

BUON APPELITO!

PICCOLI

BREAD SERVICE 5

daily assortment of fresh baked focaccia slices and mini loaves served with whipped honey butter and olive oil

OLIVE MISTE 10

marinated, pitted olives served with a mini-focaccia loaf

BRUSCHETTA 15

house-baked focaccia, heirloom tomatoes, tomato concasse, mozzarella cheese and fresh herbs

POLPETTE 18

meatballs over soft polenta, shaved grana padano cheese

CALAMARI FRITO 16

lightly fried rings and banana peppers glazed with balsamic gastrique

ANTIPASTO 28

three meats, three cheeses, mustard, fruit compote, pickled red onion and fresh bread

CAVIAR THREE WAYS 30

three kinds of caviar stacked on sorrel, red pepper and crème fraiche topped blinis painted with a lobster espuma served with a lobster 'gnocchi' hand crafted from fresh lobster in a crab and scallop mousse

SOUP OF THE DAY 8/12**GRILLED CAESAR 16**

lightly charred, homemade caesar, pickled red onion, boquerones

ARUGULA & PEAR 16

arugula, grilled pears, candied pecans, gorgonzola cheese, agrumato

GARDEN SALAD 16

spring mix, shaved vegetables, blood orange, yuzu vinaigrette

BURRATA 22

baby beets, vincotto, basil oil

PASTAS

BUCATINI ALL'AMATRICIANA 20

fresh bucatini, cherry tomatoes, guanciale, aged pecorino

SPAGHETTI POMODORINI 23

fresh spaghetti, heirloom baby tomatoes, garlic, lemon, anchovy and fresh herbs

PAPARDELLE BOLOGNESE 28

fresh papardelle, black angus beef tip bolognese, parmigiano, fresh herbs

CARBONARA* 22

fresh pasta, pancetta, green peas, carbonara sauce, local shirrtail creek farm egg sunnyside up

RADIATORE CACIO E PEPE 20

fresh radiatore, sheep's milk pecorino, toasted black pepper

LOBSTER SACCHETTI 75

three lobster 'satchels' stuffed with a butter-poached lobster tail and claw meat, covered in a pink lobster roe sauce, drizzled with aged balsamic

RISOTTO DI PORTOFINO 40

classic risotto prepared with a mix of truffles and exotic mushrooms, topped with lobster tail and claw meat warmed in truffle butter

BRAISED SHORT RIB 36

soft polenta, roasted baby carrots, red wine jus

GRILLED BRANZINO 35

tomato sugo finto, baby spinach, pizzaiolo sauce, grilled lemon, salsa verde

CHICKEN MARSALA 26

airline chicken, mushrooms, mashed potato, marsala jus

BLACK ANGUS TENDERLOIN* 45

cipollini mushroom agrodolce, pancetta, cheese fonduta

GRILLED SALMON & PANZANELLA 35

grilled salmon fillet with panzanella salad of focaccia croutons, cucumber, heirloom baby tomato, herbs and yuzu vinaigrette

DOLCE

TIRAMISU 14

layers of lady fingers & marscapone

BOMBOLONI 14

italian fried doughnut with a side of crème anglaise

HOUSE GELATO 14

two scoops of gelato from our three rotating flavors

EXECUTIVE CHEF JOSE MONTERROSA

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our food may contain nuts.

