Delivery
(310) 823-TOGO (8646)

**ANTIPASTI**

*Individual* • *Gargantuan*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Calamari Fritti</td>
<td>12 • 16</td>
</tr>
<tr>
<td>Baked Stuffed Mushrooms</td>
<td>9 • 13</td>
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<tr>
<td>Caprese</td>
<td>12 • 16</td>
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<tr>
<td>Mozzarella Marinara</td>
<td>9 • 12</td>
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<tr>
<td>Bruschetta Pomodoro e Basilico</td>
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<tr>
<td>Garlic and Herb Crostinis with Diced Roma Tomatoes, Garlic, and Basil in a Balsamic Vinegar Marinade</td>
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<tr>
<td>10” Margherita Pizza</td>
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<tr>
<td>Fresh Mozzarella Cheese, Roma Tomato, Basil, and Marinara Sauce</td>
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<tr>
<td>Artichoke</td>
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<tr>
<td>Rosemary Chicken Ravioli</td>
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<tr>
<td>Rosemary Chicken, Smoked Provolone Cheese, Sweet Basil, with a Light Tomato Cream Sauce</td>
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<tr>
<td>Shrimp Ravioli</td>
<td>12</td>
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<tr>
<td>With our famous Lobster Cream Sauce, Roma Tomatoes, and Sweet Basil</td>
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<tr>
<td>Ravioli ai Quattro Formaggi</td>
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<tr>
<td>Four Cheese Ravioli, Sun-Dried Tomatoes, and Basil Pesto Cream Sauce</td>
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<tr>
<td>Roasted Fresh Garlic</td>
<td>5</td>
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<tr>
<td>Chopped Italian Black Olive Spread</td>
<td>4</td>
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<tr>
<td><em>(For our Killer Garlic Rolls)</em></td>
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<tr>
<td>Marinara Dipping Sauce <em>(For our Killer Garlic Rolls)</em></td>
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<tr>
<td>Shrimp al Fomo</td>
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<tr>
<td>Stuffed Prawns Baked with Smoked Mozzarella, Bread Crumbs, Roasted Peppers, and served with our Chef’s Lobster Cream Sauce.</td>
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<td>Antipasti Platter</td>
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<tr>
<td><em>(Serves 2-4)</em> Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Fresh Mozzarella, Roma Tomato, Sweet Basil, Marinated Mushrooms, Roasted Eggplant, Prosciutto (Italian Style Ham), Salami, and Extra Virgin Olive Oil <em>(Contains Pork)</em></td>
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ZUPPA E INSALATA

Add Grilled Chicken $3 or Shrimp $4 to any Individual Order;
Add Grilled Chicken $4 or Shrimp $5 to any Gargantuan Order
Add an extra $4 for Gargantuan Size

Mixed Greens Salad ........................................ 8
Mixed Greens and Roma Tomatoes, tossed with a Balsamic Vinaigrette Dressing (Ranch Dressing on request)

Caesar Salad .................................................. 12
Romaine, Parmigiano, and Croutons, tossed with our Caesar Dressing

C&O Antipasto Salad ........................................ 14
Mixed Greens, Salami, Turkey Breast, Garbanzo Beans, Roasted Red Peppers, Roma Tomatoes, Kalamata Olives, Mozzarella Cheese, and Pepperoncini, tossed in a Balsamic Vinaigrette Dressing (Contains Pork)

Insalata Spinachi ............................................. 13
Spinach, Flash-Fried Prosciutto (Italian Style Ham), Roma Tomatoes, Candied Walnuts, and Goat Cheese, in a Balsamic Vinaigrette Dressing

Sicilian Chicken Salad ...................................... 14
Mixed Greens, Grilled Chicken Breast, Roasted Red Peppers, Roasted Eggplant, and Penne Pasta with a Chopped Tomato, Basil Herb Vinaigrette

Hearts of Romaine Salad .................................. 11
Chilled Romaine Hearts topped with Candied Walnuts, Flash-Fried Prosciutto (Italian-Style Ham), Sweet Pear Tomatoes, and Gorgonzola Cheese tossed with a Creamy Gorgonzola Dressing

Tuna Insalata .................................................. 14
Mixed Greens, Roma Tomatoes, Red Onion and topped with Tuna Salad, tossed with a Balsamic Vinaigrette Dressing (Lunch Only)

