



## **ANTIPASTI**

\$9 each Selection served with House Made Accoutrements

Prosciutto Di Parma	Aged Gouda, Beemster NE
Soppressata	Blue Fume QUE
House Bresaola	Parmigiano Reggiano, Emilia IT
Beef Salami	Manchego, Aged 6 Months SP
House Pancetta	Bella Vittano, Wisconsin USA
Capicollo	Brie De Meaux FR
Cacciatore Salami	

Marinated Olives with Rosemary, Garlic, Orange Infused 9

Zuppa Del Giorno 11

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles 18

Roasted Pork Belly "Porchetta", Toasted Almonds Cabbage Slaw, Cippolini,  
Apple Prosciutto Mostarda, Lotus Chip 17

Grilled Calamari, Pepperonata, Olives, Capers, Chili Olio, Mix Greens 18

Sous Vide Octopus, Grilled Pineapple Salsa, Cherry Tomato, Pea Shoots,  
Charred Eggplant Puree, Harissa Sauce 20

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio, Truffle Aioli,  
Sweet Potato Chips, Sesame Vinaigrette 20

Nova Scotia Lobster, Fried Polenta, Frisee, Smoked Paprika Aioli, Avocado Puree 25

## **INSALATA**

Arugula, Heirloom Carrot, Shaved Ricotta Salata, Preserved Orange Vinaigrette 14

Baby Kale, Goat Cheese, Medjool Dates, Candied Almonds, Apple, Chianti Emulsion 15

Roasted Beets, Italian Burratta, Lotus Chip, Orange, Basil, Beet Vinaigrette 20

Shaved Black Kale, Caesar, Prosciutto, White Anchovy, Parmesan Chip, Focaccia Crouton 15

*Executive Chef: Eric Bucher*

## **PASTA E RISOTTI**

Rigatoni Bolognese – Ground AAA Beef & Veal Tenderloin 26

Truffle Wild Boar Ragu, Wild Mushrooms, Sweet Potato & Ricotta Gnocchi, Shaved Ricotta Salata 28

Roasted Beet Risotto, Lemon Mascarpone, Chive Oil, Pistachio Crumbs 25

Herb Ricotta Stuffed Ravioli, Nova Scotia Lobster, Clams, Cherry Tomato, Capers, Lobster Broth 35

Linguine Aglio e Olio, Chili, Tiger Prawn, Calamari, Clams, Mix Greens 32

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Apple Chip (*Vegan*) 25

*Gluten Free Rice Pasta Available*

## **PIATTO PRINCIPALE**

Spinach, Prosciutto, Provolone “Involtini” Veal Tenderloin, Rapini, Butternut Squash Puree, Marsala Jus 34

Herb Crusted Rack of Lamb, Brussel Sprouts, Tuscan Black Kale, Butternut Squash Puree, Pomegranate Jus 55

Apple and Spinach Stuffed Chicken Breast, Brussel Sprouts, Black Kale, Parsnip Puree, Gooseberry Chicken Jus 28

AAA Angus Beef Tenderloin, Roasted Truffled Gratin, Honey Glazed Cippolini, Heirloom Carrots, Madeira Jus 48

Roasted Atlantic Salmon, Sumac Yogurt, Marinated Farro Salad, Rapini, Roasted Eggplant Puree 29

Pistachio Crusted Ahi Tuna, Red Cabbage Slaw, Pineapple Carpaccio, Crispy Capers, Salsa Verde 36

Pan Seared Halibut, “Zucchini Pasta” Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts 38

Stuffed Acorn Squash, Marinated Farro Mushroom Ragu, Salsa Verde, Pumpkin Seeds(*Vegan*) 25

## **SIDES**

Truffled Roasted Mushrooms 9

Sweet Potato Ricotta Gnocchi 10

Brussel Sprouts & Garlic 9

Zucchini Fritters & Truffle Aioli 9

Rapini, Lemon & Chili 9

Grilled Tiger Shrimp & Salsa Verde 8

*please note: one check per table, gratuity of 18% will be applied to parties of 8 or more  
please advise your server of any allergies*