

Appetito

CAL-ITALIAN

Bar & Eatery

"Fresh pasta, made from scratch, everyday"



SNACKS

Soup of the Day	4.95
Cheesy Garlic Bread	4.50
Blistered Shishito Peppers	5.95
Fried Calamari with Romesco	8.95
Bruschetta with Mozzarella & Peppers	9.95
Fried Green Tomatoes alla Marinara	10.95
Wild Mushroom Arancini	7.95
Crispy Brussels Sprouts with Vin Cotto	7.95
Italian Sliders (3) - Meatballs, Italian Sausage or Eggplant	9.95
Grilled Chicken Wings & Gorgonzola Dip	9.95
Cheese Board - Fruit Compote, Marcona Almonds, Bread	9.95
Charcuterie Board - Bresaola, Prosciutto, Soppressata	14.95

SALADS

Chicken \$4.50
Salmon \$5.50
Shrimp \$6.50

Strawberry & Beet - Goat Cheese, Basil Vinaigrette	9.95
Antipasto - Romaine, Beans, Meats, Cheese, Peppers	10.95
Cara Cara Spring Mix - Tarragon Vin, Hazelnuts, Gorgonzola	13.50
Butter Lettuce - Egg, Gorgonzola, Bacon, Hazelnuts	10.95
Shrimp & Romaine - Tomato, Avocado, Cucumber, Breadcrumbs	13.50
Tuscan Kale Caesar & Croutons	11.50

SANDWICHES

Choice of:
Pesto Pasta Salad
Green Salad

Grilled Eggplant - Goat Cheese Tapenade, Avocado, Peppers, Onion	10.95
Crispy Sicilian Chicken - Sriracha Aioli, Pine Nuts, Sicilian Slaw	11.50
Soppressata - Fontina, Pepperoncini, Red Onion, Dijon Aioli	11.50
Hot Brisket - Arugula, Onions, Peppers, Horseradish Aioli	12.95
Porchetta - Provolone, Broccoli Rabe, Chili Aioli	12.95
Meatball Hoagie - Parmesan, Mozzarella, Pepperoncini	12.50
Black Tempura Salmon - Sourdough, Garlic Aioli, Spring Mix	15.75

*Appetito Burger - Carmelized Onions, Fontina, Butter Lettuce 11.95
Served with French Fries

PIZZETTES

*Gluten Free Available

Vegetarian - Peppers, Onions, Olives, Mushrooms	11.95
Margherita	12.50
Chicken Alfredo & Kale	12.95
Pepperoni & Onions	12.95
BBQ Chicken - Red Onions, & Mozzarella	12.95
Sausage & Peppers	12.95
Smoked Brisket & Sweet Peppers	13.95
Meatball, Sausage & Pancetta	13.95
Garlic Shrimp with Basil Pesto	13.95
Prosciutto with Figs, Goat Cheese & Thyme	13.95

PASTA

*Gluten Free Available

Handmade Ravioli - 3 Cheese & Spring Pea or Wild Mushroom & Asparagus	11.95/16.95
Spaghetti & Sunday Sauce - Meatballs & Sausage	10.50/14.95
Whole Wheat Papardelle - Pine Nuts, Tomatoes, Raisins	8.95/12.95
Spring Pea Tagliatelle - Pancetta, Pecorino	10.95/15.95
Linguine alla Bolognese - Italian-American Classic	10.95/15.95
Ricotta Gnocchi - Kale-Walnut Pesto or Marinara	11.95/16.95
Linguine & Clams - White Wine, Garlic, Bread Crumbs, Chili Flake	12.95/18.95
Braised Lamb Malfatti - Arugula, Lemon, Pecorino	13.95/18.95
Meatball Lasagna Al Forno - Sausage, Mozzarella, Pecorino, Ricotta	15.95

RISOTTO

*Gluten Free

Grilled Eggplant - Fried Egg, Seasoning Peppers, & Parmesan	14.95
Smoked Brisket & Peppers	16.95
Roasted Pork & Broccoli Rabe	15.95
Grilled Chicken & Pepperonata	15.95
Tiger Shrimp & Manila Clams with Spicy Marinara	17.95

MAINS

Roasted Half Chicken - Marscapone Polenta, Local Dates	17.95
Grilled Salmon - Sautéed Greens, Roasted Fingerlings, Beurre Blanc	18.95
Smoked Brisket Platter - Mashed Fingerlings, Jus, Roasted Veggies	18.95
Crispy Chicken over Linguine - Parmigiano, Alfredo or Arrabiata	16.95
Eggplant Parmigiano over Linguine	14.95
Lamb Loin Chop - Whipped Yams, Carrot, Red Wine, Caponata	18.95

SIDES \$4.50:

Pecorino-Oregano French Fries
Sautéed Broccoli Rabe
Thyme & Mascarpone Polenta

Buonissimo Prix Fixe

19.95

1 Soup or Salad - Kale Caesar, Strawberry-Beet, House Greens
1 Regular Pasta, Sandwich or Pizzette
1 Dessert Taster - Cannoli or Profiterole

Gran Appetito Prix Fixe

24.95

1 Soup or Salad - Kale Caesar, Strawberry-Beet, House Greens
1 Risotto or Main Dish
1 Dessert Taster - Cannoli or Profiterole

