

Foretti's

Per La Tavola

Olive Fritte \$12 Fontina stuffed Castelvetrano olives, lightly flash fried, oregano, sea salt	The House Salad \$12 Organic mixed greens, fresh local grown strawberries, Italian herb vinaigrette, shaved parmigiano	Calamari & Gamberi \$20 Lightly fried calamari and tiger shrimp served with arrabbiata sauce
Heirloom Tomato & Burrata Carpaccio \$18 Local organic heirloom tomatoes, arugula, Castelvetrano olives with creamy burrata mozzarella, organic basil	Of course, we have a Caesar \$12 Shaved Parmigiano, housemade croutons, anchovy-lemon dressing	Calamari & Shrimp Luciana \$21 Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce with housemade crostini
Butternut Squash Ravioli \$14 Housemade organic butternut squash ravioli, brown butter sage sauce	Seafood Salad \$21 Mediterranean octopus, calamari, tiger shrimp, locally grown lemon, spicy Calabrian chili oil, mint, EVOO, cherry tomatoes, arugula	Octopus & Tasmanian Salmon \$22 Braised Italian octopus, thinly sliced sashimi grade Tasmanian salmon, unfiltered EVOO, tear drop peppers, lemon preserves, tomatoes, organic greens, Maldon salt flakes, capers
Mamma Mia Meatballs \$23 Three housemade meatballs, ragù, burrata and fresh basil		

Prosciutto e Formaggi Bar

Salumi Misti Three Meats \$26	Salumi e Formaggi Three of Each \$31	Formaggi Misti Three Cheeses \$24
San Daniele \$13 The excellence of prosciutto, delicate and complex. Aged for over 20 months ITALY	Soppresata Calabrese \$12 Silky and spicy, the southern Italian favorite piccante salami ITALY	Wild Boar Salami \$12 Lean and intense. Handcrafted using a traditional Italian recipe CALIFORNIA
Manchego PDO \$13 Corazon de Ronda. Raw milk of Manchega sheep HOUSEMADE CROSTINI SPAIN	Parmigiano \$13 Pure and unique taste. The King of cheese ORGANIC LOCAL DATES MESQUITE HONEY ITALY	Red Leicester Crunch \$15 Matured for 15 months SWEET DROP PEPPERS CAMELIZED PECANS ENGLAND
	Burrata \$15 Di Stefano BLACK LAVA SALT FLAKES UNFILTERED SICILIAN EVOO MARINATED GRILLED ITALIAN ARTICHOKE ITALY	

Pizze

Margherita DOP \$20 All imported from Naples Caputo flour, San Marzano DOP, EVOO, mozzarella	Crispy Prosciutto \$23 Crispy San Daniele prosciutto, tomato, San Marzano sauce, goat cheese, mozzarella, housemade spicy oil	Pizza Bella \$23 (no tomato sauce) Fontal, mozzarella, organic cherry tomato bruschetta, Italian oregano, arugula
Salsiccia \$22 Housemade wild boar sausage, sautéed wild mushrooms, manchego, mozzarella	Meatballs & Mozzarella \$22 Beef meatballs, housemade mozzarella, polpetta sauce	
		Try our Nutella Pizza \$17 Organic Bananas & Strawberries
		SUBSTITUTE WHOLE WHEAT PASTA \$3 FRESH MADE GLUTEN FREE PASTA \$5 (Rice & potato flour blend, egg white, sea salt)

Pasta Fatta in Casa

Spaghetti Meatballs \$28 Spaghetti, meatballs, light spicy tomato sauce, creamy burrata	Scampi Ravioli \$24 Limoncello infused ravioli, stuffed with wild shrimp scampi, shallots, fresh garlic, finished in a Meyer lemon white wine cherry tomato sauce	Pappardelle Lamb Ragù \$25 Colorado 16-hour slow braised lamb shoulder ragù over fresh pappardelle
Cheese Ravioli \$22 Spinach and ricotta filled ravioli, tomato sauce, basil (May substitute Alfredo sauce)	Lobster Ravioli \$27 Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce with fresh butterfly black tiger shrimp	Healthy Salmon Pasta \$25 Lemon infused tagliolini pasta, tossed with fresh salmon, shallots, garlic, pinot grigio white wine sauce, tomato bruschetta, peppery baby arugula
Baked Ziti \$24 Meatballs, Bolognese sauce, provolone, asiago and mozzarella tossed and baked	Limoncello Taglierini \$25 Housemade limoncello infused pasta, tiger shrimp, shallots, fresh local lemon and pinot grigio white wine sauce	50/50 \$23 Housemade pappardelle pasta, Bolognese style free-range beef and Kurobuta pork salsiccia, wild mushrooms, shaved grana
Lasagna \$28 Ricotta, Meatballs, Mozzarella, Bechamel topped with a Bolognese sauce.	Spaghetti Verde \$24 Arugula infused spaghetti tossed with black tiger shrimp, garlic, pinot grigio, baby tear drop Peruvian peppers and Calabrian chili	Gnocchi NONNA TITINA'S RECIPE
Linguine Cacio e Pepe \$18 Black pepper, pecorino cheese, simple unique Italian older recipe	Linguine Black \$25 Black ink infused linguine, Manila clams, calamari, shrimp, fresh fish, chardonnay, fresh tomato and pomodoro sauce	Positano \$22 Pomodoro sauce, basil, mozzarella
Linguine Clams \$25 Fresh Manila clams, garlic, parsley, white wine sauce		Butter Sage Gnocchi \$23 Prosciutto, Parmigiano, butter sage sauce

Add Ons

Mamma Mia Meatball \$7 ea. ADD BURRATA \$2	Organic Chicken \$9	Shrimp \$3.50 ea.	Salmon \$13	Organic Avocado \$5	Arugula \$4
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Piatti

Veal Marsala or Piccata \$29 Veal tenderloin hand pounded, sautéed with shallots, wild mushroom and flambé SICILIAN MARSALA WINE OF LEMON PICCATO SAUCE SAUTÉED ORGANIC SPINACH FIRE ROASTED POTATOES	Lamb Chop \$38 Austalian double cut lamb chops. Maldon salt flakes, Italian herbs, grilled and oven baked ROASTED ROSEMARY POTATOES MARINATED FRESH HERB SAUCE OF PORT RED WINE REDUCTION	Tasmanian Sea Salmon \$30 (aka Sea Trout) Fresh Wild Caught MEYER LEMON PRESERVES ORGANIC QUINOA FRESH VEGETABLES
Vitello al Mattone \$28 Veal tenderloin hand pounded, rosemary foccacia crumbs, baked with fontina, mozzarella, and San Marzano passata ORGANIC BABY KALE HEIRLOOM TOMATO	Pollo Limoncello \$24 All-natural cage free fresh double-breast of chicken. Limoncello-reduction caper sauce ORGANIC RAINBOW CARROTS FRESH SAUTÉED SPINACH (Available with Marsala Mushroom Sauce)	Cioppino \$28 Black tiger shrimp, Tasmanian salmon, clams, calamari, and fresh fish. Oregano, garlic, and white wine tomato broth

*Gluten free pasta contains soy and may be cooked in water that contains flour. For food allergies, please ask to speak with the manager before ordering
Consuming raw undercooked meats, seafood, shellfish, or eggs increase your risk of foodborne illness