Grilled Steak and Spinach Salad ....................... 16
Grilled Sirloin Steak Marinated and Drizzled with Balsamic Glaze, served with a Spinach Salad, Caramelized Onions, Sweet Pear Tomatoes, and Roasted Red Peppers, tossed with a Balsamic Vinaigrette Dressing

Mediterranean Salad ....................................... 14
Mixed Greens, Roasted Red Peppers, Red Onion, Artichoke Hearts, Sun-Dried Tomatoes, Kalamata Olives, and Goat Cheese, tossed in a Balsamic Vinaigrette Dressing

Chilled Seafood Salad ..................................... 16
Mixed Greens, Marinated Shrimp, Scallops, Calamari, Clams, Mussels, and Seasonal Vegetables, in a Lemon-Herb Vinaigrette Dressing

Insalata Gorgonzola ......................................... 14
Mixed Greens, Caramelized Onions, Roasted Tomatoes, Candied Walnuts, and Gorgonzola Cheese, tossed in a Raspberry Walnut Vinaigrette Dressing

Chopped Italian Vegetable Salad ....................... 13
Mixed Greens, Carrots, Zucchini, Broccoli, Corn, Garbanzo Beans, Roma Tomatoes, and Shredded Mozzarella Cheese, tossed in a Balsamic Vinaigrette Dressing

Soup of the Day ............................................. Cup 5, Bowl 7
Minestrone Soup ............................................. Cup 5, Bowl 7
Lobster Bisque ................................................ Cup 7, Bowl 9
Side Caesar (With Entrée) ............................... 5
Side Mixed Green Salad (With Entrée) ............... 4

SPECIALITA DELLA CASA

Gnocchi Bolognese .......................................... 17
Potato Dumpling Pasta, Mushrooms, Parmigiano, Cream, Sweet Basil and a Rich Meat Sauce (Contains Pork)

Ravioli ai Quattro Formaggi ................................ 14
Four Cheese Ravioli with Sun-Dried Tomatoes and a Basil Pesto Cream Sauce

Rosemary Chicken Ravioli ............................... 17
Rosemary Chicken, Smoked Provolone Cheese, Sweet Basil with a Light Tomato Cream Sauce

Shrimp Ravioli ............................................... 18
With our famous Lobster Cream Sauce, Roma Tomato, and Sweet Basil

Eggplant Parmigiana ........................................ 13
Served with Spaghetti Marinara and Seasonal Vegetables

Lasagna Bolognese ......................................... 16
A house favorite made with Our Rich Meat Sauce (Contains Pork)

Roasted Eggplant Lasagna ............................... 14
Layered Eggplant, Ricotta Cheese, Mozzarella Cheese, Parmigiano, Sweet Basil, and Marinara Sauce
With Italian Sausage (Pork or Chicken Apple) 16
PASTA
Add $6 to any pasta dish below for Gargantuan Size
Add Grilled Chicken $6, Italian Sausage $6, or Shrimp $7 to any Individual Order
Add Grilled Chicken $6, Italian Sausage $6, or Shrimp $7 to any Gargantuan Order

CAPELLINI - ANGEL HAIR PASTA
Capellini Roma ........................................... 12
Roma Tomatoes, Sweet Basil, Garlic, and Extra Virgin Olive Oil
Capellini Seasonal Vegetables ......................... 13
Seasonal Vegetables, Roma Tomatoes, Mushrooms, Garlic, and Extra Virgin Olive Oil
Capellini Shrimp .......................................... 17
Shrimp, Artichoke Hearts, Sun-Dried Tomatoes in a Garlic Butter White Wine Sauce

LINGUINI - THIN FLAT NOODLE
Linguini Pollo Marsala .................................. 15
Grilled Chicken, Mushrooms, Roma Tomatoes, and Sweet Basil in a Marsala Wine Cream Sauce
Linguini with Clams ...................................... 17
Manila and Chopped Sea Clams Sautéed with Shallots and Garlic in a Garlic Butter White Wine Sauce
Linguini Mare Shrimp, Clams, Scallops in a Spicy Tomato Sauce ........................................... 21
Linguini Pescatore ........................................ 21
Swordfish, Salmon, Shrimp, Artichoke Hearts, and Sun-Dried Tomatoes in a Garlic Butter White Wine Sauce
Linguini with Lobster (Individual Size Only) ........ 22
Slipper Lobster Tails, Portobello Mushrooms, Asparagus Tips, Roma Tomatoes, and Shallots in our Chef’s Brandied Lobster Cream Sauce

