



## **ANTIPASTI**

\$8 each Selection served with House Made Accoutrements

Prosciutto Di Parma	Aged Gouda, Beemster NE
Soppressata	Smoked Blue Haze ON
House Bresaola	Parmigiano Reggiano, Emilia IT
Beef Salami	Manchego, Aged 6 Months SP
House Pancetta	Bella Vittano, Wisconsin USA
Capicollo Piccante	Saint Andre Brie FR
Cacciatore Salami	

Marinated Olives with Rosemary, Garlic, Lemon Infused 8

Zuppa Del Giorno 11

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, Pickles 17

Pan Seared Scallops, Slow Roasted Pork Belly, Poached Pear,  
Salsa Verde, Toasted Almonds 22

Grilled Calamari, Pepperonata, Olives, Capers, Chili Olio, Arugula 15

Braised Octopus with Black Kale Pesto, Confit Garlic, Funghi, Frisee 19

Ahi Tuna Tartar, Saffron Fonduta, Roasted Pistachio, Truffle Aioli,  
Sweet Potato Chips, Sesame Vinaigrette 19

Pork and Duck Confit Terrine, Pickled Blueberry Vinaigrette, Candied Pecans,  
Shaved Root Vegetables, Pumpernickel Crostini 16

## **INSALATA**

Baby Arugula, Shaved Fennel & Parmigiano, Preserved Lemon Vinaigrette 13

Baby Kale, Medjool Date, Goat Cheese, Almonds, Apple Chips, Chianti Emulsion 14

Roasted Beets, Orange, Basil, Italian Burrata, Balsamic Pearls 19

Romaine Hearts, Caesar Dressing, White Anchovy,  
Parmesan, Garlic Thyme Croutons 15

Pear, Frisee, Radicchio, Walnuts, Gorgonzola, Walnut Vinaigrette 15

*Executive Chef: Massimo Callovini*  
*Chef De Cuisine: Eric Bucher*

## **SECONDI**

Rigatoni Bolognese – Ground AAA Beef & Veal Tenderloin 25

Tomato Braised Lamb and Ricotta Meatballs with Smoked Sweet Potato Gnocchi 25

Roasted Beet Risotto, Lemon Mascarpone, Chive Oil, Pistachio Crumbs 24

Wild Mushroom Risotto with Truffle Oil 28

Nova Scotia Lobster & Prawn Fettuccine, Primavera Vegetables, Rose Nage Sauce 33

Linguine Aglio e Olio, Chili, Tiger Prawn, Scallop, Calamari, Clams, Arugula 30  
Also Available with Spicy Marinara Sauce

*Gluten Free Rice Pasta or Quinoa Fusilli Available*

## **PIATTO PRINCIPALE**

Pan Seared Duck Breast, Candied Orange Beets, Radicchio, Parsnip Puree, Duck Demi Glaze 34

Sage and Prosciutto Veal Saltimbocca, Butternut Squash Puree, Asparagus, Marsala Sauce 31

Mint and Walnut Crusted Rack of Lamb, Forbidden Rice, Rapini, Caramelized Fennel, Lamb Jus,  
Charred Leek Puree 45

Apple and Spinach Stuffed Chicken Breast, Braised Red Cabbage, Green Beans, Parsnip Puree,  
Gooseberry Jus 27

AAA Angus Beef Tenderloin, Roasted Truffled Gratin, Honey Cippolini, Heirloom Carrots,  
Madeira Jus 44

Grilled Atlantic Salmon ‘Acqua Pazza’, Grilled Lemon and Zucchini, Sweet Peas 28

Sesame Crusted Ahi Tuna, Lentils, Quinoa, Oranges, Radish, Basil Saffron Beurre Blanc 36

Miso-Glazed Chilean Sea Bass, Toasted Panko, Spicy Tuscan Black Kale, Butternut  
Squash Puree 42

Roasted Portobello Mushroom, Quinoa Mushroom Ragu, Charred Leek Puree  
Toasted Pumpkin Seeds, Paprika Vinaigrette 24 (*Vegan*)

## **SIDES**

Roasted Mushrooms 8  
Smoked Sweet Potato Gnocchi & Sage 8  
French Green Beans 8

Zucchini Fritters & Truffle Aioli 9  
Braised Red Cabbage & Toasted Almonds 8  
Grilled Tiger Shrimp Paprika Vinaigrette 8 each

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