

APPETIZERS

Antipasto Misto	23
Smoked Prosciutto, Salumi, Aged Cheeses, Marinated Olives, Eggplant, Roasted Peppers, Crostini	
Poached Pear	21
Poached Pears, Whipped Mascarpone, Blue Cheese, Prosciutto, Honey Balsamic Reduction, Candied Walnuts	
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	22
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	
Arugula & Pear	16
Fresh Pears and Goat Cheese, Toasted Walnuts, Caramel Vinaigrette, Lemon Olive Oil	
Citrus Fennel Salad	16
Frisée, Sherry Vinaigrette, Oranges, Grapefruit, Lemon-Honey Ricotta Cheese Crostini	
Crema di Zucca	15
Rich Puree of Butternut Squash, Onion and Garlic with Toasted Walnuts and Fennel Cream	

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	
Bucatini all’Amatriciana	31
House-made Pasta, Spicy Guanciale, Bacon and Tomato Sauce, 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	
Shrimp Risotto	32
Arborio Rice, Butter, Onion, Parmesan, White Wine, Blue Prawns, Basil-Pinenut Pesto	

ENTREES

Seafood Pesto	42
Sautéed Prawns, Sea Scallops, Mahi Mahi, Linguine, Basil-Pinenut Pesto Cream Sauce, Lemon	
Smoked Duck Breast	43
Huckleberry Sauce, Potato-Celery Root Mash, Grilled Radicchio, Gorgonzola Sauce, Walnuts	
Chicken Marsala	39
Chicken Scallopine, Dry Sicilian Marsala, Mushrooms, Butter, Lemony Polenta, Charred Broccolini	
Hanger Steak	44
Port Wine Sauce, Duck Fat Potatoes “Anna”, Brussels Sprouts in Brown Butter with Hazelnuts	
Sicilian-style Swordfish	42
Agghiotta Sauce of Tomato, Capers, Castelvetro Olives, Oregano with Paella Rice Croquettes	

**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.*