

Appetizers

CHARCUTERIE BOARD \$22

assorted meats & cheeses / fresh fruit / pistachios / fruit jam / honey / housemade crostini's

CALAMARI \$18

herb citrus seasoned / served with a spicy marinara

STEAMERS \$20

littleneck clams / sauteed / olive oil / garlic / white wine / grilled crostini

WAGYU MEATBALL & TOAST \$19

house specialty meatballs / garlic herb crostini / marinara / pecorino

FRIED MOZZARELLA \$12

lightly breaded / served with house made marinara

STUFFED MUSHROOMS \$14

mushroom / beef au jus / romano

HEIRLOOM BRUSCHETTA \$12

fresh basil / olive oil / heirloom tomatoes with balsamic on toasted artisan bread

WINGS \$14

buffalo or garlic parmesan / served with ranch / carrot sticks & celery

CAPRESE \$11

fresh mozzarella / fresh basil / roasted tomato roma tomatoes with balsamic & olive oil drizzle

FRIED ZUCCHINI \$12

lightly battered with ranch

TRUFFLE FRIES \$9

FANCY FRIED GREEN BEANS \$11

seasoned / battered / ranch dressing

Neapolitan Pizzas 12"

MARGHERITA \$20

tomato sauce / heirloom tomatoes / fresh mozzarella / basil

MORTAZZA \$22

béchamel sauce / mortadella / burrata / pistachios / extra virgin olive oil.

PROSCIUTTO-ARUGULA PIZZA \$24

béchamel sauce / mozzarella / prosciutto / arugula / parmigiano reggiano / extra virgin olive oil

MEAT LOVERS \$22

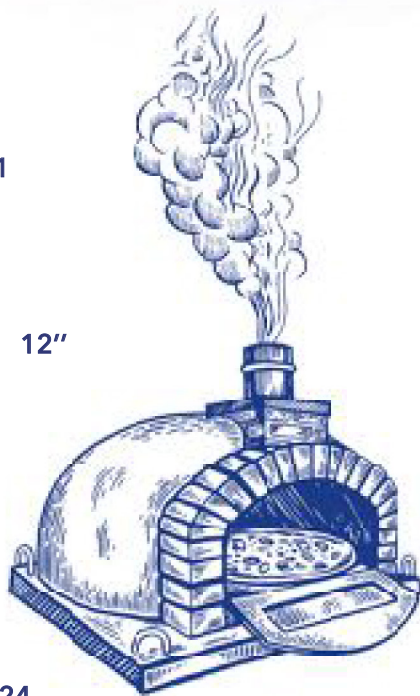
tomato sauce / pepperoni / sausage / bacon

PEPPERONI PIZZA \$18

mozzarella cheese / balsamic hot honey / pecorino / pepperoni / extra virgin olive oil

CHEESE LOVERS PIZZA \$18

house made marinara / fresh mozzarella / romano / mozzarella



Soup & Salad

MINISTRONE SOUP \$7

SOUP OF THE DAY \$7

ANTIPASTO SALAD \$17

beans / peppercini / olives / red onions / giardinara / salami & provolone cheese

CAESAR SALAD \$14

romaine lettuce / croutons / romano / caesar dressing
add protein:
chicken \$6, shrimp \$8, salmon \$10, avocado \$4

CHICKEN PARMESAN SALAD \$21

breaded chicken breast / white aged cheddar / cannellini beans / olives / avocado / tomatoes / mixed greens

BRUSCHETTA PIZZA SALAD \$21

mixed field greens / red onion / cucumber / heirloom bruschetta mix / grilled chicken breast / buffalo chips

GRILLED SALMON SALAD \$24

mixed greens / heirloom cherry tomatoes / cucumbers / feta / red onions / choice of dressing

SIDE GARDEN SALAD \$8

mix greens / cherry tomatos / cucumber / red onions / choice of dressing

Specialty Pizzas 12"

19SEVENTY SPECIAL \$24

italian sausage / pepperoni / olives / mushroom / bell pepper / red onion / mozzarella

