



29008 Agoura Road • Agoura Hills, CA 91301 • Phone 818.865.3700

Call 800-774-3663, Press 2 Then Enter Ext. 621 • Email This Menu At: www.YourRC.com
Menu Items and Prices Subject To Change Without Notice



LUNCH MENU

Antipasti

*BRUSCHETTA

TOASTED SLICED TUSCAN BREAD WITH ORGANIC ROMA TOMATOES, ROASTED GARLIC, BASIL AND OLIVE OIL

*PROSCIUTTO CON MELONE E MOZZARELLA

FRESH MOZZARELLA CHEESE AND SEASONAL FRESH MELON WRAPPED WITH CURED PARMA PROSCIUTTO WITH A RED BELL PEPPER COULIS AND BALSAMIC GLAZE

*CARPACCIO DI MANZO

HOMEMADE CURED BEEF CARPACCIO SERVED WITH SHAVED PARMESAN CHEESE & FRESH ARUGULA IN A LEMON OLIVE OIL DRESSING

CROCHETTINI DI GRANCHIO CON INSALATA DI VERZA

PADRI CRAB CAKES OVER NAPA COLE SLAW, ROASTED PINE NUTS IN A RED WINE VINAIGRETTE SERVED WITH A SPICY SUNDRIED TOMATO AIOLI

CALAMARI FRITTI

RICE FLOUR ENCRUSTED CALAMARI SERVED WITH MARINARA AND TARTAR SAUCE

Insalate

ADD GRILLED SALMON OR CHICKEN BREAST

*INSALATA DELLA CASA

MIXED BABY LETTUCCES TOPPED WITH CARROTS, FRESH RIPE TOMATOES, NICOISE OLIVES, PEPPERONCINI, SHAVED DRIED RICOTTA AND AN ASSORTMENT OF HOMEMADE DRESSINGS

INSALATA DI CESARE

CAESAR SALAD WITH HOMEMADE DRESSING, SHAVED PARMESAN AND TOASTED GARLIC CROSTINI

BURRATA CON POMODORI SECCHI E ARUGOLA

CREAMY MOZZARELLA SERVED WITH AN ARUGULA AND ROASTED PINE NUT SALAD IN A LEMON INFUSED DRESSING AND SUN DRIED TOMATOES

*CAPRESE DI MOZZARELLA E POMODORI FRESCHI

FRESH TOMATOES AND BUFALA MOZZARELLA WITH ARUGULA IN A BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL

SPINACINA CON UOVA IN CAMICIA

BABY SPINACH WITH A WARM POACHED EGG, SAUTEED MUSHROOMS, ONIONS AND CRISPY PANCETTA IN A BALSAMIC DRESSING

INSALATA DI INDIVIA PERA E GORGONZOLA

PEAR POACHED IN RED WINE, CANDIED WALNUTS, GORGONZOLA, BELGIAN ENDIVE AND MIXED BABY GREENS TOSSED IN A TANGY SHERRY VINAIGRETTE

INSALATA DI COBB

A TRADITIONAL COBB SALAD WITH CHOPPED ROMAINE, TURKEY, CRISPY PANCETTA, AVOCADO, CHOPPED BOILED EGG, TOMATO AND GORGONZOLA WITH HOMEMADE RANCH DRESSING

PADRI CHOP CHOP

DICED ROMAINE LETTUCEC TOSSED WITH GABANZO BEANS, KALAMATA OLIVES, TOMATOES, PEPPERONCINI, CUCUMBERS, AND RED ONION IN A RED WINE VINAIGRETTE WITH JULIENNE OF SALAMI, PROVOLONE, AND HAM

Sandwiches

ALL PANINI ARE SERVED WITH A HONEY-DIJON COLESLAW & HOMEMADE POTATO CHIPS

*PANINO DI POLLO E VEGETALI

GRILLED, CHOPPED CHICKEN BREAST, VEGETABLES AND ROASTED TOMATOES WITH A SHALLOT, MUSTARD AIOLI

*PANINO DI MELANZANE ARROSTITE E POMODORO

GRILLED EGGPLANT, ROASTED TOMATOES, AVOCADO, ROMAINE LETTUCE AND MELTED SMOKED MOZZARELLA, WITH BALSAMIC VINEGAR AND OLIVE OIL

