Piacère Ristorante Italiano

Featuring Fine Italian Cuisine

Entrees served with soup or house salad

INSALATAS	Pollo
INSALAIAS	I ULLU
House Soup or Salad\$8.95	Chicken Rosemarino\$27.9
Sonoma County greens with choice of dressing	In a tomato, garlic, rosemary and wine sauce
Caesar Salad\$14.95	Chicken California 101\$27.95
Hearts of romaine in a classic Caesar dressing with garlic croutons	In a white wine sauce topped with sliced avocado and mozzarella cheese
	Chicken Saltimboca\$27.95
CCCCC	Slice of chicken topped with prosciutto & mozzarella cheese with cabernet sage sauce
ANTIPASTO	Chicken Marsala\$27.95
CCC (CA)	With mushrooms and marsala wine sauce
Carpaccio\$19.95	Chicken Parmigiana\$27.95
Thinly sliced filet with capers, shaved parmesan cheese and olive oil	Breaded, pan fried, then baked with tomato sauce and mozzarella cheese
Bruschetta\$10.95	Chicken Milanese\$27.95
Fresh diced tomatoes, fresh basil, olive oil on garlic toasted bread	Breaded, pan fried, then topped with lemon, butter wine and garlic sauce
Fried Calamari	
Tender and delicate served with lemon	CCCC
Fried Rock Shrimp\$19.95	Vitello
-	Veal Piccata\$34.9
With garlic, white wine and butter sauce	With lemon, butter, wine and capers
Calamari della Casa\$19.95	Veal Scaloppini
Deep-fried and tossed in a spicy fresh tomato basil sauce	With mushrooms and marsala sauce
Garlic Bread	Veal Milanese\$34.95
Brushed with olive oil and garlic	Breaded veal with lemon, butter, wine and garlic
Steamed Clams\$19.95	Veal Parmigiana\$34.95
In a tomato-basil broth or garlic, olive oil and white wine broth	Breaded, pan fried, then baked with tomato sauce and mozzarella cheese
Shiitake Mushroom Ravioli	Veal Saltimboca
In a light pesto and garlic sauce	Sauteed veal topped with mozzarella cheese and prosciutto with a cabernet sage sauce
CC (\$22	cumous rem topped with mezzanena energe and preservante with a cucernet suge cause
PASTAS	
TABIAS	Enverse of Many
Cappellini Pomodoro\$17.95	FRUTTI DI MARE
Angel hair pasta in a fresh tomato-basil sauce	Calamari Fritti
Spaghetti Bolognese or Pomodoro\$20.95	Deep fried calamari
Classic tomato and meat sauce from Bologna or with fresh tomato basil sauce	Prawns Arrabiate\$32.95
Ravioli Bolognese or Pomodoro\$19.95	Jumbo prawns in a spicy tomato sauce
Meat and spinach ravioli with a fresh tomato sauce or a classic tomato and meat sauce	Prawns all'Agro\$32.95
Gnocchi "Piacére"\$22.95	Sauteed in a lemon, butter and wine sauce
House potato 'dumplings' in a choice of cream, tomato or pesto sauce	Scallops all'Agro\$32.95
Penne with Rock Shrimp\$24.95	Large scallops in a lemon, butter and wine sauce
In a tomato sauce or garlic, white wine and olive oil	Pesce del Giorno
Rigatoni with Sausages\$22.95	Fresh fish of the day
Mild or spicy sausages with sweet bell peppers and onions in a light tomato sauce	·
Tortellini alla Romana\$20.95	CCC22
With prosciutto, peas and choice of cream, tomato or pesto sauce	Side Orders
Linguini Vongole\$24.95	Served with Entrees
With fresh clams in a tomato sauce or garlic, with white wine and olive oil	Pasta\$12.95
Fettuccini Alfredo or Pesto\$18.95	Ravioli or spaghetti in a tomato or a classic meat sauce
A creamy parmesan sauce or light pesto cream sauce	Polenta\$10.95
Polenta with Sausage\$21.95	Creamy soft polenta with fresh herbs
Topped with mild or spicy sausage with bell peppers, mushrooms and onions	Fresh Vegetables\$8.95
	Steamed or sauteed
BISTECCA	
New York Steak Al Pepe or Rosemarino	BAMBINOS
New York steak in a brandy and green peppercorn sauce	Eight and Under (no exceptions)
or a cabernet sauvignon wine and rosemary sauce	
CCC222	Ravioli\$10.95
House Specials	Meat and spinach ravioli in a tomato or a classic meat sauces
HOUSE SPECIALS	Spaghetti
	With tomato or meat sauce
Veal and Prawns	Chicken Tenders
With lemon, garlic and butter sauce	Tender fried chicken served with french fries and vegetables
Chicken Veneziana	
Breast of chicken with artichoke and mushrooms in a light marsala sauce	CCC C C 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
Calamari Steak Dorato	Dolci
Pan fried in a light egg batter with lemon, butter and garlic sauce	DULCI
Shiitake Mushroom Ravioli	Manufalana and Till
In a light pesto cream sauce	Mary's home-made Tiramisu\$9.95
Eggplant Parmigiana\$18.95	Classic Italian dessert with ladyfingers, mascarpone cheese, whipped cream,
Baked in a tomato sauce topped with mozzarella and parmesan cheeses	ground espresso beans, chunks of chocolate and hint of liquor
	Chocolate Mousse Cake
	New York Cheesecake Ask for Flavors\$8.95
CCCC	
BEVANDAS	Ice Cream\$4.95

Grazie, Jose & Mary Pelayo

Split Entree add \$7.50 • Corkage Fee \$15 • 20% Gratuity added for parties of 8 or more. • Limit 2 checks per table. We accept Visa, Mastercard, Discover & American Express • Credit card transactions include a 3.9% merchant fee.