

# Tutto Fresco

KITCHEN & BAR

## { APPETIZERS }

### Rotolo Basilico

eggplant, pesto genovese, feta, mozzarella, pomodoro sauce (*gluten free*)  
11.99

### By The Sea

scallops, shrimp, mussels, clams, slightly spiced tomato broth  
17.99

### Flatbread

fig compote, pancetta, gjetost, mozzarella cheese, green onion  
11.99

### Calamari

squid rings and tentacles breaded and fried, served with jalapeño tartar and pomodoro sauce  
11.99

### Bruschetta

rustic italian bread, onions, tomatoes, basil, garlic, olive oil, oregano, lemon juice  
10.99

### Brussels Sprouts

brussels sprouts, bacon, mushrooms, shallots, white truffle oil, butter, parmesan  
11.99

### Braised Short Ribs Nachos

beef short ribs, smashed avocado, cheddar and jack cheese, bruschetta tomatoes  
12.99

### Caprese

fresh whole milk mozzarella, roma tomatoes, basil, pesto sauce, balsamic reduction  
10.99

### Rosemary Hummus

rosemary hummus, assorted veggies, bruschetta tomatoes, pita  
11.99

## { SALADS }

*basil balsamic, K&B viniagrette, italian, caesar or ranch dressing*

### K&B

baby greens, heirloom tomatoes, marinated artichoke hearts, carrots, cucumber, feta cheese, kalamata olives, K&B vinaigrette  
13.99

### Salmon Salad

salmon medallions, mixed greens, cucumbers, bruschetta tomatoes, dried cranberries, pine nuts, feta cheese, basil balsamic vinaigrette  
17.99

### Chopped

baby greens, roma tomatoes, kalamata olives, onions, cucumbers, artichoke hearts, red and yellow peppers, mushrooms, mozzarella, feta, parmesan, basil balsamic dressing  
15.99

### Kale

kale, yellow peppers, red peppers, mango, onions, mint leaves, grapes, sunflower seeds, almonds, feta, quinoa, basil balsamic dressing  
15.99

### Caesar

romaine, parmesan, croutons, caesar dressing  
12.99

### Berry Brie

blackened shrimp, arugula, brie, strawberries, white onions, dried cranberries, blueberry lime vinaigrette  
16.99

## { PIZZAS }

*(can be made into calzones with ricotta, mozzarella, feta, parmesan)*  
10" | 6 slices

### Cheese

tomato sauce, mozzarella  
11.99

### Pepperoni & Sausage

sausage, pepperoni, oregano, mozzarella, tomato sauce  
14.99

### Margherita

tomato sauce, mozzarella, roma tomatoes, basil, red onion, oregano  
13.99

### Vegetali

tomato sauce, artichokes, onions, mushrooms, sun-dried and roma tomatoes, kalamata olives, basil, mozzarella  
14.99

## { PASTA }

*caesar salad add \$5.99 | K&B salad add \$7.99*

### Cardinale

tomato cream sauce, chicken, sun-dried tomatoes, linguine  
14.99

### Pesto

pesto, pine nuts, sun-dried tomatoes, fettuccine  
14.99  
*with chicken 16.99*

### Vegetali

mushrooms, asparagus, kalamata olives, artichokes, roma tomatoes, red and yellow peppers, fresh basil, onions, broccoli, feta, olive oil, garlic, white wine, penne  
15.99

### Short Rib Pasta

short rib, carrots, mushrooms, red wine sauce, fassili  
19.99

### Chicken Tetrazzini

chicken, bacon, tomatoes, spinach, mushrooms, basil, olive oil, garlic, white wine, spaghetti  
16.99

### Fontaine

chicken, asparagus, artichokes, sun-dried tomatoes, mushrooms, pine nuts, vodka lemon cream, fusilli  
16.99

### Camera

chicken breast, italian sausage, sun-dried tomatoes, caramelized onions, pine nuts, feta, sherry cream sauce, rigatoni  
18.99

### Cecca

roma tomatoes, fresh basil, garlic, capers, feta, spaghetti  
13.99

## seafood pasta

### Frutti di Mare

mussels, clams, shrimp, scallops, assorted fish, tomatoes, light spicy tomato broth, fettuccine  
24.99

### Lobster & Shrimp D'Avolo

lobster, shrimp, lightly-spiced tomato basil sauce, parsley, linguine  
23.99

### Vongole

fresh clams, white wine, garlic, linguine  
19.99

## baked pasta

### Chicken Tortellini

tri-colored tortellini, chicken breast, mushrooms, mozzarella, alfredo sauce  
13.99

