



ANTIPASTI E INSALATE 4

Asparagi Con Porcini, Fonduta Di Caprino E Uova Di Quaglia	\$14.50
steamed jumbo asparagus served with porcini mushroom ragu, goat cheese fondue and quail egg.	
Carpaccio Di Bue Arrosto Al Tonno	\$16.50
charred beef tenderloin served with frisee, wild arugula and "tonnata" sauce.	
Cuori Di Carciofi E Ruchetta	\$14.50
thin sliced baby artichoke hearts, tossed with shaved parmesan cheese and lemon dressing, over baby wild arugula.	
Pomodori E Lattughe	\$14.50
heirloom tomatoes, mixed rainbow lettuce, basil dressing. add 3.00 for entree portion	

LE ZUPPE 2

Aqua Di Pomodori Arrosto Con Granchio E Mais	\$10.50
oven roasted tomato soup, served with dungeness crab meat and sweet corn kernels	
Di Oggi	

LE PASTE E IL RISO 5

Taglierini Al Brasato Di Lepre E Melograno	\$18.50
homemade fresh angel hair pasta served with barolo wine braised hare and pomegranate reduction sauce.	
Pappardella Di Zafferano All'aragosta Nana	\$18.50
homemade flat large cut pasta flavored with saffron served with baby lobster tail, wild arugula, braised fennel, cherry tomato.	
Gnocchi D'ortica Al Burro E Salvia	\$15.50
homemade potato and nettle dumplings sauteed with butter and sage.	
Trofiette Alle Ostriche Di Campo E Lenticchie	\$17.50
trofie pasta sauteed with black beluga lentils, wild spinach, a medley of cherry tomatoes with shaved pecorino cheese.	
Risotto Al Piselli E Menta Con Anatra Al Profumo Di Pino	\$17.50
carnaroli rice prepared with spring peas and mint, over seared hudson valley duck breast and pine fragrance oil. add 5.00 for entree portion	

LA CARNE E IL PESCE 3

Galletto Al Rosmarino E Aglio	\$24.00
grilled half sonoma valley cornish game hen, rosemary-garlic sauce with fingerling potatoes and heirloom vegetables.	

Bistecca Con Punte Di Piselli Al Vincotto E Balsamico	\$24.00
grilled skirt steak (10oz.), pea tendrils and heirloom vegetables in a vincotto and balsamic vinegar sauce.	
Halibut Al Forno Con Funghi	\$26.50
pan roasted alaskan halibut with seasonal wild mushrooms and sweet vermouth wine served with vegetables.	