

ANTIPASTI

Calamari Crispy calamari with a spicy chili aioli 9

Crespelle ai Funghi Hazel Dell mushroom stuffed crepes, fonduta sauce and white truffle oil 9

Bear Mountain Ranch Polpetta Grilled beef polpetta served over an Amatriciana sauce 8

Anatra Mousse con Zeppole Duck liver mousse served with thyme, parmesan doughnuts and a cranberry maple compote 10

MINESTRE e INSALATE

Caesar

Hearts of romaine, anchovies, garlic, parmesan, croutons, crispy capers 7.50 A.I.W.F. Award Winner

Insalata Mista

Hand picked organic greens, sherry vinaigrette 6.50 With gorgonzola 7.50

Zuppa

Truffled potato leek soup 6.50

SECONDI

Gamberi Griglia

Grilled jumbo shrimp stuffed with Medjool dates wrapped with house-cured pancetta served over polenta, topped with gorgonzola cheese 28

Pollo Marsala

Pan seared organic chicken breast dusted with porcini flour, served with Hazel Dell mushroom risotto and crisp prosciutto 24

Rosmarino Tagliatelle

Rosemary pasta with cranberries, toasted pine nuts and herbed goat cheese, with a lemon emulsion 19

Pappardelle alla Bolognese

Fresh pasta with the classic Northern Italian sauce, topped with shaved Grana Padano 22

Melanzane Fritte

Lightly breaded eggplant, over rustic pomodoro, fresh basil, marinated Haystack Mountain goat cheese and balsamic vinegar reduction 19

DOLCI

Tiramisu Espresso soaked champagne biscuits layered with amaretto, mascarpone and dusted with cocoa 7

Pumpkin Cannoli House-made maple cannoli filled with pumpkin mousse and a cranberry red wine sauce, micro basil 7

Lavender Chocolate Pâté Lavender chocolate pâté finished with sea salt, extra virgin olive oil, candied orange zest, and toasted hazelnuts 7

Crème Brulée Classic vanilla bean 7

Selezione di Sorbetti Made in house daily 7

WINE FEATURES

Ruffino Lumina Pinot Grigio, 2008 Venezia Giulia 5

Château St Jean Merlot, 2006 California 6