

APPETIZERS

Antipasto Misto	22
Smoked Prosciutto, Salumi, Aged Cheeses, Olives, Marinated Vegetables, Crostini	
Prawns Amaretto	17
Grilled Wild Prawns, Amaretto Butter Sauce, Lemon-Parmesan Polenta	
Whipped Ricotta	18
Roasted Baby Carrots, Radish & Spring Onion, Almond-Fennel Crumble, Salbitxada	
Sea Scallops	22
Limoncello Beurre Blanc, Butternut Puree, Prosciutto Dust, Pepper "Confetti"	
*Beef Carpaccio	18
Marinated, Raw Tenderloin, Arugula, Pecorino, Walnuts, Lemon Olive Oil	

SOUP & SALAD

Caesar	14
Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, Croutons	
Potato, Leek & Fennel Soup	14
Chicken Broth, Butter, White Pepper, Tarragon Crème Fraiche, Chives	
Spring Butterleaf	14
Dill & Dijon Vinaigrette, Sweet Peas, Radishes, Parmigiano Reggiano, Carrot Pearls	

FIRST COURSES

Hand Made Ravioli	30
Four Cheese Stuffed, Choice of Spinach Alfredo or House Bolognese Meat Sauce	
Spaghetti Carbonara	29
Cured Pancetta, Black Pepper, Garlic, Egg, Cream, Pecorino Romano Cheese	
Tagliatelle al Cinghiale	29
Handmade Egg Pasta, Slow-Braised Wild Boar Ragu, Tomatoes, Herbs, Olive Oil	
Scampi	34
Wild Ocean Prawns, Capellini, White Wine, Garlic, Shallots, Butter, Fresh Herbs	
Orecchiette	29
Italian Sausage, Chile Flake, Kale Rabe, Green Garlic, Turnip Greens, Parmesan, Olive Oil	

ENTREES

Seafood Pesto	40
Prawns, Scallops, Fresh Fish, Linguine, Parmigiano Reggiano, Pesto Cream Sauce	
Chicken Roulade	40
Morel Mushroom Duxelles, Sweet Onion Soubise Sauce, Italian Kale Rabe	
Hanger Steak	42
Sous Vide, Potatoes Anna, Grilled Asparagus, Charred Spring Onion, Port Wine Sauce	
Chinook Salmon	42
Morel Mushrooms, Snap Peas, Leeks, Pinot Noir Reduction, Crème Fraiche, Baby Potatoes	

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness*