

## APPETIZERS

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<b>Antipasto Misto</b>	23
Smoked Prosciutto, Salumi, Aged Cheeses, Olives, Marinated Vegetables, Crostini	
<b>Formaggio al Forno</b>	22
Baked Triple Cream Brie, Almonds, Fig, Black Truffle Honey, Pink Lady Apples, Baguette	
<b>Calamari al Pomodoro</b>	18
Sautéed in a Sauce of Tomato, Capers, Garlic, Oregano and Olive Oil with Grilled Ciabatta	
<b>Prawns Amaretto</b>	17
Grilled Wild Prawns, Amaretto Butter Sauce, Lemon-Parmesan Polenta, Oregano & Thyme	
<b>Sea Scallops</b>	22
Limoncello Beurre Blanc, Butternut Squash Puree, Prosciutto Dust, Crème Fraiche, Herb Oil	
<b>*Beef Carpaccio</b>	18
Marinated, Raw Tenderloin, Arugula, Pecorino Romano, Walnuts, Lemon Olive Oil, Crostini	

## SALADS & SOUP

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<b>Caesar</b>	15
Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, House Croutons	
<b>Arugula</b>	15
Shaved Fennel, Pea Shoots, Local Lion's Mane, Cipollini Onion, Sherry Vinaigrette, Pecorino	
<b>Asparagus &amp; Prosciutto</b>	15
Prosciutto di Parma, Frisée, Shaved Radish, Poached Egg, Black Truffle Vinaigrette	
<b>Zuppa di Cipolle</b>	14
Caramelized Onions, Beef Broth, Brandy, White Wine, Black Pepper, Gruyère Cheese Croutons	

## FIRST COURSES

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<b>Hand Made Ravioli</b>	32
Four Cheese Stuffed, Choice of Spinach Alfredo or House-made Bolognese Meat Sauce	
<b>Spaghetti Carbonara</b>	30
Cured Pancetta, White Wine, Black Pepper, Garlic, Egg, Cream, Pecorino Romano Cheese	
<b>Wild Boar Tagliatelle</b>	30
Fresh House-Made Spinach Pasta, Wild Boar Ragù with Herbs, Red Wine and Tomato	
<b>Scampi</b>	34
Wild Ocean Prawns, Capellini, White Wine, Garlic, Shallots, Butter, Fresh Herbs, Lemon Oil	
<b>Penne Primavera</b>	30
Lemon-Garlic Cream Sauce, Asparagus, Artichokes, Spinach, Peas, Chives, Parmesan	
<b>Linguine &amp; Clams</b>	30
Northwest Razor Clams, Garlic, White Wine, Parsley, Extra Virgin Olive Oil, Red Pepper Flakes	

## ENTREES

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<b>Seafood Pesto</b>	40
Prawns, Scallops, Mahi Mahi, Linguine, Parmesan, Basil-Pinenut Pesto Cream Sauce	
<b>Chicken Marsala</b>	38
Dry Sicilian Marsala, Garlic, Shallot, Mushrooms, Butter, Creamy Polenta, Grilled Asparagus	
<b>Beef Tagliata</b>	42
Grilled Prime Ribeye, Green Garlic Butter, Erba Stella, Potato & Parsnip Purée, Italian Saba	
<b>Spring Lamb Stew</b>	38
Slow-cooked Oregon Lamb with White Wine, Leek, Potatoes, Carrots, Fava Beans & Herbs	
<b>Duck Breast</b>	40
Pan-roasted, Huckleberry Demi-Glace, Herb-Roasted Yukons, Asparagus, Frisée, Lion's Mane	

*\*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.*