

STARTERS

GNOCCHI BETTOLA	Small 8 Large 12
<i>House Made Potato Dumplings, Spiced Tomato Brandy Cream</i>	
CRISPY CALAMARI	12
<i>Tender, Crispy Artichoke Hearts And Calamari, Sauce Duo</i>	
DIVER SCALLOPS	*14
<i>Pan Seared, Lemon-Herb Butter, Garlic Potato Puree</i>	
BRUSCHETTA B & B	9
<i>French Brie Cheese, House Cured Bacon, Sun Dried Apricot Marmalade</i>	
BEEF CARPACCIO	*13
<i>Fried Capers, Arugula, Grana Parmesan, Dijon Vinaigrette, Crustini</i>	
EGGPLANT PARMESAN	*12
<i>Roasted Eggplant, I Gatti Marinara, Mozzarella</i>	
TOMATO CAPRESE	*10
<i>Fresh Mozzarella, Basil, Balsamic Reduction, Basil Pesto</i>	

SALADS

HOUSE SALAD	*10
<i>Organic Baby Greens, Crispy Goat Cheese, Caramelized Cioppolini Onions Balsamic Duo, Sun-Dried Cranberries</i>	
ROASTED ORGANIC BEETS	*12
<i>Red, Gold & Baby Chioga Beets, Crispy Spanish Manchego Cheese, Lemon Dijon Dressing, Candied Nut Trio</i>	
PEAR CARPACCIO	*11
<i>Sweet Pear, Wild Arugula, Pt. Reyes Blue Cheese, Polenta Croutons, Toasted Hazelnuts, Warm Honey Shallot Vinaigrette</i>	

I GATTI CAESAR

***9**

*Organic Romaine, House Made Caesar Dressing, Herb Croutons, Grana Parmesan,
Garlic Chips*

Spanish White Anchovies, Add 2

Chef Kent Paras

ENTREES

CAPPELLINI POMODORO	*12	
<i>Fresh Seasonal Tomato, 1 Gatti Marinara, Basil, Garlic, E.V.O.O.(Chicken Or Wild Shrimp, Add 5)</i>		
LAMB RAGU PAPPARDELLE	*21	
<i>Slow Braised Leg Of Domestic Lamb, Fresh Spinach, Sherry Wine, Butter</i>		
ORCHIETTE DI SALCICCIA		*17
<i>Chiaramonte Spicy Italian Sausage, Sun Dried Tomato, Broccoli, Spinach, Shaved Romano Cheese, Spiced E.V.O.O.</i>		
LASAGNA VERDURE	15	
<i>Chefs' Selection Of Fresh Seasonal Vegetables, 3 Cheeses, 1 Gatti Marinara, Sauce Mornay</i>		
SPINACH RAVIOLI	15	
<i>Marinara, Basil, Goat Cheese</i>		
CRAB RAVIOLI	20	
<i>Sweet Blue Crab Filled Egg Pasta, Lemon Pesto Blue Cheese Cream, Toasted Pine Nuts</i>		
SPAGHETTINI MEATBALLS		18
<i>House Made Meatballs, Ground Chuck, Veal And Pork, Spiced Bolognese, Grana Parmesan</i>		
FARFALLE SALCICCIA	*16	
<i>Chiaramonte Spicy Italian Sausage, Roasted Peppers, Creamy Tomato Fennel Sugo</i>		
SAFFRON RISOTTO	*20	
<i>Grilled Prawns, Spinach, Sun-Dried Cranberries, Laura Chenel Goat Cheese, Saffron, Shallots, White Wine, Lemon</i>		
CHICKEN PARMESAN	19	
<i>Pan-Fried, 1 Gatti Marinara, Wild Arugula Herb Salad</i>		
STRIPED BASS	*29	
<i>Caper Butter, Lemon Risotto, Sautéed Asparagus</i>		
MEDITERRANEAN SALMON		*29
<i>Tomato, Kalamata Olive, Artichoke Hearts, Fresh Thyme, White Wine Reduction, Yukon Mashed Potatoes, Sautéed Spinach</i>		

LAMB SHANK	*29
<i>Portobello & Shitake, Red Wine, Sautéed Spinach, Mushroom Risotto</i>	
OSSO BUCCO	24
<i>Slow-Cooked Veal Shank, Sautéed Broccolini, Parmesan Herb Risotto</i>	
LINGUINI NERE	*28
<i>Prawns, Scallops, Clams, Mussels, Salmon, Spicy Tomato Sugo, Black Linguini</i>	
ROASTED STUFFED CHICKEN BREAST	21
<i>Prociutto, Sage, Parmesan Cheese, Truffled Whipped Yukon Gold Mashed Potatoes, Sautéed Broccolini, Mustard Sauce</i>	

*Gluten-Free Options: Rice Penne or Corn Spaghetti