

## APPETIZERS

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<b>Antipasto Misto</b>	23
Smoked Prosciutto, Salumi, Aged Cheeses, Marinated Olives, Eggplant, Roasted Peppers, Crostini	
<b>Burrata</b>	20
Basil-Pinenut Pesto, Cherry Tomato-Balsamic Salad, Grilled Ciabatta, Maldon Salt, Olive Oil	
<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 Garlic Prawns, Amaretto Butter Sauce, Lemon-Parmesan Polenta, Oregano and Thyme	
<b>Sea Scallops</b>	23
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/SOUPS

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<b>Caesar</b>	15
Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, House Ciabatta Croutons	
<b>Spring Butterleaf</b>	15
Dill & Dijon Vinaigrette, Sweet Peas, Radishes, Parmigiano Reggiano, Carrot Pearls	
<b>Arugula &amp; Berries</b>	16
Elderflower Vinaigrette, Strawberries, Blueberries, Oranges, Pinenuts, Pecorino Romano	
<b>Asparagus Bisque</b>	15
Washington Asparagus, Onion, Garlic, Chicken Stock, Tellicherry Pepper, Crème Fraiche, Chive	

## 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>	31
Fresh Extruded Pasta, Pancetta, White Wine, Black Pepper, Garlic, Egg, Pecorino Romano	
<b>Orecchiette al Cima di Rapa</b>	30
House-made Pasta, Broccoli Rabe, Garlic, Italian Sausage, Chili Flake, Olive Oil, Parmesan	
<b>Scampi al Limone</b>	34
Prawns, Capellini alla Chitarra, White Wine, Garlic, Fresh Herbs, Cherry Tomatoes, Lemon Oil	
<b>Wild Boar Tagliatelle</b>	31
Fresh Spinach Noodles, Wild Boar Ragu with Tomatoes, Herbs & Red Wine, Olive Oil, Parmesan	
<b>Risotto Primavera</b>	33
Arborio Rice, Asparagus, Artichoke Hearts, Peas, Butter, Black Truffle, Parmigiano Reggiano	

## ENTREES

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<b>Seafood Pesto</b>	42
Sautéed Prawns, Sea Scallops, Mahi Mahi, Linguine, Basil-Pinenut Pesto Cream Sauce, Lemon	
<b>Smoked Duck Breast</b>	43
Sauce of Wild Huckleberries, Potato-Celery Root Mash, Herb-Roasted Rainbow Carrots	
<b>Chicken Marsala</b>	39
Chicken Scallopine, Dry Sicilian Marsala, Mushrooms, Lemony Polenta, Grilled Broccolini	
<b>New York Steak</b>	44
Grilled, Gorgonzola Cheese Sauce, Potato-Celery Root Mash, Grilled Treviso Radicchio	
<b>Grilled Salmon</b>	40
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.*