

APPETIZERS

Antipasto Misto	23
Smoked Prosciutto, Salumi, Aged Cheeses, Marinated Olives, Eggplant, Roast Peppers, Crostini	
Burrata Cheese	19
Grilled Peppers & Onion, Roasted Beet, Chanterelles, Smoked Prosciutto, Salsa Verde, Pinenuts	
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

Caesar	15
Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, House Croutons	
Fig and Arugula	15
Fresh Figs and Goat Cheese, Toasted Pinenuts, Caramel Vinaigrette, Pressed Lemon Olive Oil	
Insalata Caprese	16
Heirloom Tomatoes, Italian Buffalo Mozzarella, Basil Leaves, Extra Virgin Olive Oil, Balsamic	
Italian Farro	16
Roasted Chanterelles and Carrots, Cipollini Onions, Corn, White Balsamic Vinaigrette, Butterleaf	

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	
Penne alla Norcina	30
House-made Garlic Sausage, Chanterelle Mushrooms, Cream, Pecorino Romano, Black Pepper	
Chanterelle Mushroom Risotto	31
Arborio Rice, Locally-Foraged Chanterelles, Butternut Squash, Onion, Butter, Parmesan Cheese	

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 Salsa, Cipollini Onion, Arugula, Fingerling Potatoes, Italian Saba	
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.*