

## APPETIZERS

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<b>Antipasto Misto</b>	23
Smoked Prosciutto, Salumi, Aged Cheeses, Olives, Marinated Vegetables, Crostini	
<b>Burrata Cheese</b>	19
Grilled Nectarines, Smoked Prosciutto, Salsa Verde, Pinenuts, Olive Oil, Maldon Sea Salt	
<b>Calamari al Pomodoro</b>	18
Sautéed in a Sauce of Tomato, Capers, Garlic, Oregano and Olive Oil with Grilled Ciabatta	
<b>Prawns Amaretto</b>	17
Grilled Wild Prawns, Amaretto Butter Sauce, Lemon-Parmesan Polenta, Oregano and Thyme	
<b>Sea Scallops</b>	22
Limoncello Beurre Blanc, Butternut Squash Puree, Prosciutto Dust, Crème Fraiche, Herb Oil	
<b>*Beef Carpaccio</b>	18
Marinated, Raw Tenderloin, Arugula, Pecorino Romano, Walnuts, Lemon Olive Oil, Crostini	

## SALADS AND SOUP

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<b>Caesar</b>	15
Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, House Croutons	
<b>Beets and Chevre</b>	15
Red and Gold Beets, Cherry Tomatoes, Fresh Chevre, Elderflower Dressing, Microgreens	
<b>Butterleaf</b>	15
Dill Vinaigrette, English Peas, Shaved Radish, Carrot Pearls, Zucchini Ribbons, Parmesan	
<b>Clam Chowder</b>	14
Razor and Manila Clams, Yukon Gold Potatoes, Fresh Herbs, Onion, Celery, Fennel, Cream	

## FIRST COURSES

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<b>Hand Made Ravioli</b>	32
Four Cheese Stuffed, Choice of Spinach Alfredo or House-made Bolognese Meat Sauce	
<b>Spaghetti Carbonara</b>	30
Cured Pancetta, White Wine, Black Pepper, Garlic, Egg, Cream, Pecorino Romano Cheese	
<b>Wild Boar Tagliatelle</b>	30
Fresh House-Made Spinach Pasta, Wild Boar Ragu with Herbs, Red Wine and Tomato	
<b>Scampi al Limone</b>	34
Wild Ocean Prawns, Capellini, White Wine, Garlic, Shallots, Butter, Fresh Herbs, Lemon Oil	
<b>Morel &amp; Quail Risotto</b>	34
Arborio Rice, Onion, Morel Mushrooms, Pan-roasted Quail, Chicken Broth, Parmesan, Butter	
<b>Orecchiette con Le Cime di Rapa</b>	30
Spicy Sauté of House-made Garlic Sausage, Broccoli Rabe, Anchovy & Toasted Breadcrumbs	

## ENTREES

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<b>Seafood Pesto</b>	40
Prawns, Scallops, Mahi Mahi, Linguine, Parmesan, Basil-Pinenut Pesto Cream Sauce	
<b>Chicken Marsala</b>	38
Chicken Scallopine, Dry Sicilian Marsala, Mushrooms, Butter, Lemony Polenta, Broccoli Rabe	
<b>Coulotte Steak</b>	39
Green Garlic Butter, Broccoli Rabe, Roasted Cipollini Onion, Fingerling Potatoes, Italian Saba Sauce	
<b>Copper River Sockeye</b>	40
Morel Mushroom Cream Sauce, Pinot Noir Reduction, Rice Pilaf, Lemon, Pea Shoot Salad	
<b>Duck Breast</b>	40
Pan-roasted, Rhubarb and Onion Compote, Roasted Fingerling Potatoes, Broccoli Rabe, Frisée	

*\*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.*