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BAKED TO ORDER DESSERTS
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The Desserts below are just two that we offer.
They are baked to order and require approximately 35 minutes of cook time.
They must be ordered when placing entrée orders.
Thank You!

Hot Chocolate Soufflé 10

Vanilla Bean Gelato and Hot Chocolate Ganache

Apple Crostata 10

Spiced Apples, Almond Butter Gelato



MENU ADDITIONS

APPETIZERS

Roasted Oysters* 13

Wood Oven Roasted with Parmigiano "Crema" and Speck

Wild Boar Sausage

Creamy Polenta, Broccoli Rabe, Pancetta and Balsamic Reduction 14

PASTA

Butternut Squash Agnolotti 14/22

Brown Butter, Sage Cream Reduction

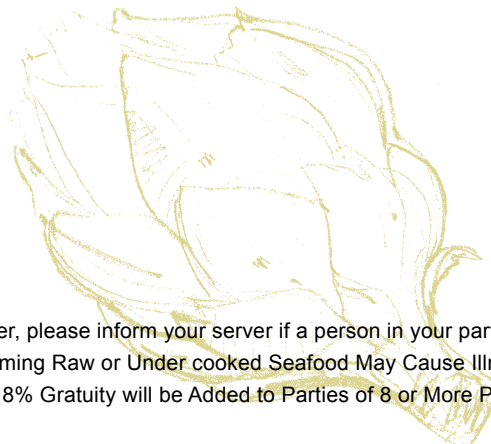
ENTREE

Pan Seared Halibut Fillet 32

Plum Tomato, Black Olive and Caper "Puttanesca", White and Sweet Potato Lasagna

Pan Seared Whole Lobster 35

Cognac Cream Lobster Stock Reduction, English Peas, Hand-Cut Tagliolini Pasta



Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming Raw or Under cooked Seafood May Cause Illness

Note: an 18% Gratuity will be Added to Parties of 8 or More Persons



ANTIPASTI

Crisp Insalata of Clipped Greens 12

Artichokes Three Ways, Lemon Shallot Vinaigrette, White Truffle Oil, Wheat "Crostini"

Warm Eggplant Terrine 10

Layered with Fresh Mozzarella "Affumicato", Torn Basil, Plum Tomato Ragout

Pan Seared King Oyster Mushroom "Insalata" 13

Baby Arugula, Warm Gongozola, 20 yr old Balsamic, Fontina "Basket"

Prosciutto di Parma Stuffed 13

Asparagus, Teeny Greens, Fontina Cheese, Shaved Fennel Scallion Vinaigrette

Mozzarella di Bufala 14

Local Farm Stand Tomatoes, Torn Basil

Spicy Rock Shrimp 13

White Wine, Cherry Tomato, Chile Flakes

Crudo of Yellowfin Tuna* 15

Radish Mostarda and Blood Orange

Seared Diver Scallop* 15

Cauliflower and Goat Cheese Puree, Chestnut Vinaigrette

Pan Seared Foie Gras 20

Fresh Fig, Duck Leg Confit, Port Wine and Orange Reduction, Gorgonzola "Crema"

Arancini di Riso 14

Tuscan Cured Meats, Shaved Parmigiano



PIZZE

Flat Bread Style, Fired in our Wood Fire Neapolitan Brick Oven

Sweet Sausage 13

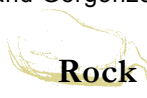
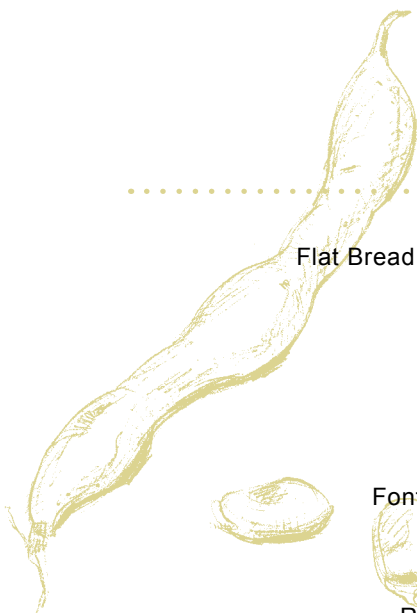
Garlicky Broccoli Rabe, Chile Flakes

Figs and Duck Confit 14

Fontina and Gorgonzola Cheeses, Aged Balsamic

Rock Shrimp 13

Roasted Garlic, White Wine, Fontina Cheese



PASTA

Risotto 17/25

Large Shrimp and Scallop, Prosecco and Lobster Stock, Cherry Tomatoes

Hand-Cut Potato Gnocchi “Trifolati” 15/23

Wild Mushrooms, White Truffle Oil

Orecchiette 13/20

Sausage, Broccoli Rabe, Shaved Pecorino, and Chile Flakes

Campanelle 15/23

Veal, Pancetta and San Marzano Tomato Ragù

SECONDI

Grilled Beef Tenderloin 35

Polenta “Pasticiatta”, Sautéed Broccoli Rabe, Black Truffle Cream

Colorado Lamb Rack 44

Sun Dried Tomato “Bruschetta” Crust, Potato “Gateau”, Basil Pesto

Grilled Veal Chop 38

Rosemary Roasted Yukon Potatoes, Sautéed Spinach, Gorgonzola “Crema”

Duck Leg Confit and Pan Seared Breast 30

Roasted Fingerling Potato, Escarole “Affogata”, Pan Reduction of Balsamic, Citrus and Honey

Bell and Evans Chicken Breast 26

Filled with Prosciutto, Spinach, and Fontina Cheese,
served with Marsala Sauce, Roasted Red Potato

Pork Tenderloin Milanese 26

Baby Arugula and Cherry Tomato Insalata, Shaved Parmigiano

Salt Encrusted Whole Branzino 29

Wood Oven Roasted, “Teeny” Green and French Pear Salad, Whole Roasted Garlic

CONTORNI

Yukon Gold Fries with Truffle and Parmigiano 9

Broccoli Rabe with Chile and Garlic 9

