

TWENTIES

Italian Restaurant

APPETIZERS

BLISTERED SHISHITO PEPPERS 12

oven roasted shishito peppers with roasted herbs and black garlic served with grilled flat bread

CALAMARI FRITTI AND GAMBERI 24

fried crispy seasoned calamari and shrimp with spicy marinara sauce

ZUPPA DI CLAMS OR MUSSELS 21

CLAMS OR MUSSELS sautéed with shallots, garlic, white wine, fresh parsley, crushed pepper, butter and extra virgin olive oil

DOLCE E PICCANTE SHRIMP 16

sweet and spicy shrimp served over a bed of citric arugula

ZUPPA 6

hearty minestrone soup of Italian fresh herbs with vegetables, beans, pasta, tomatoes, vegetable broth, and a sprinkle of parmesan cheese

CESARE 9

Caesar salad with shaved parmigiana, homemade croutons, topped with anchovies and Caesar dressing

ENTRÉES

CHEF'S CLASSIC SPAGHETTI AND MEATBALLS 16

DOLCE E PICCANTE PESCE 29

pan-seared salmon dusted in a sweet and sassy dry rub with fresh herb mix over a bed of herbed black risotto

SOUTHERN ITALIAN VALLE D'AOSTA 22

pan-seared organic fillet chicken breast w/wilted spinach, sun dried tomatoes, olives, wild Italian herbs, black risotto with a barolo white wine reduction topped with fontina cheese

LAND AND SEA 40

14 oz. grilled rib eye with honey pepper glazed steak topped with twin jumbo sweet and spicy shrimp and blistered heirloom baby tomatoes

CHICKEN PARMESAN 21

chicken parmesan made with herbed seasoned breadcrumbs, served with homemade bucatini pasta

VEAL PARMESAN 23

veal parmesan made with herbed seasoned breadcrumbs, served with homemade bucatini pasta

SIDE DISHES

ASPARAGI ALLA GRIGLIA 6

grilled asparagus infused with black garlic, extra virgin olive oil, drizzled with balsamic glaze

FUNGHI TRIFOLATI 10

balsamic soy roasted garlic herbed wild mushrooms

SPINACIO 6

pan sautéed coachella valley spinach, with light olive oil and fresh wild herbs

PASTA ALIMENTARE 7

CHOICE OF
FETTUCCINE, BUCATINI
OR CHEESE RAVIOLI
with choice of
HOUSE MADE FRESH,
AUTHENTIC POMODORO SAUCE
(house favorite);
RICH AND CREAMY
ALFREDO SAUCE;
OR BASIL PESTO SAUCE

PATATINE FRITTI 6

crispy fries tossed in sweet and sassy dry rub

POLPETTE 12

homemade beef meatballs tossed in a pomodoro sauce

SALSICCIA 7

spicy sausage with peppers and onions

SOUTHERN ITALIAN SPECIALTIES

CALAMARI CAJUN 15

cajun calamari with southern Italian spices
with a sweet red chili dipping sauce

POMODORI VERDI FRITTI 12

fried green tomatoes in buttermilk with black garlic,
andouille sausage and chipotle aioli

COSTOLA CORTA BRASTATE 31

braised short rib, marinated and slowly cooked
with fresh Italian herbs, sweet red chili demi-glaze
served over a bed of creamy polenta

GAMBERI PICCANTI E POLENTA 31

pan-seared black tiger shrimp with tri-color peppers,
red onions, fresh Italian herbs, andouille sausage and monterey jack cheese
served on a bed of creamy polenta

LEMON PICCATA STRIPED BASS 42

pan-seared striped bass with wild herbs, garlic and capers
in a lemon butter wine sauce served over herbed risotto

SIDE DISHES

BRUSSELS SPROUTS 10

pan-seared brussels sprouts in a sweet and sassy
honey glaze served with andouille sausage and
drizzled balsamic glaze and parmesan cheese

POLENTA 7

herbed mascarpone polenta

CHILDREN'S MENU

(UNDER 10)

CHEESE RAVIOLI AND MEATBALL 9

FETTUCCHINE ALFREDO 7

CHICKEN TENDER PASTA 14

CHICKEN PARMIGIANA AND PASTA 16

BUCATINI AND MEATBALLS 12

DESSERTS

BROWNIE CALDO 11

warm brownie with vanilla gelato,
whipped cream and chocolate sauce

TRIO GELATO 12

mascarpone, chocolate, strawberry -
A rich, creamy
milk-custard base ice cream
that originated in Italy
(optionally topped with
house made whipped cream or
chocolate syrup)

CANNOLIS 10

fried pastry dough
with a sweet creamy
ricotta cheese filling

TORTA TIRAMISU 12

A rich, layered Italian dessert
featuring coffee-soaked ladyfingers,
a creamy mascarpone filling,
and a cocoa powder dusting
(house favorite)