

Antipasti

Bruschette Grilled country bread with:
Heirloom tomatoes, fresh basil 7
Zucchini, roasted tomatoes, parmesan 8
Ahi tuna tartare 10
Gorgonzola, Bosc pear 9
Cured salmon, horseradish 10
Burrata, roasted pepper 9
Marinated artichokes, goat cheese 9

Piadine Grilled thin crust bread with:
Cured salmon, goat cheese, watercress 14
Prosciutto di Parma, burrata, arugula 15
Roasted wild mushrooms, arugula 12

Cozze 8
Black mussels, garlic, white wine, fennel pollen

Fritto Misto 9
Fried calamari, shrimp, zucchini, vegetable tortelli, tartar sauce

Polipo 8
Poached octopus, watercress, celery, green olives

Carpaccio 9
Beef carpaccio, shaved parmesan, capers

Salumeria 11
House made salami, mortadella, duck liver pâté, bresaola,
Pio Tosini prosciutto (aged 24 months), three grain
mustard, olives

Burrata 8
Creamy mozzarella, prosciutto di Parma, fresh basil, extra
virgin olive oil

Insalate

Carciofini 9
Raw baby artichokes, wild arugula, lemon vinaigrette,
shaved parmesan

Barbabietole 9
Roasted red beets, orange, frisée, pecans, crumbled goat
cheese

Lattughe Lola Rossa 7
iceberg, butter lettuce, baby romaine, sherry vinaigrette

Invernale 9
Belgian endive, apples, spicy candied walnuts, roasted
butternut squash,
Blue cheese, chestnut honey

Radicchio Radicchio 8
Wild arugula, creamy Venetian dressing, shaved parmesan

Tritta 8
Chopped mixed greens, celery, onion, white mushrooms,
lemon vinaigrette

Paste

Mezzelune Pumpkin ravioli 12
butter, sage, parmesan cheese

Bigoli Venetian style spaghetti 14
clams, shrimp, mussels, spicy tomato sauce

Pasticcio Chicken lasagna 13
béchamel, light tomato sauce, mushrooms, cheese crust

Gnocchi Potato dumplings 12
bolognese sauce

Rigatoni Tube pasta 12
spicy pork sausages, peas, tomato-cream sauce

Agnolotti 13
Pork, chicken, veal, spinach tortelloni, butter, sage, meat
reduction

Carbonara Spaghetti 12
crispy pancetta, egg yolk, parmesan, parsley, black pepper

Casarecci Spiral pasta 11
spicy tomato-rosemary sauce

Risotto Carnaroli rice 15
spicy pork sausages, wild mushrooms

Secondi

Salmone Baked organic king salmon 18
roasted Acorn squash, asparagus, leeks

Pesce Intero Whole roasted fish
rosemary, garlic, extra virgin olive oil M.P.

Tonno Rosso Seared Ahi tuna 19
spinach, roasted tomatoes, onion, olives, capers

Zuppa di Pesce 20
Mussels, clams, calamari, shrimp, St. Barbara prawn, spicy
tomato broth, garlic bread

Pollo 17
Grilled whole boneless corn-fed chicken, lemon zest, herb
sauce

Ossobuco 23
Braised grain fed veal shank, gremolada, sage risotto

Maiale Pan roasted Niman Ranch pork tenderloin 18
pancetta, mashed potatoes

Milanese Breaded chicken breast 16
baby arugula, onions, tomatoes

Agnello Seared Colorado lamb sirloin 19
red wine-thyme reduction, fennel, mashed potatoes