



*INSALATA CESARE

Crispy green hearts of Romaine, house Caesar dressing, shaved Parmesan-Reggiano cheese, toasted brioche croutons / 8.5

• CALAMARI ALLA GRIGLIA

Grilled calamari on a bed of herb chic-pea purée, grilled eggplant, dried cherry Caponata, fresh herbs /15

* • INSALATA DI PESCHE E NETTARINA GRIGLIA

Grilled peaches and nectarines, honey whipped Ricotta, arugula, pea tendrils, shaved duck Prosciutto, lemon olive oil vinaigrette /15

INSALATA DI BARBABIETOLA

Balsamic roasted beets, butternut squash, arugula, micro kale, feta cheese, toasted pine nuts/15

Antipasti

MINISTRA DEL GIORNO

Soup of the day / 6.5

• 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 / 15

• 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"

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 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 ANATRA E FUNGHI

Housemade Paprika Rigatoni, braised pulled duck meat, sautéed with figs, Port Morel mushrooms, roasted hazelnuts, roasted leeks 23/29

• RISOTTO CON GRANCHIO E PESTO DI PISTACCHIO

Slow cooked creamy Carniroli rice, Lump Crabmeat, whipped lemon Ricotta, pistachio pesto, fennel, Parmesan-Reggiano 21/27

(Gluten free pasta available upon request)

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• SALMONE CON GRANCHIO E FINOCCHIO

Grilled Scottish Salmon, Fregola Sarda, saffron, fennel, Jumbo Lump crabmeat tomato, roof top grown herbs /34

• CAPESE ANTE CON COUSCOUS ITALIANO E CITRO

Pan seared Diver Sea Scallops, pearl couscous, Heirloom grape tomatoes, oranges, grapefruit, currants, mint, citrus dressing/ 30

* • AĞNELLO 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 breast, filled with sage, wrapped in San Danielle Prosciutto, butter, tomato sauce, turnip purée / 26

* "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