

APPETIZERS

Antipasto Misto	23
Smoked Prosciutto, Salumi, Aged Cheeses, Marinated Olives, Eggplant, Roasted Peppers, Crostini	
Burrata	20
Basil-Pinenut Pesto, Cherry Tomato-Balsamic Salad, Grilled Ciabatta, Maldon Salt, Olive Oil	
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	
Spring Butterleaf	15
Dill & Dijon Vinaigrette, Sweet Peas, Radishes, Parmigiano Reggiano, Carrot Pearls	
Arugula & Berries	16
Elderflower Vinaigrette, Strawberries, Blueberries, Oranges, Pinenuts, Pecorino Romano	
Asparagus Bisque	15
Washington Asparagus, Onion, Garlic, Chicken Stock, Tellicherry Pepper, Crème Fraiche, Chive	

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	
Orecchiette al Cima di Rapa	30
House-made Pasta, Broccoli Rabe, Garlic, Italian Sausage, Chili Flake, Olive Oil, Parmesan	
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
Sauce of Wild Huckleberries, Potato-Celery Root Mash, Herb-Roasted Rainbow Carrots	
Chicken Marsala	39
Chicken Scallopine, Dry Sicilian Marsala, Mushrooms, Lemony Polenta, Grilled Broccolini	
Prime New York Steak	48
Grilled, Gorgonzola Cheese Sauce, Potato-Celery Root Mash, Grilled Treviso Radicchio	
Grilled Salmon	42
Pesto-Ricotta Gnocchi, Shallot Cream Sauce, Artichokes, Spinach, Sundried Tomato, Calcots	

**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.*