



ANTIPASTO & INSALATA

Bread del Giorno Upon Request

Zuppa del Giorno \$9

Chopped Italian Insalata \$13

Greens | Feta | Salami | Chickpeas
Olive Brine Dressing | Grape Tomatoes
Pepperoncini | Vinegar Onions

Shrimp \$8 | Chicken \$14

Roasted Beet Insalata \$13

Goat Cheese | Candied Walnuts | Arugula
Shaved Radish | Orange Champagne Vinaigrette

Shrimp \$8 | Chicken \$14

Caesar Insalata \$13

Romaine | Caesar Dressing | Crispy Pancetta
Shaved Parmesan Cheese | Rosemary Ciabatta
Croutons | Sun Dried Tomato Puree

Shrimp \$8 | Chicken \$14

Seared Shrimp Gnocchi \$15

Pesto Cream Sauce | Oven Cured Tomatoes

Baked Crab Au Gratin \$15

Mozzarella Cheese | Brown Butter Herb Crumb
Rosemary Focaccia Crostini

Seared Tuna \$16

Aleppo Chile Root Vegetable Hash
Citrus Aioli | Fennel Salad

Garlic Ciabatta Bread \$13

Pomodoro Sauce | Italian Cheese | Pancetta
Basil | Balsamic Reduction | Confit Garlic

Italian Sweet Sausage \$14

Parmesan Mousse | Grilled Onions | Roasted Peppers
Walnut Pesto | Saffron Emulsion

PRIMI

Tiger Shrimp & Mussel Fra Diavolo \$28

Arrabiata Sauce | Confit Leeks | Spaghetti

Chicken \$14

Spicy Lamb Bolognese \$26

Black Pepper Fettuccine | Pecorino Cheese
Aleppo Chilis

Meatballs \$9 | Chicken \$14

Wild Mushroom Ravioli \$28

Truffle Artichoke Sauce | Sun Dried Tomatoes
Baby Spinach

Shrimp \$9 | Chicken \$14

Rigatoni \$24

Sweet Italian Sausage | Goat Cheese | Spinach
Blistered Tomatoes | Roasted Garlic | Basil

Meatballs \$8 | Shrimp \$9 | Chicken \$14

Consumption of under-cooked eggs, fish or meat may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering. Ask your server which items can be prepared gluten-free.



SECONDI

Filet Mignon \$39

Roasted Shallot Pinot Noir Sauce | Garlic Aioli

Shrimp \$9 | Bacon \$3 | Truffle Butter \$5
Caramelized Onions \$3 | Wild Mushrooms \$4
Bayley Hazen Blue Cheese \$4

Grilled Lamb Chops \$38

Mint Rosemary Crust | Pomegranate Rum Demi

Roasted Statler Chicken Breast \$33

Cacciatore

Passata | Rosemary | Juniper Berries

Grilled Heritage Pork Chop \$33

Apricot Thyme Bourbon Glacé

Crispy Icelandic Cod \$32

Lemon Garlic Tarragon Cream Sauce

Grilled Faroe Island Salmon \$34

Mustard Dill Sauce

All entrées come with vegetable and starch of the day.

DOLCE

Vanilla Bean Cheesecake \$10

Chocolate Crumble | Raspberry Coulis

Apple Crisp \$10

Crème Anglaise | Sea Salt Caramel

Sweet Crepe \$10

Almond Nutella Mousse | Grilled Strawberries

Sorbet \$9

Ask your Server for our Current Flavor

Gelato \$9

Ask your Server for our Current Flavor

Homemade Chocolate Sauce \$2

Consumption of under-cooked eggs, fish or meat may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering.

Ask your server which items can be prepared gluten-free.