

## APPETIZERS

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

## SOUP & SALAD

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<b>Caesar</b>	14
Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, Croutons	
<b>Asparagus Bisque</b>	14
Chicken Broth, Onion, Butter, White Pepper, Tarragon Crème Fraiche, Chives	
<b>Spring Butterleaf</b>	14
Dill & Dijon Vinaigrette, Sweet Peas, Radishes, Parmigiano Reggiano, Carrot Pearls	

## FIRST COURSES

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

## ENTREES

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<b>Seafood Pesto</b>	40
Prawns, Scallops, Fresh Fish, Linguine, Parmigiano Reggiano, Pesto Cream Sauce	
<b>Artichoke Chicken</b>	37
Sautéed Breast, Fresh Artichoke-Butter Sauce, Creamy Polenta, Italian Kale Rabe	
<b>Hanger Steak</b>	40
Sous Vide, Potatoes Anna, Grilled Asparagus, Roasted Turnip, Port Wine Sauce	
<b>Chinook Salmon</b>	40
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*