*PANINO AL PROSCIUTTO

PARMA PROSCIUTTO, SUN DRIED TOMATOES, BASIL, ARUGULA AND FRESH MOZZARELLA WITH A LIGHT SPREAD OF MAYONAISE

*PANINO TACCHINO E PANCETTA

SLICED ROASTED TURKEY, CRISPY BACON, AVOCADO, SLICED TOMATOES AND LETTUCE WITH A MAYO-DIJON SPREAD

PANINO ALLA PARMIGIANA

CHICKEN BREAST PARMIGIANA STYLE WITH FRESH MOZZARELLA, TOMATO, BASIL AND OLIVE OIL

PANINO DI SALAMI CON PROVOLONE

GRILLED SPICY SALAMI AND MELTED PROVOLONE CHEESE WITH ROASTED TOMATOES, ONIONS, AND MARINATED ROASTED PEPPERS



Zuppe

***MINISTRONE**

HEARTY VEGETABLE SOUP

***ZUPPA DI ARAGOSTA**

LOBSTER BISQUE WITH FRESH CORN AND DICED POTATO

ZUPPA DEL GIORNO

SOUP OF THE DAY

Pasta

Pasta, Risotto E Entree

CHOICE OF SOUP OR SALAD WITH PASTA ENTREES
(CAESAR OR MISTA SALAD)

***FEDELINI AL FILETTO DI POMODORO**

ANGEL HAIR TOSSED WITH SAUTEED TOMATOES IN A
LIGHT BASIL MARINARA SAUCE

ZITE ALLE MELANZANE E MOZZARELLA

PENNE PASTA WITH BRAISED EGGPLANT, FRESH
MOZZARELLA, TOMATO & BASIL

***PENNE ARRABIATA**

PENNE PASTA IN A SPICY GARLIC TOMATO SAUCE

FETTUCCINE ALLA BOLOGNESE

FETTUCCINE PASTA WITH A TRADITIONAL BOLOGNESE
MEAT SAUCE

SPAGHETTI E POLPETTINE

SPAGHETTI WITH VEAL & RICOTTA CHEESE MEATBALLS
IN A TOMATO BASIL SAUCE

LASAGNA AL RAGU DI POLLO

HOMEMADE SPINACH LASAGNA LAYERED WITH A
CHICKEN RAGU AND BESCIAMILLA SAUCE

RAVIOLI DI ARAGOSTA ALLO ZAFFERANO E ASPARAGI

RAVIOLI FILLED WITH LOBSTER MEAT AND BRAISED
LEEK SAUTEED IN A CREAMY SAFFRON SAUCE WITH
FRESH ASPARAGUS TIPS

RISOTTO AI PORCINI

ARBORIO RICE WITH PORCINI MUSHROOMS IN A
CARMELIZED SHALLOT VEGETABLE BROTH

TORTELLACCI DI ZUCCA BARUCCA

BUTTERNUT SQUASH FILLED TORTELLACCI TOSSED IN A
SAGE CREAM SAUCE WITH PARMESAN CHEESE

LINGUINETTE AI FRUTTI DI MARE

LINGUINE WITH SCALLOPS, SHRIMP, CLAMS & MUSSELS
IN A GARLIC TOMATO WHITE WINE SAUCE

MEZZELUNE DI POLLO E SPINACI AL

MASCARPONE E NOCI

HOMEMADE MEZZALUNE FILLED WITH CHICKEN
TENDERLOIN, SPINACH AND PARMESAN CHEESE
MASCARPONE AND WALNUT SAUCE

***SPAGHETTI INTEGRALI AL PESTO CON FILETTO DI POLLO**

WHOLE WHEAT SPAGHETTI TOSSED IN A SUNDRIED
TOMATO, BASIL PESTO WITH GRILLED CHICKEN AND
FRESH RICOTTA CHEESE



Secondi

***VEGETALI GRIGLIATI CON POLLO**

GRILLED SEASONAL VEGETABLES, TENDER CHICKEN
SKEWERS WITH A LIGHT SESAME SEED, RED BELL
PEPPER DIPPING SAUCE

OSSO BUCO

BRAISED VEAL SHANK WITH VEGETABLES AND TOMATOES
SERVED WITH GNOCCHI IN A BUTTER SAGE SAUCE

***CACCIUCCO DI PESCE**

MUSSELS, CLAMS, CALAMARI, SHRIMP, SCALLOPS AND
FISH FILET IN A RICH TOMATO BROTH SERVED WITH
GRILLED TUSCAN BREAD

COSTATA DI MANZO

GRILLED PRIME ANGUS NEW YORK STEAK IN A
BALSAMIC REDUCTION SAUCE, WITH PUMPKIN MASHED
POTATOES FILLED WITH MELTED GORGONZOLA SAUCE

