

APPETIZERS

Antipasto Misto	23
Smoked Prosciutto, Salumi, Aged Cheeses, Olives, Marinated Vegetables, Crostini	
Puff Pastry	18
Italian Fontina Cheese Sauce, Sautéed Apples in Calvados, Frisée, Walnuts, Squash Chips	
Prawns Amaretto	17
Grilled Wild Prawns, Amaretto Butter Sauce, Lemon-Parmesan Polenta, Oregano & Thyme	
Sea Scallops	22
Limoncello Beurre Blanc, Butternut Puree, Prosciutto Dust, Bell Pepper "Confetti"	
*Beef Carpaccio	18
Marinated, Raw Tenderloin, Arugula, Pecorino Romano, Walnuts, Lemon Olive Oil, Crostini	

SALADS & SOUP

Caesar	15
Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, House Croutons	
Baby Kale	15
Grain Mustard-Maple Dressing, Persimmon, Kohlrabi, Pecorino Romano, Candied Walnuts	
Harvest Salad	15
Frisée Lettuce, Bartlett Pear, Delicata Squash, Pecorino, Smoked Duck, Sherry Vinaigrette	
Cauliflower Bisque	14
Cream of Cauliflower, Pine Nuts, Golden Raisins, Chive, Ciabatta Crouton, Chanterelles	

FIRST COURSES

Hand Made Ravioli	31
Four Cheese Stuffed, Choice of Spinach Alfredo or House Bolognese Meat Sauce	
Spaghetti Carbonara	29
Cured Pancetta, Black Pepper, Garlic, Egg, Cream, Pecorino Romano Cheese	
Tagliatelle al Cinghiale	29
Handmade Egg Pasta, Slow Braised Wild Boar with Tomatoes, Wine & Fresh Herbs	
Scampi	34
Wild Ocean Prawns, Capellini, White Wine, Garlic, Shallots, Butter, Fresh Herbs	
Penne alla Norcina	31
House-made Garlic Sausage, White Wine, Cream, Black Truffles, Pecorino Romano	
Risotto	30
Arborio Rice, White Wine, Butter, Parmigiano-Reggiano, Broccoli Rabe, Langostinos	

ENTREES

Seafood Pesto	40
Prawns, Scallops, Mahi Mahi, Linguine, Parmesan, Basil-Pinenut Pesto Cream Sauce	
Chicken Parmesan	37
Panko & Parmesan Breaded, Mozzarella, Marinara, Creamy Polenta, Sautéed Spinach	
Tagliata Steak	39
Grilled Striploin, Herb Butter, Port Wine Sauce, Arugula, Potato-Parsnip-Vanilla Bean Mash	
Duck Breast	42
Pan-Roasted, Cherry-Balsamic Sauce, Farro & Chanterelle Pilaf, Mushroom Foam	
Steelhead	37
Pan-seared, Shrimp-Apple Cider-Saffron Jus, Walnut Passatelli, Black Truffle, Braised Leeks	

**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.*