

APPETIZERS

Antipasto Misto	23
Smoked Prosciutto, Salumi, Aged Cheeses, Marinated Olives, Eggplant, Roasted Peppers, Crostini	
Formaggio al Forno	20
Mini Baked Camembert Cheese, Strawberry-Balsamic Jam, Fennel & Pea Shoot Salad, Crostini	
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	
Arugula & Pear	16
Fresh Pears and Goat Cheese, Toasted Walnuts, Caramel Vinaigrette, Lemon Olive Oil	
Insalata Tritata	16
Feta Cheese, Bell Pepper, Wild Barley, Celery, Romaine, Green Goddess Dressing, Balsamic	
Zuppa Toscana	15
Italian Fennel Sausage, Pancetta, Lacinato Kale, Creamy Potatoes, Onion, Garlic, 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 with Meatballs	29
Hand-rolled Veal Meatballs, Marinara Sauce, Olive Oil, Stracchiarella & Parmesan Cheeses	
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	
Risotto Primavera	33
Arborio Rice, Asparagus, Artichoke Hearts, Peas, Butter, Black Truffle, Parmigiano Reggiano	

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, Grilled Asparagus	
Filet Mignon & Langostino	48
Baby Lobster, Brown Butter Bearnaise Sauce, Grilled Asparagus, Roasted Garlic Mashed Potatoes	
Ling Cod Piccata	40
Sautéed Filet, Lemon, Capers, Parsley & Garlic served with Rice Pilaf and Grilled Asparagus	

**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.*