

# *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 ~ European Smoked Bacon ~ Grilled Focaccia  
Parmesan ~ Lemon ~ Caesar Dressing  
18

### INSALATA DI PONTE VECCHIO

Romaine ~ Arugula ~ Radicchio ~ Frisee ~ Cucumber ~ Red Onion ~ Cherry Tomato  
Ricotta ~ Red Wine Vinaigrette ~ Aged Balsamic  
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

### FRITTO MISTO

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

### CAPESANTE

Scallops ~ Roasted Fig ~ Fig Chutney  
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 DI ZUCCA  
Ricotta Gnocchi ~ Toasted Walnuts ~ Roasted Butternut Cream Sauce  
36

VONGOLE  
Manilla Clams ~ Linguini ~ Pachino Tomatoes ~ Aglio e Olio  
39

PAPPARDELLE DI AGNELLO BRASATO  
Pappardelle ~ Braised Lamb ~ Mushrooms ~ Tomato Demi Sauce  
42

PARMIGIANA DI MELANZANE  
Panko Breaded Eggplant ~ Buffalo Mozzarella ~ Penne ~ 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 ~ Wild Mushroom Risotto ~ Lemon Caper Butter Sauce  
48

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 ~ Cherry Tomato Chutney ~ Demi  
72

BISTECCA DI MANZO (FOR 2)  
28 oz. AAA Black Angus Bone-In Rib Steak Sliced ~ Roasted Fingerling  
Seasonal Vegetables ~ Mushrooms ~ Demi  
160

# Pesce

## FISH

SALMONE  
New Zealand King Oro Salmon ~ White Bean Puree  
Roasted Fingerling Potatoes ~ Carrots ~ Balsamic Dijon Crema  
48

BRANZINO  
European Seabass ~ Sweet Potato Puree ~ Roasted Cauliflower ~ Spinach ~ Pine Nuts  
45

CACCIUCCO  
½ Atlantic Lobster in Shell ~ Shrimp ~ Scallop ~ Clams ~ Mussels ~ Fingerling Potato ~ Zucchini ~ Tomato Broth  
85

Plus Taxes