

Zuppe & Insalate

SOUPS & SALADS



IL PANE

Pull Apart Bread ~ Olive Oil ~ Balsamic
6

ZUPPA DI FUNGHI

Wild Cultivated Mushrooms ~ Truffle Cream
16

INSALATA CESARE

Romaine Hearts ~ Pancetta ~ Croutons
Parmesan ~ Lemon ~ Caesar Dressing
18

INSALATA DI PONTE VECCHIO

Romaine ~ Arugula ~ Radicchio ~ Frisee ~ Cucumber ~ Red Onion ~ Cherry Tomato
Ricotta ~ Strawberry ~ Balsamic Dressing
18

INSALATA CAPRESE

D.O.P. Buffalo Mozzarella ~ Heirloom Tomato ~ Arugula
Extra Virgin Olive Oil ~ Aged Balsamic
30

Antipasti

APPETIZERS



ANTIPASTO

Prosciutto Di Parma, Salami, Capicola ~ Grilled Zucchini, Eggplant, Red Onion, Asparagus
Roasted Peppers ~ Pickled Artichokes ~ Olives ~ Sundried Tomato
Parmesan ~ Crostini
(FOR TWO) 30
(FOR FOUR) 48

GAMBERI

Chilled Jumbo Black Tiger Shrimp ~ Horseradish Tomato Sauce ~ Lemon
32

ARANCINI

Breaded Pea Risotto Stuffed With Buffalo Mozzarella ~ Parmesan Cream Sauce
21

FRITTO MISTO

Calamari ~ Shrimp ~ Smelts ~ Artichokes ~ Lemon Caper Aioli
32

CAPESANTE

Scallops ~ Roasted Eggplant ~ Peperonata
Vincotta ~ Olive Oil
34

Primi

PASTA

SPAGHETTI CON POLPETTE
Beef-Pork-Veal And Porcini Mushroom Meatball
Taleggio Cheese ~ Tomato Basil Sauce ~ Parmesan
36

FRUTTI DI MARE
Tagliatelle ~ Shrimp ~ Calamari ~ Clams ~ Mussels ~ Tomato Basil Sauce
47

GNOCCHI
Pan Roasted Ricotta Gnocchi ~ Speck Ham ~ Peas ~ Mixed Mushrooms ~ Parmesan Broth
39

ASTICE ALLA VENEZIANA (HALF/FULL)
Butter Poached Atlantic Lobster In Shell ~ Tagliatelle ~ Arugula ~ Pomodorini Sauce
60/98

PARMIGIANA DI MELANZANE
Panko Breaded Eggplant ~ Buffalo Mozzarella ~ Garganelli ~ Rapini ~ Tomato Basil Sauce
36

VEGAN BOLOGNAISE
Bolognese Style Sauce With Beluga Lentils And Portobello Mushrooms ~ Spaghetti
36

Carne

MEATS

FILETTO
8 oz. Beef Tenderloin ~ Whipped Potatoes
Seasonal Vegetables ~ Demi
68

GALLETTO
Boneless Cornish Hen ~ Morel Mushroom Risotto ~ Lemon Butter Sauce
47

POLLO ALLA PARMIGIANA
Panko Crusted Chicken Supreme ~ Buffalo Mozzarella
Spaghetti Tomato Basil Sauce ~ Parmesan
45

VITELLO PARMESAN
Panko Crusted Provimi Veal Chop ~ Buffalo Mozzarella ~ Parmesan
Spaghetti Tomato Basil Sauce
76

AGNELLO
Innisfail, Alta. Herb Crusted ½ Rack of Lamb ~ Roasted Truffle Polenta
Rapini ~ Blistered Cherry Tomatoes ~ Demi
72

BISTECCA DI MANZO (FOR 2)
28 oz. AAA Black Angus Bone-In Rib Steak Sliced ~ Roasted Fingerling
Seasonal Vegetables ~ Mushrooms ~ Demi
150

Pesce

FISH

SALMONE
B.C. Organic Chinook Grilled Salmon ~ Fregola Salad
Lemon Ginger Emulsion
46

BRANZINO
European Seabass ~ Heirloom Potato ~ Asparagus Tips
Peas ~ Whipped Ricotta
45