



## Antipasti

- **MOZZARELLA DI BUFALA E POMODORI**  
Imported Buffalo Mozzarella, Heirloom tomatoes,  
basil, red onion, balsamic glaze / 15
- \* • **INSALATA CESARE**  
Crispy green hearts of Romaine,  
house Caesar dressing, shaved Parmesan-  
Reggiano cheese, toasted brioche croutons / 8.5
- **INSALATA DI BARBABIETOLA**  
Balsamic roasted beets, butternut squash, arugula,  
micro kale, feta cheese, toasted pine nuts / 15
- GNOCCHI CON ASTICE E SPINACI**  
Homemade petite potato dumplings, lobster,  
truffle paste, spinach, white wine shallot sauce / 16
- FUNGHI CON POLENTA**  
Grilled marinated Portobello Ragù, crispy  
San Danielle Prosciutto, creamy white polenta / 13
- **ANTIPASTO ALLA VIVERE**  
Chefs choice of cured meats, cheeses and vegetables / 18

- MINISTRA DEL GIORNO**  
Soup of the day / 7.5
- **INSALATA DELLA CASA**  
Field greens, shaved radish,  
Heirloom tomatoes, balsamic vinaigrette / 7.5
- **FORMAGGI ASSORTITI**  
Chefs selection of assorted cheeses / 13
- \* • **INSALATA DI PESCHE E NETTARINA GRIGLIA**  
Grilled peaches and nectarines, honey whipped Ricotta,  
arugula, pea tendrils, shaved duck Prosciutto,  
lemon olive oil vinaigrette / 15
- CALAMARI ALLA GRIGLIA**  
Grilled calamari on a bed of herb chic-pea purée,  
grilled eggplant, dried cherry Caponata,  
fresh herbs / 15
- **POLPO ALLA GRIGLIA**  
Charred grilled Spanish octopus, pan fried purple  
potatoes, port wine, sautéed butternut squash,  
creamy garlic purple aioli / 16

## Paste "Specializing in Hand Crafted Pasta"

- AGNOLOTTINI DI FAGIANO**  
"Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano / 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 / 27
- TAGLIORINI ZAFFERANO ALLA CALABRESE**  
Housemade saffron pasta sautéed with garlic and olive oil, spicy Calabrian peppers,  
Calamari, baby Gulf shrimp, Diver Sea scallop / 29
- CHITARRA ALLA BOLOGNESE**  
Handmade thin pasta ribbons, traditional Bolognese meat sauce of veal, pork and beef / 24
- CAPPELLACCI DI POMODORI E PARMIGIANO CON RUCOLA E AQUA PAZZA**  
Hand crafted hat shaped pasta filled with tomato, Parmigiano Reggiano, arugula, pesto,  
blistered grape tomatoes, tomato water / 27
- RIGATONI CON ANATRA E FUNGHI**  
Housemade Paprika Rigatoni, braised pulled duck meat, sautéed with figs,  
Port Morel mushrooms, roasted hazelnuts, roasted leeks / 29
- **RISOTTO CON GRANCHIO E PESTO DI PISTACCHIO**  
Slow cooked creamy Carniroli rice, Jumbo Lump crabmeat, whipped lemon ricotta,  
pistachio pesto, fennel, Parmesan-Reggiano / 29

(Gluten Free pasta available upon request)

## Secondi

- SALMONE CON GRANCHIO E FINOCCHIO**  
Grilled Scottish Salmon, Fregola Sarda, saffron, fennel, Jumbo Lump Crabmeat, tomato, roof top grown herbs / 35
- **CAPESANTE CON COUSCOUS ITALIANO E CITRO**  
Pan seared Diver Sea Scallops, pearl Couscous, Heirloom grape tomatoes,  
oranges, grapefruit, currants, mint, citrus dressing / 33
- \* • **AGNELLO CON PATATE ARROSTO E CIPOLLINI**  
Grilled 7oz Colorado Lamb Loin, creamed Swiss Chard, roasted potatoes, Cipollini onions, Saba / 35
- POLLO CON POLENTA AL' TARTUFO E FUNGHI ARROSTITO**  
Pan seared Amish Airline chicken breast, skin-on, truffle tomini laced polenta, roasted wild mushrooms,  
wilted kale, chicken truffle jus / 27
- **GRIGLIA DI VITELLO**  
Grilled 14oz bone in Veal chop, roasted garlic, seasonal spring salad with fennel, parmesan, pickled fava beans / 43
- \* • **BISTECCA MAMA MIA**  
Grilled 20oz USDA Prime Dry aged 30 day bone in Ribeye steak,  
rosemary roasted potatoes, local farm seasonal vegetables / 48

\* "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness"

John S. Boudouras, Executive Chef  
Steven Ray Mendez, Sous Chef

• Indicates Gluten Free