### Chicken & Broccoli Lasagna

chicken, broccoli, sun-dried tomatoes, ricotta, mozzarella, parmigiana-reggiano, feta, béchamel  
14.99

### Lasagna

ground beef, mild italian sausage, ricotta, mozzarella, parmigiana-reggiano, tomato basil sauce  
13.99

## ravioli

### Butternut Squash Ravioli

butternut squash filled ravioli, butter, sage infused cream, walnuts  
13.99

### Spinach Ravioli

cheese filled spinach ravioli, sun-dried tomatoes, artichoke hearts, lemon pepper cream sauce  
15.99

### Lobster Ravioli

Lobster filled ravioli, lobster broth, tomato sauce, green onions, arugula  
18.99

## { ENTRÉES }

*caesar salad add \$5.99 | K&B salad add \$7.99*

## chicken

### Mary's Free Range Chicken Breast

picatta sauce, broccoli and garlic mashed potatoes  
19.99

### Chicken Scallopini

lemon caper sauce or marsala wine sauce  
*served with: penne in tomato basil sauce, roasted potatoes, or roasted vegetables*  
17.99

### Eggplant Parmigiana

eggplant, mozzarella, basil, tomato basil sauce, served with penne in tomato basil sauce (*gluten free*)  
16.99

### Chicken Parmigiana

breaded chicken breast, mozzarella, tomato basil sauce  
*served with: penne in tomato basil sauce, roasted potatoes, or roasted vegetables*  
17.99

### Half Chicken

served with roasted potatoes  
15.99

## protein

### Steak Florentina

delmonico steak, served with roasted potatoes and sautéed spinach with marinated artichoke hearts, gorgonzola compound butter  
29.99

### Ribeye

ribeye, portebello mushroom demi-glace served with garlic mashed potatoes and asparagus  
36.99

### Braised Short Ribs

beef short ribs, mushrooms, garlic mashed potatoes, roasted vegetables  
22.99

### Meatloaf

ground beef meatloaf, mushroom marsala sauce, garlic mashed potatoes, roasted vegetables  
16.99

### Pork Tenderloin

pork tenderloin, red wine reduction served with roasted potatoes, roasted vegetables  
18.99

### Half Rack of Lamb

four lamb chops, macadamia nut pesto, rosemary mustard sauce with roasted potatoes  
20.99

## seafood

### Salmon

salmon, pesto cream sauce  
*served with saffron rice and roasted vegetables*  
25.99

### Halibut

halibut, roma tomatoes, basil and garlic  
*served with saffron rice and roasted vegetables*  
{market price}

### Sea Bass

seabass, carrots, vodka lemon cream sauce  
*served with saffron rice and roasted vegetables*  
{market price}

### Cioppino

seafood, shellfish, white wine, garlic, tomato broth (*not served with sides*)  
27.99

## risotto

### Lemon Risotto with Barramundi

barramundi, risotto, sweet peas, asparagus, lemon zest, parmigiana-reggiano, bruschetta tomatoes, arugula  
24.99



## {WINES}

### sparkling

Prosecco, La Marca NV Veneto (187 ml)	split 9.00
Nino Franco Prosecco "Rustico" NV	bottle 38.00
Blanc D'Blanc, Ferrari NV Trentino "Methode Classico"	bottle 46.00
Cuvee Rose, Berlucchi NV "Methode Classico" Lombardy	bottle 52.00
Veuve Clicquot "Yellow Label" NV Reims	bottle 119.00

