



ANTIPASTI 6

Fritto Misto	\$15.00
calamari, shrimp, scallops, lightly fried	
Carpaccio	\$15.00
raw "piemontese" beef, thinly sliced, topped with arugula, "parmigiano", and mustard vinaigrette	
Burrata	\$16.00
fresh "burrata", heirloom tomatoes, and basil.	
Frutti Di Mare	\$16.00
wild shrimp, scallops, calamari, octopus, olives, capers, celery, and bell peppers, marinated with e.v.o.o. and lemon	
Capesante	\$16.00
seared sweet scallops, with black truffle vinaigrette and seasonal micro greens	
Guazzetto	\$18.00
mussels and clams steamed in a light spicy tomato garlic broth	

INSALATE 6

Barbabietole	\$12.00
roasted beets salad with caramelized walnuts, dry cherries, goat cheese cream and "moscato" ginger vinaigrette	
Mista	\$10.00
mixed organic greens, "pantelleria" capers, fennel, "pomodorini" & cipolline	
Invernale	\$10.00
endive, baby frisee, radicchio, grapes, "gorgonzola dolce", almonds, "prosecco" vinaigrette	
Mediterranea	\$10.00
mixed organic greens, roasted bell peppers, grilled eggplant, and goat cheese rimmed with black pepper, in a balsamic vinaigrette	
Asparagi	\$12.00
white asparagus and baby spinach salad, purple potatoes, "boschetto", toasted pistachio & "guanciaie"-shallot vinaigrett	
Rughetta	\$12.00
heirloom tomatoes, red onions, arugula, aged ricotta cheese red wine vinaigrette	

ZUPPE 1

Zuppa Del Giorno	\$8.00
soup of the day	
PIZZE 3	
Margherita	\$14.00
tomatoes, mozzarella & basil	
Norma	\$16.00
tomatoes, mozzarella, eggplant, dry ricotta and basil	
Formarina	\$18.00
mozzarella, "parma" prosciutto, arugula, "parmigiano-reggiano" and truffle oil	
CONTORNI 5	
Patate	
roasted fingerling potatoes with onions	
Fagiolini	
sauteed baby green beans with diced tomato	
Rapini	
sauteed with garlic, olive oil & chili flakes	
Asparagi	
grilled asparagus	
Caponata	
warm sicilian caponata	
PASTE E RISOTTI 7	
Francobolli	\$16.00
stamp shaped pasta filled with eggplant and homemade baked ricotta, "pomodorini" sauce	
Tagliatelle	\$15.00
homemade pasta with "bolognese" sauce	
Scoglio	\$22.00
spaghetti with calamari, shrimp, scallops, mussels and clams in a light spicy tomato sauc	
Tortelli	\$16.00
amatriciana filled pasta tossed in spinach, asparagus and "parmigiano"	
Garganelli	\$15.00
homemade "garganelli" with prosciutto and vodka	
Ravioli	\$19.00
crab meat - filled black pasta in a saffron sauce topped with rock shrimp	

Risotto

carnaroli of the day

GRIGLIA A ROTISSERIE 7

Agnello	\$38.00
colorado lamb chops with roasted garlic and thyme sauce, with scalloped potatoes, roasted asparagus	
Crostata	\$38.00
mesquite grilled prime ribeye, bone-in, seasoned with sea salt, tuscan white beans and sauteed spinach	
Salmone	\$26.02
grilled wild salmon, with olive oil and lemon, served with baby vegetables	
Gamberoni	\$30.00
grilled wild prawns wrapped in paper thin swordfish, oregano, "salmoriglio", and farmer's marke	
Pesce Spada	\$26.00
grilled swordfish with sicilian caponata, balsamic reduction and basil oil	
Vitello	\$36.00
grilled veal chop, wild mushrooms ragu, scalloped potatoes	
Maiale	\$28.00
double kurobuta pork chop, apple-tomato chutney, marsala olives, and dried apricots	

FORNO, BRASATO E SAUTEE 4

Branzino	\$30.00
mediterranean sea bass baked in sicilian sea-salt crust, and served with sauteed spinach	
Pollo	\$22.00
pan-roasted, free-range chicken breast, wild mushrooms, and artichokes, in a lemon-thyme juice	
Manzo	\$28.00
braised "piedmontese" beef short ribs in "sangiovese" served with baby turnips, carrots and green beans	
Piatto Unico	\$28.00
our chef's selection of two signature dishes	