

APPETIZERS

Antipasto Misto	23
Smoked Prosciutto, Salumi, Aged Cheeses, Marinated Olives, Eggplant, Roasted Peppers, Crostini	
Burrata	20
Grilled Nectarines, Smoked Prosciutto, Salsa Verde, Extra Virgin Olive Oil, Grilled Ciabatta	
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	
Harvest Salad	15
Greens, Pears, Maple-Roasted Delicata Squash, Smoked Duck, Pecorino, Sherry Vinaigrette	
Insalata Caprese	16
Heirloom Tomatoes, Italian Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic	
Butternut Squash Bisque	15
Velvety Purée with Sautéed Granny Smith Apple, Toasted Walnuts, Herb Oil & Crème Fraiche	

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	
Penne alla Norcina	32
Wild Mushrooms, House-made Garlic Sausage, Cream, Black Pepper, Parmigiano-Reggiano	
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	
Tomato-Artichoke Risotto	32
Arborio Rice, Summer Tomatoes, Artichoke Hearts, Butter, Parmigiano Reggiano, Chives	

ENTREES

Seafood Pesto	42
Sautéed Prawns, Sea Scallops, Mahi Mahi, Linguine, Basil-Pinenut Pesto Cream Sauce, Lemon	
Chicken Parmesan	40
Baked with Marinara, Mozzarella and Parmesan, served with Brussels Sprouts and Polenta	
Chicken Marsala	39
Chicken Scallopine, Sicilian Marsala, Mushrooms, Lemony Polenta, Buttered Brussels Sprouts	
Hanger Steak	44
Char-grilled, Creamy Garlic Mashed Potatoes, Arugula-Tomato Salad, Fresh Sauce Vierge	
Alaskan Halibut	43
Pistachio-crusted, Black Truffle Ricotta Gnocchi, Sweet Corn Sauce, Zucchini Carpaccio, Lemon	

**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.*