DESSERTS

Tiramisu Profiteroles ~~~~~	5.95
Appetito Cheesecake - Caramel-Espresso, Chocolate Crust ~	7.95
Cannoli - Chocolate Cream Center ~~~~~	5.95
Kahlua Bread Pudding ~~~~~	5.95
Affogato - Vanilla Gelato topped with Espresso ~~~~~	5.95

DRAFT BEER

Abita Light , LA (Light Lager) ~~~~~	5.95
Peroni , IT (Italian Lager) ~~~~~	6.50
CV Brewing Appetito Ale , CA (Amber Saison) brewed local for us	6.50
Babe's Blackfin Lager , CA (Black Lager) ~~~~~	6.50
Stone Delicious IPA , CA (Gluten Reduced IPA) ~~~~~	6.95
Allagash White , ME (American Witbier) ~~~~~	7.50
Golden Road Wolf Among Weeds IPA , CA (Double IPA) ~	7.95
*Rotating Seasonal Special ~~~~~	7.50

BEER BOTTLES & CANS

Refuge Blood Orange Wit , CA (Fruited Witbier, 16 oz) ~~~	7.50
Strand Brewing 24th St Pale Ale , CA (Pale Ale, 16.9 oz) ~	8.95
Rekorderlig Cider , Sweden, (Apple, Strawberry Lime, Pear) 15/11 oz	8.50
Lost Coast Great White Ale , CA (White Ale, 22 oz) ~~~~~	12.50
Bear Republic Racer 5 IPA , CA (IPA, 22 oz) ~~~~~	12.95
Bitburger Non Alcoholic , DE (German NA Lager, 12 oz) ~	5.50
Glutenberg Pale Ale or IPA , QC (Gluten Free Ale, 16.9 oz)	8.95

COCKTAILS

NEGRONI BAR

Aged italian vermouth and campari forms the base for these thirst quenchers

American - Add Seltzer ~~~~~	6.00
Negroni - Add Gin ~~~~~	8.00
Boulevardier - Add Whiskey ~~~~~	8.00
Negroni Sbagliato - Add Prosecco ~~~~~	8.50

CHALKBOARD SPECIALS

Ask your server about current creations ~~~~~ 9.00



We are proud to offer local coffee roasting favorite Koffi products at Appetito

Drip Coffee - Bold Roast ~~~~~	2.50
Espresso ~~~~~	2.75
Iced Coffee ~~~~~	2.75
Latte or Cappuccino ~~~~~	2.95

BY THE GLASS

Available as a Glass or Quartino (glass and a half)

SPARKLING

Lambrusco , Chiarli, Emilia-Romagna (Berries & Mineral) ~~~~~	5.95 / 8.95
Prosecco , Asolo, Bele Casel, Veneto (Crisp & Floral) ~~~~~	7.95 / 11.95

WHITE

Pinot Grigio , Camelot, California (Citrusy & Lean) ~~~~~	6.50 / 9.50
Chardonnay , True Myth, Edna Valley (Toasty & Medium Body) ~	7.95 / 11.95

ROSÉ

OZV , Lodi (Refreshing & Tart Cherry) ~~~~~	7.95 / 11.95
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RED

Cabernet Sauvignon , Old Soul, Lodi (Full Bodied & Dark Fruit)	6.95 / 9.95
Merlot , Trentadue, Geyserville (Plush & Black Cherry) ~~~~~	7.95 / 11.95
Pinot Noir , Moobuzz, Monterey (Smooth & Ripe Berries) ~	10.95 / 15.95

BOTTLE WINE

SPARKLING

Lambrusco , Chiarli, Emilia-Romagna (Berries & Mineral) ~~~~~	35
Prosecco , Asolo, Bele Casel, Veneto (Crisp & Floral) ~~~~~	44
Champagne , Black Label, Domaine Lanson (Toasty & Refined) ~	58

WHITE

Pinot Grigio , Zonin, Friuli (Citrusy & Lean) ~~~~~	32
Vermentino , Santadi, Sardinia (Floral & Fresh) ~~~~~	35
Sauvignon Blanc , Tangent, Central Coast (Minerals & Tart Fruit) ~	38
Chardonnay , Au Bon Climat, Santa Barbara (Toasty & Green Apple) ~	44
Chardonnay , Sonoma Cutrer, Russian River (Juicy Apple & Baking Spice)	52

RED

Montepulciano d'Abruzzo , La Quercia, Abruzzo (Medium & Dark Fruit)	28
Pinot Noir , Morgan, Sta Lucia Highlands (Juicy & Red Berries) ~	44
Chianti Classico , Felsina, Tuscany (Cherries & Leather) ~~~~~	38
Super Tuscan - Sangiovese/Merlot , Monte Antico, Bolgheri (Black Cherry)	38
Merlot , Flora Springs, Napa Valley (Plush & Plums) ~~~~~	48
Cabernet Sauvignon , Ladera, Napa Valley (Full Bodied & Dark Fruit) ~	58

SWEET

Moscato d'Asti Half Bottle , Coppo, Piedmont (Semi-Sweet & Fizzy) ~	24
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