

DINNER

ANTIPASTI

- CAVOLINI DI BRUXELLES** *Fried Brussels sprouts tossed with apple cider reduction, pistachios, rosemary salt and sliced green apple* 10
- CALAMARI** *Crispy calamari with a spicy chili aioli* 9
- CREPPELLE AI FUNGHI** *Mushroom stuffed crepes, fonduta sauce and white truffle oil* 9
- PANCETTA AVVOLTA RADICCHIO** *Radicchio stuffed with smoked mozzarella wrapped with house-cured pancetta and grilled* 8
- ANATRA MOUSSE** *Duck liver mousse served with a cranberry orange compote and thyme-Parmesan zeppole* 12
- COZZE BIANCO** *Wild black mussels sautéed with white wine, basil and garlic served with grilled kalamata olive bread* 9
- PIADINA CON CRESCENZA** *Flatbread, Crescenza cheese, prosciutto, white truffle oil, and balsamic vinegar reduction* 14
- PATATE DOLCI FRITTE** *Fried sweet potatoes with "young" pecorino finished with Colorado wild flower honey and tarragon salsa* 8
- FATTORIA PIATTO** *Prosciutto d' Parma, duck mousse, bresaola, Pecorino Gran Cru, Grana Padano, local goat cheese, sliced pear, marinated olives, cranberry orange compote, roasted garlic and grilled crostini* 18

MINESTRE E INSALATE

- ZUPPA DI GIORNO** *Seasonal soup* 7
- JEWEL LATTUGA** *Jewel lettuce with gorgonzola, dried pomegranate seeds and pine nuts, olive oil and hibiscus vinegar reduction* 8.5
- CAESAR** *Hearts of romaine, anchovies, garlic, Parmesan and crispy capers* 9.5
- CAESAR GRIGLIA** *Grilled hearts of romaine, anchovies, garlic, Parmesan* 9.5

PASTA

All pastas are made in house daily

- FETTUCCINE DI CASTAGNO** *Chestnut and cocoa fettuccini with mushrooms, leeks, blueberries, goat cheese, walnuts and tarragon* 23
- CASONCELLI** *Traditional Lombardian pasta stuffed with eggplant and goat cheese served over a smoked mozzarella and tomato fonduta with an herby frico* 23
- GNOCCHI AL CONIGLIO** *Sautéed gnocchi with rabbit confit, leeks, shallots, mushrooms, roasted tomatoes and gorgonzola cheese* 24
- PAPPARDELLE ALLA BOLOGNESE** *Fresh pasta with the classic Northern Italian sauce, topped with shaved Grana Padano* 24
- PASTICHE** *Baked pasta layered with spicy meatballs, cheese tortellini and ragu topped with cinnamon custard and a savory thyme crust* 26
- CARBONARA A LA PANZANO** *Tagliatelle with house-cured pancetta, Grana Padano and cracked black pepper, topped with a fried egg* 24

SECONDI

- CAPESANTE** *Pan seared sea scallops with a sundried tomato and spicy salumi risotto, over a caper buerre blanc* 32
- BRODETTO** *Italian stew of mussels, squid, shrimp, scallops, clams and fresh seasonal fish prepared in a lobster tomato broth served with grilled roasted red pepper, parmesan bread* 35
- SCALOPPINI DI VITELLO** *Grass fed veal scaloppini with lemon, capers and sun-dried tomatoes, over mashed potatoes and spinach* 29
- PICCOLO POLLO** *Slow roasted petite chicken stuffed with duxelles and speck with a black cardamon risotto and hazelnut pan jus* 28
- COSTOLE BREVE** *Braised beef short ribs with sweet potato puree, mushroom demi and a truffled vanilla bean foam* 28
- PESCE FRESCO** *Pan seared fish with a roasted red pepper and Castelvetrano olive risotto over a Meyer lemon beurre blanc* 35

CONTORNI

- SALUMI RISOTTO** *Sundried tomato and spicy salumi* 7
- PURE DI PATATE** *Yukon Gold mashed potatoes, pine nuts* 7
- SPINACI** *Spinach sautéed with golden raisins and garlic* 7
- RISOTTO** *With roasted red peppers, Castelvetrano Olives* 7
- PATATE DOLCI** *Sweet potato puree* 7

CHEF'S TASTING MENU - 5 COURSES - \$55 PER PERSON

*A 20% gratuity will be added to parties of 6 or more
Please advise your server of any food allergies prior to ordering*