

Antipasti

Vitello Tonnato

Traditional Lombardy Dish of Chilled,
Thinly Sliced Veal Tenderloin Topped with a
Caper and Tuna Aioli 12.50

Carpaccio al Tartufo

Thin Slices of Raw Beef Tenderloin with Truffle-
Bitto Cheese Fondue 13.50

Primi Piatti

Pizzoccheri alla Valtellinese

House-Made Whole Wheat Pappardelle Tossed with
Braised Savoy Cabbage, Roasted Garlic, Fried Sage,
Yukon Potatoes and Bitto Cheese Fondue 14.50

Tagliolini del Lago

Housemade Tagliolini Tossed with "Missoltino" - Typical
Lake Como Sun-Dried Agone Fish - and Organic Cherry
Tomatoes in Thyme-White Wine Sauce 15.50

Risotto di Zucca e Capesante

Butternut Squash Risotto with Seared Scallops
and Balsamic Glaze 16.50

Secondi Piatti

Trota alla Comasca

From Lake Como: Fillets of Rainbow Trout Marinated in Lemon, Caper, and Parsley, Grilled and
Served with Sautéed Zucchini and Potato-Leek "Au Gratin" 21.50

Spigola in Crosta di Sale

Thyme-Infused Black Sea Bass Baked in Sea Salt Crust, Served with Garlic-Parsley Baby Artichokes
and Yukon Potatoes Baked in White Wine, Finished with Minunat Olive Oil from Basilicat 27.95

Ossobuco alla Milanese

Veal Shank Slow-Cooked in White Wine & Minced Vegetables, Served with Saffron Risotto -
Milanese Style 26.95

Costolette d'Agnello Scottadito

Grilled Lamb Chop Lollipops with Red Wine-Gorgonzola Dipping Sauce, Watercress Salad and
Roasted Yukon Golden Potatoes 27.95

Pizze

Diavola

Spicy Salame Calabrese, Oregano, Fresh
Mozzarella and Tomato Sauce 14.95

Tirolese

Smoked Prosciutto, Caramelized Onion, Potato,
Arugula and Fontina Cheese 15.50