BBQ CHICKEN PIZZA \$22

bbq sauce / grilled chicken / mozzarella / red onion / romano

FARMERS GARDEN \$24

mushroom / bell peppers / sun-dried tomatoes / garlic / pesto / mozzarella / extra virgin olive oil

CYO PIZZA \$17

Up to 5 Toppings \$2 per topping

pepperoni • prosciutto • olives • sausage
onion • pineapple • tomatoes • bacon
garlic • bell pepper • mushrooms • basil
sundried tomato • jalapeños

DINNER

Pastas



FETTUCCINE ALFREDO \$18
alfredo sauce / broccoli / pecorino
add protein: chicken \$6, shrimp \$8

RIGATONI A LA VODKA \$19
heirloom tomatoes / house vodka sauce / basil /
garlic. add chicken \$6, add shrimp \$8

1970 LASAGNA \$21
ricotta / mozzarella / romano / bolognese

SPAGHETTI & WAGYU MEATBALLS \$19
meat sauce / specialty meatballs / pecorino

CHICKEN PENNE PESTO \$20
creamy pesto sauce, grilled chicken

BAKED RIGATONI \$20
italian sausage / ricotta / mozzarella / meat sauce



(TABLE SIDE) SHORT RIB
PAPPARDELLE (SERVES 2) \$69
truffled / romano / parmesan wheel /
alfredo / beurre blanc

JUMBO SHRIMP LINGUINE \$28
white wine sauce / tomatoes /
charred lemon / garlic

SEAFOOD CIOPPINO \$32
jumbo shrimp / clams / mussels / garlic /
tomato bisque / garlic crustini

LINGUINE & CLAMS \$24
choice of marinara or white wine sauce

AGLIO E OLIO \$18
spaghetti / evoo / garlic / white wine / heirloom tomatoes

Dinner Plates

BLACK ANGUS PRIME RIBEYE 12 oz. \$78
served with garlic mashed & veggies

BLACK ANGUS PRIME FILET MIGNON 8 oz. \$64
served with garlic mashed & veggies

BLACK ANGUS PRIME TOMAHAWK 38 oz. \$165
served with garlic mashed & veggies

BRAISED SHORT RIB \$30
cooked to perfection / over garlic mashed potatoes /
asparagus spears

GRILLED WAGYU BURGER \$23
mozzarella / caramelized onion /
heirloom tomatoes / baby gem lettuce /
mayo / mustard / served with truffle fries

SAUTEED CHICKEN PICCATA \$24
chicken breast / lemon butter sauce with capers /
side of pasta & veggies

CHICKEN MARSALA \$24
chicken breast /
mushroom / marsala wine sauce /
marinara & veggies

PISTACHIO CRUSTED SALMON \$28
sundried tomatoes / kale / chickpeas / orzo pasta /
olive oil / charred lemon

SALMON PICCATA \$28
grilled salmon / capers / lemon butter sauce /
served with garlic mashed
potatoes and grilled asparagus



Additional Sides

FARMERS SAMPLER \$14
broccoli, carrots, asparagus, mushroom,
roasted peppers

CHARRED BROCCOLI \$9

BUTTER POACHED ASPARAGUS \$9

SAUTEED MUSHROOMS \$9

GARLIC MASHED POTATOES \$9

TRUFFLE FRIES \$11

AUSTRALIAN WAGYU MEAT BALL \$7

(2) ITALIAN SAUSAGES WITH MEAT SAUCE \$7

SIDE GARLIC BREAD \$6

SOURDOUGH ROLLS

Half / Full \$3 / \$5



Desserts

CANNOLI \$8

TIRAMISU \$12

PISTACHIO CRÈME BRULÉE \$12

CHOCOLATE BROWNIE \$10
with scoop gelato

NY CHEESECAKE \$10
with fresh berries

HOMEMADE GELATO \$7

SPUMONI ICE CREAM \$6

AFFOGATO \$8
vanilla gelato with a shot of espresso