

## *Pasticceria Assortita*

Tiramisu 6  
Cannoli 6  
Ricotta Cheesecake 7  
Crème Brulee 7  
Tartufo 7  
Sorbet 6  
Chocolate Velvet Cake 7  
Zabaglione 7  
Frutta Fresca 6  
Formaggi D' Italia 8

## *Our Start*

Refreshing Raine's opened its doors in September of 1968. Over the years, Raine has established many friends and loyal customers who come for the good food and friendly atmosphere.

Josephine Bargiacchi, affectionately known as Mama Bargiacchi, the founder of the North Pole Club and the Villa de la Paix in Oakland, inspired her family by her own example of hard work, culinary ability, and business acumen. Prior to establishing Refreshing Raine's Dewey, Mama's son, opened the successful Chandelier in Jack London Square.

One of the few family-owned restaurants to survive in a highly competitive industry, Raine is currently run by third generation Theresa Erwin and her husband, Chef Mike.

Refreshing Raine's credits its success over the years to a high quality and dedicated staff, many who have been with the restaurant for over 20 years and a few with over 30 years of service. Francesco's prides itself on providing consistently excellent food, quality service, and hands-on management.

We look forward to serving you



## *Antipasti*

### **Mozzarella Caprese**

Slices of freshly made buffalo mozzarella served with vine ripe tomatoes and sliced Bermuda onions 6

### **Gamberoni Alla Veneziana**

Jumbo gulf shrimp sautéed with garlic, white wine and lemon juice, a touch of Pernod and Barolo wine, garnished with crostini and fresh tomatoes 8

### **Prosciutto E Melone In Stagione**

Melon in Season, served with Prosciutto di San Daniele 7.50

## *Insalate*

### **Insalata Capricciosa**

A gourmet selection of seasonal baby mixed greens with light, house raspberry vinaigrette 7

### **Insalata Mista Alla Romana**

The world famous Caesar salad with Christini's own dressing 8

### **Insalata Con Funghi**

Mixed baby greens with honey mustard vinaigrette topped with sautéed crimini and shiitake mushrooms 8.50

## *Specialita' Della Casa*

### **Bistecca Al Barolo**

Filet Mignon or aged New York strip steak in a Barolo wine, caramelized pearl onions and mushroom sauce 21

### **Costata Di Vitello**

The famous veal chop, broiled and seasoned with fresh sage served with Calvados apple sauce 17

### **Costata D'Agnello**

Oven roasted rack of lamb seasoned with fine herbs and a Sardinia sauce 18

## *Farinacei*

### **Linguine Con Vongole Alla Napoletana**

Fresh Little neck clams, served over linguine, with red or white clam sauce 14

### **Spaghetti Al Pomodoro**

This dish reflects the freshness of ripe San Marzano tomatoes, flavored with fine herbs and olive oil 12

### **Fettuccine Alla Christini**

A true interpretation of fettuccine alfredo 12

### **Ravioli Aurora**

Cheese ravioli, served in a light cream tomato sauce 12

## *Vitello*

### **Piccata Di Vitello Al Limone**

Veal scaloppine in butter, white wine and lemon juice 18

### **Vitello Ai Quattro Formaggi**

Veal scaloppine dipped in flour, egg and bread crumbs, pan fried, topped with fresh tomato sauce, fine herbs, and four types of imported cheese 17

### **Vitello Con Funghi Morel**

Veal scaloppine sautéed with morel mushrooms, julienne of Prosciutto, a touch of cream, Brandy and Marsala 20

## *Pollame*

### **Pollo Al Marsala**

Boneless breast of chicken sautéed with fresh mushrooms, shallots and Marsala wine 15

### **Pollo Ai Quattro Formaggi**

Boneless breast of chicken dipped in flour, eggs and breadcrumbs, pan fried and topped with fresh tomato sauce, fine herbs and four types of imported cheese 14

### **Pollo Alla Contadina**

Boneless breast of chicken sautéed with peas, artichokes, shiitake mushrooms and white wine 16