



Antipasti

MINISTRA DEL GIORNO
Soup of the day / 6.5
INSALATA CESARE
*Crispy green hearts of Romaine,
house Caesar dressing, shaved Parmesan-Reggiano
cheese, toasted brioche croutons / 8.5*
***CALAMARI ALLA GRIGLIA**
*Grilled calamari tossed with roasted peppers,
charred cherry tomatoes, torn basil
in a spicy lemon vinaigrette, nduja purée /15*
INSALATA DI BARBABIETOLA
*Balsamic roasted beets, butternut squash, arugula,
micro kale, feta cheese, toasted pine nuts/15*

***INSALATA DELLA CASA**
*Field greens, shaved radish,
Heirloom tomatoes, balsamic vinaigrette / 7.5*
***MOZZARELLA DI BUFALA E POMODORI**
*Imported Buffalo Mozzarella, Heirloom tomatoes,
basil, red onion, balsamic glaze / 14.5*
***ANTIPASTO ALLA VIVERE**
Chefs choice of cured meats, cheeses and vegetables/ 18
***FORMAGGI ASSORTITI**
Chefs selection of assorted cheeses /13
GNOCCHI CON ASTICE E SPINACI
*Homemade petite potato dumplings, lobster,
truffle paste, spinach, white wine shallot sauce / 16*

Pranzo

TORTA DEL GIORNO
Chefs sandwich of the day / Market Price
INSALATA DI BARBABIETOLA
Balsamic roasted beets, butternut squash, arugula, micro kale, feta cheese, toasted pine nuts
Grilled Chicken / 19 Grilled North Atlantic Salmon / 24
Seared Black Tiger Prawns / 25
CESARE TRE MODI
Crispy green hearts of Romaine, House Caesar dressing, shaved Parmesan-Reggiano cheese, toasted brioche croutons
Grilled Chicken / 18 Grilled North Atlantic Salmon / 23
Seared Black Tiger Prawns / 24

Pasta "Specializing in Hand Crafted Pasta"

TORTELLINI CON RICOTTA E CARCIOFI
*Housemade ring shaped pasta filled with artichoke hearts, Ricotta and herbs, toasted Anise seeds, mint, in a
artichoke broth 18/24*
AGNOLOTTINI DI FAGIANO
"Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano 19/25
TAGLIORINI ZAFFERANO ALLA CALABRESE
*House made saffron pasta, sautéed with garlic and olive oil, spicy Calabrian peppers, calamari,
baby Gulf shrimp, Diver Sea scallop 21/27*
RAVIOLI DI FORMAGGIO ALLA CARBONARA
*Hand crafted pasta stuffed with Trugole cheese, hand dipped Ricotta, Parmesan -Reggiano, toasted garlic,
shallots, seasonal mushrooms, green peas, San Danielle Prosciutto, Parmesan cream sauce 20/26*
PENNE ALLA BOLOGNESE
Classic tube shaped pasta, traditional Bolognese meat sauce of veal, pork and beef 14/20
RIGATONI CON CONIGLIO E OLIVA
*Housemade Rosemary infused Rigatoni, braised young rabbit, Castrel Ventrano olives,
toasted pine nuts, Pecorino 20/26*
RISOTTO CON GRANCHIO E GAMBERI OREGANATA
*Slow cooked Carnioli rice, pan seared Lump Crabmeat, Prawns, heirloom tomatoes,
oregano, fried garlic, toasted bread crumbs 21/27*

*(Gluten free pasta available upon request) * Indicates Gluten Free*

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***MERLUZZO NERO CON QUINOA E TAPENADE**
*Pan seared, oven roasted Black Cod fillet, red quinoa, toasted pine nuts,
topped with cherry tomatoes olive tapenade /34*
CAPELANTE CON FARRO
Pan seared Diver Sea scallops, creamy Farro, pomegranate seeds, roasted winter squash /30
*** AGNELLO CON PATATE ARROSTO E CIPOLLINI**
Grilled 7oz Colorado lamb loin, creamed Swiss Chard, roasted potatoes, Cipollini onions, Saba /33
*** POLLO ALLA SALTIMBOCCA**
*Pan seared rolled Amish chicken, filled with sage, wrapped in San Danielle Prosciutto,
butter, tomato sauce, turnip purée / 26*

Emily Phillips, Executive Chef
Steven Ray Mendez, Sous Chef