***SALMON ORGANICO CON INSALATA DI FARRO**

GRILLED ORGANIC NEW ZEALAND SALMON WITH A
GRAIN MUSTARD LEMON SAUCE OVER FRESH GRILLED
VEGETABLE SALAD

POLLO ALLA PARMIGIANA

CHICKEN PARMESAN WITH MARINARA SAUCE AND
MELTED MOZZARELLA SERVED WITH CAPELLINI
POMODORO

***INDICATES HEALTHY CHOICES**

JOIN US FOR HAPPY HOUR
COMPLIMENTARY TRAY PASSED HORS D'OEUVRES AND
DRINK SPECIALS
TUESDAY THRU FRIDAY FROM 5:00-7:00 P.M. IN OUR
MARTINI BAR

DINNER MENU

ANTIPASTI

BRUSCHETTA

Toasted country bread topped with fresh ricotta, prosciutto and apple chutney, marinated bell peppers with chicken sausage and roasted pumpkin with olive oil.

OVOLINE DI FORMAGGIO

Warm goat cheese wrapped in crispy pancetta over sautéed garlic spinach.

PROSCIUTTO E MOZZARELLA

Fresh mozzarella cheese wrapped with cured Parma prosciutto with red bell pepper coulis.

GAMBERONI CON GORGONZOLA

Three large grilled shrimp wrapped with Gorgonzola and pancetta served over pumpkin soufflee.

CROCHETTINI DI GRANCHIO CON INSALATINA DI VERZA

Padri crab cakes over Napa cole slaw, roasted pine nuts in a red wine vinaigrette served with a spicy sundried tomato aioli.

CALAMARI FRITTI

Rice flour encrusted calamari and zucchini served with arrabiata and tartar sauce.

CARPACCIO DI FILETTO DI MANZO

Homemade cured beef carpaccio served with shaved parmesan cheese and fresh arugula in lemon olive oil dressing.

TRIO DELLA CASA

A sampler platter of crab cakes, shrimp scampi and ovaline di formaggio served over sauteed garlic spinach.

ANTIPASTO MISTO DELLA CASA

Traditional Italian antipasto of sliced meats, cheeses, olives, marinated peppers and sundried tomatoes.

INSALATE

INSALATA DELLA CASA

Mixed baby lettuces topped with carrots, fresh ripe tomatoes, nicoise olives, pepperoncini, shaved ricotta in a balsamic vinaigrette.

INSALATA DI CESARE

Caesar salad with homemade dressing, shaved parmesan and toasted croutons.

BURRATA CON POMODORI SECCHI E ARUGOLA

Creamy mozzarella served with an arugola, watercress and roasted pinenut salad in a lemon infused dressing with sun-dried tomatoes.

CAPRESE DI MOZZERELLA E POMODORI FRESCHI

Fresh tomatoes and fresh Mozzarella cheese with arugola in a balsamic glaze and extra virgin olive oil.

SPINACINA CON UOVA IN CAMICIA

Baby spinach with a warm poached egg, sauteed mushrooms, onions and crispy pancetta in a balsamic dressing.

INSALATA DI INDIVIA PERA E GORGONZOLA

Mixed baby greens with candied walnuts and gorgonzola cheese, tossed in a sherry vinaigrette topped with a red wine poached pear.

INSALATA DI RAPINE ROSE

Organic baby spinach, roasted beets, pomegranate, and mozzarella cheese in a balsamic mustard vinaigrette.

INSALATA TRICOLORE

Endive, radicchio and arugula with basil and lemon vinaigrette, shaved pecorino and roasted pumpkin.



ZUPPE

MINISTRONE

Hearty vegetable soup.

ZUPPA DI ARAGOSTA

Lobster bisque with fresh corn and diced potato.

ZUPPA DEL GIORNO

Soup of the day

PASTA E RISOTTO

PENNE ARRABIATA

Penne pasta in a spicy garlic tomato sauce.

