

## APPETIZERS

---

<b>Antipasto Misto</b>	23
Smoked Prosciutto, Salumi, Aged Cheeses, Marinated Olives, Eggplant, Roasted Peppers, Crostini	
<b>Burrata</b>	20
Grilled Nectarines, Smoked Prosciutto, Salsa Verde, Extra Virgin Olive Oil, Grilled Ciabatta	
<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

---

<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>Insalata Caprese</b>	16
Heirloom Tomatoes, Italian Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic	
<b>Corn and Langostino Chowder</b>	15
Sweet Corn, Potatoes, Onion, Garlic, Calabrian Peppers, Fresh Herbs, Cream, Baby Lobsters	

## FIRST COURSES

---

<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>Tomato-Artichoke Risotto</b>	32
Arborio Rice, Summer Tomatoes, Artichoke Hearts, Butter, Parmigiano Reggiano, Chives	

## ENTREES

---

<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, Garlic Mashed Potatoes, Green Beans with Almonds	
<b>Chicken Marsala</b>	39
Chicken Scallopine, Dry Sicilian Marsala, Mushrooms, Lemony Polenta, Grilled Asparagus	
<b>Prime New York Steak</b>	48
Grilled, Gorgonzola Cheese Sauce, Garlic Mashed Potatoes, Grilled Treviso Radicchio	
<b>Copper River Salmon</b>	45
Grilled Sockeye, Tomato-Artichoke Heart Risotto, Morel Mushroom and Thyme Jus	

*\*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.*