

## 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.