SPAGHETTI CON LE POLPETTINE

Spaghetti pasta with ricotta cheese meatballs in a light tomato basil sauce.

FETTUCINE ALLA BOLOGNESE

Fettuccine pasta with a traditional meat bolognese sauce.

LASAGNA AL RAGU DI POLLO

Homemade spinach lasagna layered with chicken ragu and besciamella sauce.

LINGUINE AI FRUTTI DI MARE

Linguine pasta saute with clams, mussels, scallops and shrimp in a garlic tomato white wine sauce.

GNOCCHI AL TUO PIACERE

Potato gnocchi with a choice of tomato sauce, gorgonzola cheese sauce, bolognese or arrabbiata sauce.

RAVIOLI D' ARAGOSTA ALLO ZAFFERANO E ASPARAGI

Ravioli filled with lobster meat and braised leeks in a creamy saffron sauce with fresh asparagus tips.

RAVIOLI DI MAGRO IN SALSA AURORA

Homemade ravioli filled with fresh ricotta, spinach and parmesan cheese in a vodka pink sauce.

RISOTTO AL PESCATORE

Creamy arborio risotto with shrimp, scallops, calamari, mussels and clams in a light garlic parsley tomato sauce.

RISOTTO CON SALTIMBOCCA ALLA VALDOSTANA

Creamy arborio risotto with braised wild mushrooms topped with sauteed chicken, wrapped in prosciutto and fontina cheese.

ZITI ALLE MELANZANE E MOZZARELLA

Penne pasta with braised eggplant, fresh mozzarella, tomato & basil.

VERMICELLI CON GAMBERI E PORCINI

Spaghettoni tossed with shrimp and porcini mushrooms in a spicy tomato sauce.

TORTELACCI DI ZUCCA AL BURRO E SALVIA

Homemade tortelacci filled with roasted butternut squash, parmigiano and ricotta cheeses in a creamy butter sage sauce.

SECONDI

POLLO SCHIACCIATO ALL DIAVOLA

Whole broiled and de-boned free range chicken in lemon spicy whole grain mustard and diced vegetable sauce served with roastic garlic potatoes and sauteed spinach.



COSCIA D'AGNELLO CON SOUFFLEE DELLE PATATE NOVELLE

Braised Colorado lamb shank in a balsamic, red wine and mushroom sauce served with potato and white sweet gratin

COSTATA DI MAIALE ALLE BRACE

Grilled 12oz. Karabuta pork chop with dried plum and cherry sauce served with pumpkin risotto.

OSSO BUCO DEI PADRI

Braised free range veal shank ossobuco with a vegetable and tomato sauce served over cremy saffran risotto.

CACCIUCCO DI PESCE

Shrimp, mussels, clams, calamari, scallops and a fish filet in a tomato white wine fumé sauce with crispy garlic crostini.

COSTATA DI MANZO

Grilled 12 oz. Angus New York with a balsamic reduction sauce served over pumpkin mashed potatoes filled with melted gorgonzola sauce.

COSTATA ALLA GRIGLIA AL BURRO DI TARTUFO

Grilled 18oz. Angus Rib Eye topped with an herbed butter truffle sauce served with mashed potatoes and jumbo grilled asparagus.

DESSERT

CHOCOLATE TORTE

Warm chocolate torte with a molten center served with orange pulled sugar and pistachio semi freddo.

CRÉME BRULEE

Made with Bourbon vanilla beans served with a thin "cat's tongue" cookie.

APPLE STRUDEL

Calvados sautéed apples in a flaky pastry served with butterscotch sauce and vanilla gelato.

CITRUS CHEESECAKE

Creamy individual cheesecake on top of lime graham crust served with whipped lemon curd and seasonal compote.

PADRIMISU

Traditional tiramisu done with the Padri flair.

BISCOTTI and ICE CREAM

An assortment of fresh baked Italian cookies served with vanilla gelato.

COBLER

Seasonal fruit topped with buttery shortcake.

SPIKED BREAD PUDDING

Warm bread pudding served with Jack Daniel's crème anglaise.

PADRI DESSERT PLATTER

Tiramisu, Apple Strudel, Chocolate Cake and Cappuccino Creme Brulee.

DESSERT SPECIAL OF THE EVENING

Buon Appetito By Saverio Posarelli, Padri Executive Chef