

# DINNER

## ANTIPASTI

- Calamari** Crispy calamari with a spicy chili aioli 9
- Burrata e Salumi** Buffalo burrata, Il Mondo Vecchio salumi, Mediterranean pesto and bread sticks 9
- Crespelle ai Funghi** Hazel Dell mushroom stuffed crepes, fonduta sauce and white truffle oil 9
- Anatra Mousse con Zeppole** Duck liver mousse served with thyme, parmesan doughnuts and a cranberry maple compote 10
- Pancetta con Gamberi** Grilled pancetta wrapped date stuffed shrimp with gorgonzola cheese, pine nuts and rosemary honey 12
- Piadina con Crescenza** Grilled flat bread, crescenza cheese, prosciutto, white truffle oil, and balsamic vinegar reduction 14
- Fattoria Piatto** Prosciutto, duck pate, bresaola, pecorino grand cru, buffalo burrata, Jumping Good Goat Dairy goat cheese, maple cranberry compote, fresh pear, marinated Italian olives, roasted garlic and house-baked garlic crostini 18

## MINESTRE e INSALATE

- Zuppa di Giorno** Seasonal soup 6.50
- Insalata Mista** Hand picked organic greens, sherry vinaigrette 6.50 With gorgonzola 7.50
- Caesar Griglia** Grilled hearts of romaine, anchovies, garlic and parmesan 7.50 A.I.W.F. Award Winner
- Caesar** Hearts of romaine, anchovies, garlic, parmesan, croutons, crispy capers 7.50 A.I.W.F. Award Winner

## PASTA

All pastas are made in house daily

- Carbonara a la Panzano** Tagliatelle tossed with house-cured pancetta, Grana Padano and cracked black pepper topped with fried egg 21
- Ravioli Salsiccia** House-made sausage and three cheese ravioli with a rosemary pomodoro sauce 21
- Pappardelle alla Bolognese** Fresh pasta with the classic Northern Italian sauce, topped with shaved Grana Padano 22
- Herbed Tagliatelle** Italian herbed pasta tossed with grilled corn, haricot vert, toasted almonds and dried blueberries served over a sweet corn emulsion finished with micro basil 21
- Agnello con Gnocchi** Lamb polpetta pan seared, over gnocchi, dried cherries, goat cheese, spiced pine nuts and mint pesto 24

## SECONDI

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| <b>Melanzane Fritte</b><br>Lightly breaded eggplant, over rustic pomodoro, fresh basil, goat cheese and balsamic vinegar reduction 19                            | <b>Gamberi Griglia</b><br>Grilled jumbo shrimp stuffed with Medjool dates wrapped with house-cured pancetta served over polenta, topped with gorgonzola cheese 28 |
| <b>Pesce Fresco</b><br>Pan seared seasonal fish with smoked mozzarella arancini, over roasted red pepper nage topped with spring herb salad 28                   | <b>Capesante</b><br>Pan seared sea scallops with polenta and a Mediterranean salumi salsa 27  |
| <b>Scaloppini di Vitello</b><br>Grass fed veal scaloppini sautéed with lemon, capers and sun-dried tomatoes over Yukon Gold mashed potatoes and fresh spinach 25 | <b>Bear Mountain Ranch Steak</b><br>Grilled cut of the day served over parmesan risotto, basil pesto and finished with gorgonzola cheese AQ                       |

## **Pollo Val d'Aosta**

Lightly breaded chicken layered with prosciutto and fontina cheese over mashed potatoes and grilled asparagus 24

## CONTORNI

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| <b>Risotti</b><br>Smoked mozzarella arancini (4) 6<br>With Hazel Dell mushrooms 6<br>With parmesan 6 | <b>Asparagus</b> Grilled and parmesan 6<br><b>Pure di Patate</b> Yukon Gold mashed potatoes, olive oil, pine nuts 6<br><b>Spinaci</b> Spinach sautéed with golden raisins and garlic 6<br><b>Polenta</b> With thyme and mascarpone 6 |
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### CHEF'S TASTING MENU

**5 courses \$45 per person**

👁️ We are proud that the majority of our ingredients are local, organically grown and naturally raised 👁️

An 18% gratuity will be added to parties of 5 or more