PENNE - THIN SHORT TUBES
Penne Arrabbiata ......................................... 13
Penne Spinachi ........................................... 13
Ricotta Cheese, Pecorino Romano and a hint of Nutmeg in a Spinach Cream Sauce
Penne Sausage ........................................... 15
Sweet Italian Sausage and Roasted Red Peppers in a Smoked Mozzarella Cream Sauce

PAPPARDELLE - LONG WIDE FLAT NOODLE
Individual Size Only
Pappardelle Pasta with Mushrooms & Chicken Apple Sausage ............................. 16
Delicious Wide Noodles, Porcini, Portobello, Champignon Mushrooms, and Shallots in a White Wine Tomato Cream Sauce
(Substitute Grilled Chicken for Sausage Upon Request)
Pappardelle Pasta with Boneless Beef Short Ribs ........................................... 18
Delicious Wide Noodles with Asparagus Tips, Shallots, Sweet Basil, and Fresh Roma Tomatoes in our Chianti Wine Sauce
Pappardelle Shrimp ....................................... 18
Delicious Wide Noodles with Shrimp, Portobello Mushrooms, Asparagus Tips, Fresh Roma Tomatoes, and Shallots in our Chef’s Brandied Lobster Cream Sauce

FETTUCCINE - LONG FLAT NOODLE
Fettuccine al Limone ..................................... 12
Lemon Zest, Chives, Parmigiano, and Pecorino Romano in a Lemon Vodka Cream Sauce
Fettuccine Sun-Dried Tomato ............................ 14
Seasonal Vegetables, Mushrooms, Sun-Dried Tomatoes, Pesto and Garlic in a Sun-Dried Tomato Cream Sauce
Fettuccine Prosciutto .................................... 14
Prosciutto (Italian Style Ham), Mushrooms, Roma Tomatoes and Shallots in a Brandy Cream Sauce
Fettuccine Alfredo A true Italian classic .................. 13
Chicken Fettuccine Alfredo ............................. 15
Shrimp Fettuccine Alfredo .............................. 17

RIGATONI - BROAD, SHORT TUBES
Rigatoni Tomato Cream .................................. 12
Tomato Cream Sauce, Sweet Basil, and Garlic
Rigatoni Sausage ......................................... 15
Sweet Italian Sausage, Roasted Red Peppers, Rosemary, Tomato Cream Sauce, and Parmigiano
Rigatoni Al Forno ........................................ 16
Baked Rigatoni with a Rich Meat Sauce, Puréed Spinach, and Ricotta Cheese topped with Melted Mozzarella Cheese (Contains Pork)
FARFALLE - BOW TIE PASTA

Farfalle Genovese ........................................ 15
Bow-Tie Pasta tossed with Roasted Chicken Breast, Sun-Dried Tomatoes, and Asparagus Tips in a Cream Basil Pesto Sauce.

Farfalle Shrimp ........................................... 17
Shrimp, Roasted Eggplant, Roasted Red Peppers, and Sweet Basil in a Tomato Cream Sauce

SPAGHETTI - LONG ROUND STRANDS

Spaghetti Verde ........................................... 13

Spaghetti Bolognese (Contains Pork) ................. 16

Spaghetti with Meatballs (Contains Pork) ............. 17

FRUTTI DI MARE

Shrimp Al Forno .......................................... 19
Stuffed Prawns Baked with Smoked Mozzarella, Bread Crumbs, Roasted Red Peppers, and Our Chef’s Lobster Cream Sauce, served with Orzo Pasta, Asparagus, and Braised Red Cabbage

C&O Cioppino .............................................. 22
Our Famous Italian Fisherman’s Stew Featuring Shrimp, Clams, Mussels, Salmon, Swordfish, and Scallops in a Delicious Light Tomato and Pinot Grigio Broth, served with Garlic & Herb Crostini

Fire-Grilled Shrimp ...................................... 19
Wild Mexican Prawns Basted with a Lemon-Herb Vinaigrette, served with Spinach Tagliatelle and Seasonal Vegetables

Calamari Piccata ......................................... 17
Tender Calamari Steak Sautéed with Capers in a Lemon Pinot Grigio Sauce, served with Capellini and Seasonal Vegetables