### white

Rose Alex Trijumpf 2014 Serbia	glass 11.00   bottle 42.00
Vermentino, Sella & Mosca "La Cala" 2015 Sardinia	bottle 36.00
Sauvignon Blanc, Kim Crawford 2015 Marlborough	glass 11.00   bottle 42.00
Albarino / Pinot Blanc, Spicy Vines California	glass 13.00   bottle 50.00
Gavi, La Scolca "White Label" 2014 Piedmonte	bottle 43.00
Soave, Bertani "Sereoli" 2014 Veneto	bottle 38.00
Pinot Grigio, Santa Cristina 2015 Venezia	glass 9.00   bottle 34.00
Pinot Grigio, Santa Margherita 2015 Valdadige	glass 15.00   bottle 58.00
Pecorino, Velenosi 2013 Marche	glass 12.00   bottle 46.00
Falanghina, Feudi DOC 2014 Campania	glass 11.00   bottle 42.00
Viognier, Zaca Mesa 2014 Santa Ynez	bottle 49.00
Sauvignon Blanc Blend, Illumination 2015 Sonoma	bottle 59.00
Etna Bianco, Alta Mora 2014 Sicily	bottle 49.00
Chardonnay Blend, Blindfold 2014 California	glass 13.00   bottle 50.00
Chardonnay, Kendall Jackson "Vintners Reserve" 2015 California	bottle 38.00
Chardonnay, Stags' Leap Winery 2014 Napa	bottle 49.00
Chardonnay, Rodney Strong "Chalk Hill" 2014 Sonoma	bottle 46.00
Chardonnay, Cusumano "Jale" 2013 Sicily	bottle 59.00
Chardonnay, Spicy Vines "Risque" 2013	bottle 62.00
Chardonnay, La Crema 2014 Sonoma Coast	glass 12.00   bottle 46.00
Chardonnay, Ferrari-Carano "Tre Terre" 2012 Russian River	glass 11.00   bottle 42.00
Chardonnay, Landmark "Overlook" 2013 Sonoma	glass 10.00   bottle 38.00
Chardonnay, Cuvaision 2013 Carneros	glass 16.00   bottle 62.00
Chardonnay, Cakebread 2013 Napa	bottle 102.00
Muller Thurgau, Kettmeir 2013 Alto Adige	glass 11.00   bottle 42.00
Riesling, Ste Michelle / Dr Loosen "Eroica" 2014 Columbia	bottle 46.00

### red

Barbera D'Asti Prunotto "Fiulot 2013 Piedmonte	bottle 38.00
Valpolicella Ripasso, Bertani 2012 Veneto	glass 16.00   bottle 49.00
Dolcetto D'Alba, Borgogno 2014 Piedmonte	bottle 39.00
Barbera d'Alba, Marchesi di Barolo "Ruvei" 2013 Piedmonte	glass 11.00   bottle 42.00
Pinot Noir, Lyric by Etude 2014 Santa Barbara	bottle 46.00
Pinot Noir, David Bynum 2015 Russian River	bottle 50.00
Pinot Noir, Whetston "Jonboat" 2014 Sonoma Coast	bottle 69.00
Etna Rosso, Planeta 2014 Sicily	bottle 52.00
Pinot Noir, Flowers 2014 Sonoma Coast	bottle 86.00
Pinot Noir, Meiomi 2015 California	glass 11.00   bottle 42.00
Pinot Noir, Patz & Hall "Jenkins Ranch" 2013 (Appellation)	bottle 102.00
Pinot Noir, Cambria "Clone 4" 2014 Santa Maria	bottle 52.00
Chianti Superiore, Banfi 2014 Tuscany	glass 9.50   bottle 36.00
Chianti Classico Riserva, Melini "La Selvenella" 2011 Tuscany	glass 16.00   bottle 62.00
Chianti Classico, Querciabella 2012 Tuscany	bottle 52.00
Chianti Classico, Tenuta Arceno 2013	glass 14.00   bottle 54.00
Chianti Classico Riserva, Verrazzano 2009 Tuscany	bottle 78.00
Chianti Classico Riserva Nozzole 2013 Tuscany	glass 14.00   bottle 54.00
Rosso, Santa Cristina 2014 Tuscany	bottle 36.00
Mazzei Badiola 2013 Tuscany	glass 11.00   bottle 42.00
GSM, Casadei "Sogno Mediterraneo" 2013 Tuscany	bottle 46.00
Super Tuscan, Querciabella "Mongrana" 2012 Tuscany	bottle 48.00
Cabernet / Merlot / Nebbiolo, Gaja "Sito Moresco" 2013 Piedmonte	bottle 99.00
Montecucco Riserva, Colle Massari 2012 Tuscany	bottle 59.00

