

APPETIZERS

Antipasto Misto	23
Smoked Prosciutto, Salumi, Aged Cheeses, Olives, Marinated Vegetables, Crostini	
Formaggio al Forno	22
Baked Triple Cream Brie, Almonds, Fig, Black Truffle Honey, Pink Lady Apples, Baguette	
Calamari al Pomodoro	18
Sautéed in a Sauce of Tomato, Capers, Garlic, Oregano and Olive Oil with Grilled Ciabatta	
Prawns Amaretto	17
Grilled Wild 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 AND SOUP

Caesar	15
Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, House Croutons	
Arugula	15
Shaved Fennel, Pea Shoots, Local Lion’s Mane, Cipollini Onion, Sherry Vinaigrette, Pecorino	
Asparagus and Prosciutto	16
Prosciutto di Parma, Frisée, Shaved Radish, Poached Egg, Black Truffle Vinaigrette	
Italian Wedding Soup	15
Meatballs, Ditalini Pasta, Chicken Stock, Carrots, Onions, Celery, Garlic, Spinach, Parmesan	

FIRST COURSES

Hand Made Ravioli	32
Four Cheese Stuffed, Choice of Spinach Alfredo or House-made Bolognese Meat Sauce	
Potato Gnocchi	31
Handmade Dumplings, Choice of Tomato Basil, Spinach Alfredo or Pesto Cream Sauce	
Spaghetti Carbonara	30
Cured Pancetta, White Wine, Black Pepper, Garlic, Egg, Cream, Pecorino Romano Cheese	
Wild Boar Tagliatelle	30
Fresh House-Made Spinach Pasta, Wild Boar Ragu with Herbs, Red Wine and Tomato	
Scampi	34
Wild Ocean Prawns, Capellini, White Wine, Garlic, Shallots, Butter, Fresh Herbs, Lemon Oil	
Penne Primavera	30
Lemon-Garlic Cream Sauce, Asparagus, Artichokes, Spinach, Peas, Chives, Parmesan	

ENTREES

Seafood Pesto	40
Prawns, Scallops, Mahi Mahi, Linguine, Parmesan, Basil-Pinenut Pesto Cream Sauce	
Chicken Marsala	38
Dry Sicilian Marsala, Garlic, Shallot, Mushrooms, Butter, Creamy Polenta, Grilled Asparagus	
Prime Ribeye	44
Green Garlic Butter, Kale Raab and Calcots, Potato, Parsnip and Vanilla Bean Purée, Italian Saba	
Wild Spring Salmon	40
Columbia River King, Pinot Noir Butter Sauce, Grilled Asparagus, Vegetable Rice Pilaf, Lemon	
Duck Breast	40
Pan-roasted, Rhubarb and Onion Compote, Herb-Roasted Yukons, Asparagus, Frisée, Lion’s Mane	

**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.*