetable broth, sun-dried tomato and shiitake mushroom sauce

Gnocchi with Snow Crab 31

Vodka tomato beurre blanc sauce, blistered tomato, shallots, garlic, topped with fresh basil

Eggplant Parmesan 29

Lightly breaded eggplant served with sautéed spinach, green/ yellow squash, red bell pepper, marinara

Pasta Primavera 27

Spaghetti, Alfredo, house vegetables, parmesan

Chicken Marsala 32

Tenderized floured chicken breast, mushrooms, mashed potato, vegetables, marsala sauce

Billionaire's Burger 39

Choice Angus beef, fresh lobster meat, bacon, lettuce, tomato, red onion, garlic aioli, side avocado, and parmesan truffle fries

Entrees**Spaghetti Bolognese** 28 **with Meatballs** 34

A rich Bolognese of veal, pork and beef, fresh parmesan

Blackened Chicken Rigatoni 30

Red bell pepper, spinach, shallots, roasted tomato cream sauce, parmesan cheese

Chicken Parmesan 29

Lightly breaded, mozzarella, parmesan, linguini, marinara

Chicken Piccata 30

Mushrooms, lemon, shallots, white wine caper sauce, spaghetti, parmesan

Chicken Milano 30

Artichoke, sun-dried tomato, asparagus, shallots, linguini, basil, garlic, parmesan, parsley, white wine lemon sauce

Sautéed Clams Linguini 38

White wine lemon sauce, chili flake, grilled baguette

Jumbo Prawn Scampi with Angel Hair 30

Garlic, parsley, chili flake, shallots, white wine sauce

Beef Stroganoff 32

Rigatoni, mushrooms, shallots, cream, combined with thinly sliced fillet mignon and rib eye steak, fried onions

Squid Ink Spaghetti With Jumbo Prawns 30

Sun-dried tomato, cherry tomato, shallots, garlic, lemon, dry vermouth

Southern Italian Steak Spaghetti 37

Sun-dried tomato cream sauce, garlic, shallots, sliced bistro fillet steak

Spicy Cajun Jambalaya 36

Spicy sausage, chicken, jumbo prawns, peas, red pepper, chopped tomato, shallots, garlic, linguini, all sautéed in a cajun cream sauce

Seafood and Steaks**Linguini Seafood Fra Diavolo** 37

Jumbo prawns, calamari, clams, white wine tomato sauce, garlic, shallots, chili flakes

Crusted Calamari Steak 36

Lightly breaded calamari steak (7oz), over sautéed spinach, vegetables with a side of white wine lemon caper sauce

Fresh Alaskan Halibut 40

Served over mushroom and tomato risotto, grilled asparagus, topped with a white wine caper sauce

Blackened Rockfish 35

Sautéed sweet chili spinach, mushroom risotto, basil oil, topped with a fresh mango salsa

Petrale Sole 37

Served over organic wild rice, baby spinach, a reduced orange citrus sauce, basil oil, fried fennel

Pan Seared Atlantic Salmon 39

Citrus dill beurre blanc, mashed potato, vegetable

Walnut Crusted Chilean Sea Bass 45

Over pesto risotto, sautéed spinach, topped with Meyer lemon beurre blanc

SF Cioppino 42

Jumbo prawns, clams, Chilean sea bass, rock fish, salmon, snow crab, in tomato white wine broth, topped with a grilled baguette

Lobster Ravioli with Jumbo Prawns 39

Blistered cherry tomatoes, tomato cream sauce

Family Farmers All Natural Pork Chop 40

Roasted Yukon potato, carrots, grilled asparagus, sautéed mushrooms in Vincotto Madere sauce

Slow Roasted Lamb Shank 40

Slow roasted in celery, carrots, garlic, & Madera white wine, mashed potato and grilled asparagus

Dijon Herb Crusted Rack of Lamb 45

Mashed potato, sauté spinach, baby carrots, & topped with a Petit Syrah reduction

Grilled Filet Mignon (10 oz) 49

Roasted Yukon potatoes, sautéed spinach, compound butter, Vincotto reduction

Grilled Ribeye (18 oz) 49

Truffle parmesan fries, sautéed spinach, creamy horseradish

New York Strip Steak 20oz. 48

Loaded baked potato, onions, green beans, topped with sautéed mushrooms and shallots