Fire-Grilled Salmon .................................... 20
With a Roma Tomato, Basil, and Garlic Herb Balsamic Vinaigrette, served with Garlic Mashed Potatoes and Seasonal Vegetables

Salmon with Shrimp and Scallops ....................... 21
Topped with Our Chef’s Lobster Cream Sauce and a Shrimp & Scallop Skewer, served over Orzo Pasta, Braised Red Cabbage, and Seasonal Vegetables

FIRE GRILLED
STEAKS AND VEAL

16oz Angus Bone-In Ribeye ................................ 29
Served with Garlic Mashed Potatoes and Seasonal Vegetables

Filet Mignon Medallions .................................. 23
Served with Asparagus, Garlic Mashed Potatoes, Grilled Tomatoes, and Sautéed Garlic Spinach, topped with a Gorgonzola Cream Sauce

Veal Piccata ............................................... 21

Veal Marsala ............................................. 21

Veal Parmigiana .......................................... 19

Slow Pan Roasted Boneless Beef Short Ribs ........ 19
Served with Garlic Mashed Potatoes and Seasonal Vegetables, topped with our Chianti Wine Sauce

POLLO DELLA CASA

Half Oven Roasted Rosemary Chicken ............... 16
For years one of our House Favorites! Served with Roasted Potatoes and Seasonal Vegetables

Fire Grilled Tuscan Chicken Breast ................. 16
Thinly Pounded, Marinated Chicken Breasts topped with Roasted Red Peppers, Artichoke Hearts, Sun-Dried Tomatoes, and Mushrooms, served atop Capellini Pasta and a Garlic Butter White Wine Sauce

Chicken Pepperonata .................................. 18
Chicken Breast wrapped in Prosciutto and stuffed with Mozzarella Cheese, Garlic, Shallots, Eggplant, and Spinach with a Roasted Red Pepper Tomato Sauce. Served with Seasonal Vegetables and Linguini

Chicken Piccata ......................................... 18

Chicken Marsala ......................................... 18

Chicken Parmigiana ..................................... 18

Add a Side Mixed Greens Salad for $4
or a Side Caesar Salad for $5 with Entrée only
Substitute Sautéed Garlic Spinach for any Side of Potato or Pasta for an additional $2
Substitute Spaghetti Marinara for any Side of Potato for an additional $2

“People generally don’t leave here hungry.”
<table>
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<th>Wine Type</th>
<th>Name</th>
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<td><strong>CALIFORNIA RED</strong></td>
<td>Chianti</td>
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<td>Coastal Vines Pinot Noir (California)</td>
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<td>Aquinas Pinot Noir (Napa)</td>
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<td>Fess Parker Pinot Noir (Santa Barbara County)</td>
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<td>Rancho Zabaco</td>
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<td>'Heritage Vines' Zinfandel (Sonoma)</td>
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<td>Coastal Vines Merlot (California)</td>
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<td>Blackstone Merlot (California)</td>
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<td>Raymond Reserve Merlot (Napa)</td>
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<td>Castle Rock Syrah (Columbia Valley)</td>
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<td>Albertoni Cabernet Sauvignon (California)</td>
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<td>J. Lohr 'Seven Oaks'</td>
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<td>Cabernet Sauvignon (Paso Robles)</td>
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<td>Kenwood Cabernet Sauvignon (Sonoma)</td>
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<td><strong>ITALIAN RED</strong></td>
<td>Poggio Basso Chianti (Tuscany)</td>
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<td>Felsina Chianti Classico Rivera (Tuscany)</td>
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<td>Monte Antico Sangiovese (Tuscany)</td>
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<td>Beni di Batasiolo Barbera de Alba (Piedmonte)</td>
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<td>Hess Malbec (Argentina)</td>
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<td><strong>ITALIAN WHITE</strong></td>
<td>Pinot Grigio, Campagnola (Veneto)</td>
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<td>Pinot Grigio, Maso Canali (Trentino)</td>
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<td><strong>SPARKLING WINE</strong></td>
<td>Prosecco, Bamfi Maschio (Italy)</td>
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<td><strong>DESSERT WINE</strong></td>
<td>Graham’s Six Grapes Port</td>
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<td>Graham’s 20 Year Vintage Port</td>
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<td>Ramos Pinto, Vintage 1997</td>
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Items & Prices Subject To Change Without Notice