

Antipasti

Carpaccio di Manzo (gf) - Carpaccio of beef tenderloin*, oven-dried cherry tomatoes, crispy red skin potato

Tartare di Tonno con Avocado - Hand-chopped ahi tuna*, haas avocado, roasted pistachio, baby arugula, lemon oil

Caprese Classica (v) - Seasonal tomatoes, buffalo mozzarella, extra virgin olive oil

Gamberetti con Ravioli all'aragosta - Lobster ravioli, grilled shrimp, creamy lobster sauce

Antipasti (gf) - Prosciutto toscano and grana padano with olives, artichoke and giusti balsamic glaze

Capesante con pancetta e Calamaro croccante - Pancetta-wrapped scallops*, crispy squid, butternut squash and spinach purée, aioli

Rotoli di lasagne alla melanzana (v) - Eggplant lasagna rolls stuffed with roasted bell pepper tapenade Italian couscous, Pecorino Romano

Zuppa

Zuppa di Lenticchie Toscane (v) (gf) - Tuscan style vegetable soup with lentils

Cioppino - Fisherman's soup with mussels, clams and shrimp

Zuppa di Fagioli Bianchi (v) (gf) - Creamy white bean soup, goat cheese, basil oil

Insalata

Insalata di Anguria e Pomodoro (vg) (gf) - Watermelon, tomato, basil, herbed ricotta, balsamic glaze

Insalata di Radicchio e Mela Verde (v) (gf) - Radicchio with green apple, english celery, fig, rosemary-roasted honey walnuts, gorgonzola dressing

Insalata di Verdura con granola di Quinoa (v) (gf) — Shaved vegetables, baby spinach, homemade quinoa granola, pomegranate dressing

Pasta

Fatta in Casa / Homemade

Gallina della Cornovaglia - Cornish hen, pasta verde, pesto Genovese, sautéed forest mushrooms
parmigiano-reggiano

Aragosta con Linguine al nero di seppia e Frutti di Mare - Lobster tail with squid ink pasta, shrimp,
calamari, scallops*, light garlic-lemon jus

Gnocchi con Salsiccia - Homemade gnocchi with grilled Italian sausage, zucchini, marinara sauce

Spaghetti Bolognese - Traditional Italian Bolognese with veal, pork, beef and, pancetta.

Rigatoni con salsa di peperone e Pomodoro (v) - Rigatoni with bell pepper-tomato sauce,
grilled asparagus, broccoli and pumpkin

Pasta Fresca dello Chef - Please inquire with your server.

Secondi

Filetto di Manzo con Guancia di manzo brasata - Sautéed beef tenderloin*, crispy braised beef cheek, onion puree,
morel mushrooms, Chianti sauce

Gamberi Grigliati all'Aglio (gf) - Grilled garlic shrimp, risotto alla milanese

Costata di Vitello (gf) - Garlic, lemon & herb crusted veal chop*, potatoes with arugula-pistachio pesto, maple balsamic
grilled portobello mushrooms

Parmigiana di melanzane e mozzarella (v) (gf) - Breaded eggplant parmesan with mozzarella, quinoa pasta with
rustic pomodoro sauce

Branzino al Limone (gf) - Grilled Mediterranean sea bass*, sauté of shrimp, calamari & scallop* with risotto
lemon-butter sauce

(v) vegetarian (vg) vegan (gf) gluten free

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness,
especially if you have certain medical conditions.

Dessert Wine

Sauvignon Blanc, Errázuriz, Late Harvest	7
Moscato, EOS Estate, Tears of Dew	13
Sauternes, Barton & Guestier	9
Banyuls, Les Clos des Pavillies, Rimage	10.5
Orange Muscat, Andrew Quady, Essensia	10
Sauternes, Château de Cosse	16

Port

Sandeman Ruby	7
Graham's Malvedos 1999 Vintage	15
Taylor-Fladgate	11
Fonsenca Late Bottled Vintage	9

Dolci

Limoncello di Sorrento Mousse con Meringa

Dolci

Limoncello di Sorrento Mousse con Meringa - Sorrento lemon liqueur mousse, meringue, lemon gelato

Torta al Cioccolato Senza Farina - Flourless chocolate torte, ginger-marinated strawberries, balsamic mascarpone cream

Mousse al Cioccolato Amaretto, Gelato ai frutti di bosco con crema al mascarpone - Chocolate covered amaretto mousse, salted caramel and mascarpone forest berries gelato

Sbagliato Baba Neapolitan - Marsala ricotta sabayon, cookie Amaretti

Soufflé al Gianduja - Hazelnut chocolate soufflé, espresso sauce

Selezione di Sorbetti e Gelati del Giorno - Please inquire with your server.

Some desserts may be offered gluten free Please inquire with your server.