

**ANTIPASTI**

\$11 per selection – Accompanied with Pickled Vegetable, Crostini, Chutney

Prosciutto di Parma  
Soppressata  
Bresaola  
Salami  
Cacciatore Salsiccia  
Capicola

Gouda, Beemster NE  
Gorgonzola, IT  
Pecorino Romano, IT  
Oveja Con Trufa, ESP  
Bella Vittano, Wisconsin USA  
Brie De Meaux FR

Zuppa Del Giorno M/P

Marinated Italian Olives, Orange Infused, Rosemary, Garlic 12

Zucchini Fritters, Lemon Yogurt 15

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles 23

Grilled Calamari, Pepperonata, Olives, Capers, Balsamic Reduction 24

Sous Vide Grilled Moroccan Octopus, Cherry Tomato, Cucumber, Dried Black Olive, Eggplant Puree,  
Yogurt 29

Ahi Tuna Tartare, Saffron Leek Fonduta, Pistachio, Lemon Aioli,  
Sweet Potato Chip, Sesame Vinaigrette 24

Eggplant Caponata, Goat Cheese Mousse, Basil, Balsamic Reduction, Crostini 18

**INSALATA**

Mixed Greens, Pecorino Cheese, Cucumber, Fig, Cherry Tomato,  
Honey Balsamic Vinaigrette 17

Romaine, Crispy Prosciutto, Capers, Croutons, Caesar Dressing, Parmesan Chip 18

Burrata, Roasted Beetroot, Seabuckthorn, Fig, Pistachio, Balsamic Pearls 23

Saffron Poached Pear, Gorgonzola, Cranberry, Radicchio, Walnut Brittle, Maple Dijon Vinaigrette 23

*Executive Chef: Eric Bucher*

## **PASTA E RISOTTI**

*Gluten Free Pasta Available*

Classic Cavatelli Bolognese 28

Sweet Potato Gnocchi, Italian Burrata, Spinach Pesto, Cherry Tomato, Pistachio Crumble 32

Chestnut Ricotta Tortelloni, Sliced Medjool Date, White Wine Thyme Buerre Blanc 35

Linguini, Pomodoro Sauce, Leeks, Lemon, Chili, Shrimp, Calamari, Mussels 36

Truffled Wild Mushroom Risotto 28

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (*Vegan*) 26

Pappardelle, Shredded Duck Confit, Wild Mushroom, Cranberry, Tomato Marsala Sauce 36

## **PIATTO PRINCIPALE**

Pan Seared Arctic Char, Broccolini, Bagnetto Verde, Forbidden Rice, Roasted Red Pepper Coulis 37

Woodfire Grilled Branzino, Roasted Cauliflower & Beets, Parsnip Puree, Lemon Caper Sauce 47

Seared Rare Sesame Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney,  
Red Pepper Coulis 47

Woodfire Grilled Australian Rack of Lamb, Heirloom Carrot, Wild Mushroom Risotto, Mushroom  
Veal Jus 72

Goat Cheese & Spinach Stuffed Chicken Breast, Cauliflower, Heirloom Carrot, Parsnip Puree, Fried  
Chickpea, Honey Mustard Chicken Jus 34

Woodfire Grilled 12oz Ribeye, Truffled Parmesan Frites, Heirloom Carrot, Mushroom Veal Jus 62

## **SIDES**

15 each

Truffled Wild Mushrooms  
Sweet Potato Gnocchi with Pesto

Roasted Beets  
Truffled Parmesan Frites

*please note: one check per table,  
gratuity of 18% will be applied to parties of 6 or more  
please advise your server of any allergies*