

APPETIZERS

Antipasto Misto	23
Smoked Prosciutto, Salumi, Aged Cheeses, Olives, Marinated Vegetables, Crostini	
Burrata Cheese	19
Grilled Nectarines, Smoked Prosciutto, Salsa Verde, Pinenuts, Olive Oil, Maldon Sea Salt	
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	
Beets and Chevre	15
Red and Gold Beets, Cherry Tomatoes, Fresh Chevre, Elderflower Dressing, Microgreens	
Insalata Caprese	16
Heirloom Tomatoes, Italian Buffalo Mozzarella, Basil Leaves, Extra Virgin Olive Oil, Balsamic	
Peach Gazpacho	14
Cold Puréed Soup of Peaches, Tomato, Bell Pepper, Sweet Onion, Garlic, Ciabatta & Olive Oil	

FIRST COURSES

Hand Made Ravioli	31
Four Cheese Stuffed, Choice of Spinach Alfredo or House-made Bolognese Meat Sauce	
Spaghetti Carbonara	29
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 al Limone	33
Wild Ocean Prawns, Capellini, White Wine, Garlic, Shallots, Butter, Fresh Herbs, Lemon Oil	
Bucatini with Meatballs	29
Hand-rolled Veal Meatballs, Marinara Sauce, Olive Oil, Stracchiatella & Parmesan Cheeses	
Orecchiette con Le Cime di Rapa	29
Spicy Sauté of House-made Garlic Sausage, Broccoli Rabe, Anchovy & Toasted Breadcrumbs	
Summer Risotto	31
Arborio Rice, Heirloom Tomatoes, Zucchini, Lemon Oil, Basil, Parsley, Butter, Parmesan	

ENTREES

Seafood Pesto	40
Prawns, Scallops, Mahi Mahi, Linguine, Parmesan, Basil-Pinenut Pesto Cream Sauce	
Chicken Marsala	38
Chicken Scallopine, Dry Sicilian Marsala, Mushrooms, Butter, Lemony Polenta, Green Beans	
Hanger Steak	42
Green Garlic Butter, Sweet Corn, Cipollini Onion, Arugula, Fingerling Potatoes, Italian Saba Sauce	
Alaskan Halibut	42
Pistachio-crusted, Truffle Gnocchi, Blistered Tomatoes, Sweet Corn Sauce, Zucchini Carpaccio	

**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.*