Barolo, Mirafiore 2011 Piedmonte	glass 19.00   bottle 74.00
Barbaresco, Pio Cesare 2010 Piedmonte	bottle 103.00
Barolo, Pio Cesare, 2011 Piedmonte	bottle 109.00
Merlot, Toad Hollow "McDowell" 2014 Sonoma	glass 10.00   bottle 38.00
Vino Nobile di Montepulciano, Tre Rose "Caterina" 2012 Tuscany	bottle 63.00
Brunello di Montalcino, Castiglion del Bosco 2011 Tuscany	bottle 93.00
Brunello, Il Poggione 2011 Tuscany	bottle 149.00
Brunello, Gaja "Santa Restituta" 2011 Tuscany	bottle 163.00
Brunello, Villa Banfi 2011 Tuscany	bottle 143.00
Nero D'Avola, Rapitala "Campo Reale" 2015 Sicily	glass 10.00   bottle 38.00
Claret, Coppola "Diamond Series" 2012 California	glass 11.00   bottle 42.00
Cabernet Sauvignon, Intrinsic 2014 Columbia	bottle 46.00
Blend, Guado Al Tasso "Il Bruccato" 2014 Tuscany	bottle 52.00
Blend, Ruffino "Modus" 2013 Tuscany	bottle 59.00
Blend, Coppola 2012 "Cinema"	bottle 51.00
Blend, Rodney Strong "Symetry" 2012 Sonoma	bottle 100.00
Montepulciano, Caldora "YUME" 2011 Abruzzi	glass 16.00   bottle 62.00
Blend, Ferrari-Carano "Tresor" 2012 Sonoma	bottle 92.00
Cabernet Sauvignon, Ste Michelle "Cold Creek" 2012 Washington State	bottle 69.00
Merlot, Darioush 2013 Napa	bottle 129.00
Cabernet Sauvignon, Kenwood 2013 Jack London (Appellation)	bottle 51.00
Cabernet Sauvignon, William Hill 2014 California	glass 11.00   bottle 42.00
Blend, Franciscan, "Magnificat" 2013 Napa	bottle 72.00
Aglianico, Feudi "Rubrato" 2012 Campania	glass 11.00   bottle 42.00
Cabernet Sauvignon, Joseph Carr 2013 Napa	glass 13.00   bottle 49.00
Justin Cabernet Sauvignon 2014 Paso Robles	glass 16.00   bottle 62.00
Cabernet Sauvignon, Amapola Creek by Richard Arrowood 2012 Sonoma	glass 19.00   bottle 76.00
Syrah/Pinot, Penner Ash "Rubeo" 2014	bottle 47.00
Merlot, Emmolo 2013 Napa	bottle 102.00
Cabernet Sauvignon, Heitz Cellars 2012	bottle 100.00
Cabernet Sauvignon, Brandlin 2012	bottle 129.00
Cabernet Sauvignon, Silverado GEO 2012 Napa	bottle 149.00
Petite Sirah, Opolo 2013	bottle 49.00
Blend, Prisoner, 2014 California	bottle 76.00
Blend, Antinori Tignanello 2013 Tuscany	bottle 179.00
Primitivo, Monaci "Piluna" 2014 Puglia	glass 10.00   bottle 38.00
Zinfandel, Saldo 2014 California	bottle 48.00
Syrah, Spicy Vines "Dragon's Kiss" 2013	bottle 62.00
Syrah, Tenet "Pundit" 2014	glass 14.00   bottle 53.00
Syrah, Qupe "Sawyer Linqest" 2012 Edna Valley	bottle 66.00
Amarone, Sartori "Conte Bra" 2008 Veneto	bottle 113.00

### captain's list

{WHITE}	
Chardonnay, Gaja Gaia & Rey 2014 Piedmonte	bottle 403.00
{RED}	
Opus One, 2012 Napa	bottle 384.00
Blend, Antinori Solaia 2011	bottle 403.00
Cabernet Sauvignon, Groth Reserve 2012 Oakville	bottle 229.00
Barolo, Prunotto "Bussia" 2008 Piedmonte	bottle 199.00
Cabernet Sauvignon, Pine Ridge "Stags Leap Dist" 2012 Napa	bottle 254.00
Cabernet Sauvignon, Chimney Rock 2013 Napa	bottle 164.00
Cabernet Sauvignon, BV "Georges Latour" 2012 Rutherford	bottle 199.00
Super Tuscan, Tenuta San Guido "Guidalberto" 2013 Tuscany	bottle 189.00
Cabernet Sauvignon, Alpha Omega 2011 Napa	bottle 189.00
Levendi Howell Mountain 2013 Napa	bottle 179.00

## {BEER}

**Budweiser**  
\$6  
**Bud Light**  
\$6  
**Stella Artois**  
\$7  
**Hoegaarden**  
\$7

**Leffe Blonde**  
\$7  
**Goose Island IPA**  
\$7  
**Aurora Hoppyalis IPA**  
\$7  
**Mosaic Session Ale**  
\$7

**Red Trolley Ale**  
\$7  
**Hop Juice Double IPA**  
\$7  
**Trestles IPA**  
\$7  
**Stone Go To IPA**  
\$7

**White Rascal Belgian White Ale**  
\$7  
**Racer 5 IPA**  
\$7  
**Mama's Little Yella Pils**  
\$7  
**Duvel**  
\$7