APPETIZERS

Antipasto Misto 23
Smoked Prosciutto, Salumi, Aged Cheeses, Marinated Olives, Eggplant, Roasted Peppers, Crostini

Burrata 20
Confit Tomatoes, Tomato Jam, Fresh Figs, Pinenuts, Italian Saba Condiment, Grilled Ciabatta

Calamari al Pomodoro 18
Sautéed in a Sauce of Tomato, Capers, Garlic, Oregano and Olive Oil with Grilled Ciabatta

Prawns Amaretto 17
Grilled Garlic Prawns, Amaretto Butter Sauce, Lemon-Parmesan Polenta, Oregano and Thyme

Sea Scallops 23
Limoncello Beurre Blanc, Butternut Squash Puree, Prosciutto Dust, Crème Fraiche, Herb Oil

***Beef Carpaccio** 18
Marinated, Raw Tenderloin, Arugula, Pecorino Romano, Walnuts, Lemon Olive Oil, Crostini

SALADS/SOUPS

Caesar 15
Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, House Ciabatta Croutons

Harvest Salad 16
Greens, Pears, Maple-Roasted Delicata Squash, Smoked Duck, Pecorino, Sherry Vinaigrette

Persimmon and Kale 15
Baby Kale, Honey-Grain Mustard Dressing, Red Onion, Orange Supremes, Hazelnuts, Parmesan

Butternut Squash Bisque 15
Velvety Purée with Sautéed Granny Smith Apple, Toasted Walnuts, Herb Oil & Crème Fraiche

FIRST COURSES

Hand Made Ravioli 32
Four Cheese Stuffed, Choice of Spinach Alfredo or House-made Bolognese Meat Sauce

Spaghetti Carbonara 31
Fresh Extruded Pasta, Pancetta, White Wine, Black Pepper, Garlic, Egg, Pecorino Romano

Penne alla Norcina 32
Wild Mushrooms, House-made Garlic Sausage, Cream, Black Pepper, Parmigiano-Reggiano

Scampi al Limone 34
Prawns, Capellini alla Chitarra, White Wine, Garlic, Fresh Herbs, Cherry Tomatoes, Lemon Oil

Wild Boar Tagliatelle 31
Fresh Spinach Noodles, Wild Boar Ragu with Tomatoes, Herbs & Red Wine, Olive Oil, Parmesan

Chanterelle Risotto 32
Arborio Rice, Oregon Chanterelle Mushrooms, Onion, White Wine, Butter, Parmigiano-Reggiano

ENTREES

Seafood Pesto 42
Sautéed Prawns, Sea Scallops, Mahi Mahi, Linguine, Basil-Pinenut Pesto Cream Sauce, Lemon

Lamb Shank 44
Braised, Red Wine, Pomegranate, Maple-Roasted Delicata Squash, Cannellini Beans, Herbs

Chicken Marsala 39
Chicken Scallopine, Sicilian Marsala, Mushrooms, Lemony Polenta, Buttered Brussels Sprouts

Hanger Steak 44
Tomato-Herb Demi-Glace, Garlic Mashed Potatoes, Brussels Sprouts, Chanterelle Mushrooms

Alaskan Halibut 43
Pistachio-crusted, Black Truffle Ricotta Gnocchi, Sweet Corn Sauce, Zucchini Carpaccio, Lemon

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.*
A service charge of 20% may be added to parties of 7 or more guests.