DINNER

ANTIPASTI

Formaggi Piatti
Artisan-farmhouse cheeses, hearth baked crackers, candied nuts, fruit
Selection of: Gorgonzola Natural, Fontina D’ Aosta, Roncal, Humbolt Fog Chevre, Roomano
Tre 7.00 Cinque 12.00

Gamberi con Pancetta
Pancetta wrapped shrimp, Cambozola polenta, grilled radicchio, porcini broth 11.50

Carpaccio di Tonnino
Yellowfin Tuna carpaccio, crispy artichokes, lemon zest, balsamic vinegar, extra virgin olive oil 11.50

Mozzarella
House made mozzarella roulade, grilled mushroom-rosemary skewer, grilled polenta and lemon aioli 8.50

Cambozola
Flatbread, roasted garlic, Cambozola cheese, crushed red pepper, extra virgin olive oil 7.50

Calamari Fritti
Crispy calamari with spicy Italian chili aioli 7.25

Quince al Forno
Baked Quince with gorgonzola mousse, mista salad, candied walnuts 8.50

PIZZE

Margherita
Roma tomatoes, mozzarella, red pepper infused olive oil, fresh basil and Parmesan Reggiano 8.00

Fico, Gorgonzola e Prosciutto
Black mission fig compote, Gorgonzola, prosciutto and arugula 10.25

Salsiccia
Spicy housemade sausage, caramelized fennel, goat cheese, red pepper infused oil 8.75

Funghi con Formaggi
Wild mushrooms, baby spinach, basil pesto, caramelized onions, mozzarella, fontina and ricotta salada cheese 9.25

ZUPPE E INSALATE

Insalata al Melegrana
Endive, watercress, grany smith apple, pomegranate, Gorgonzola cheese, pomagranite vinaigrette 8.75

Insalata Mista
Mixed hand picked organic greens, sherry vinaigrette 4.50
with Gorgonzola 5.25

Cesare
Hearts of romaine, anchovies, garlic, Parmesan Reggiano, croutons, crispy capers 6.75

Insalata di Spinaci
Baby spinach, citrus fruits, shaved fennel, red onion, candied hazelnuts, orange hazelnut vinaigrette 6.50

Ribollita
Tuscan style soup with garden vegetables, chard, beans, shaved parmesan 5.50

We look forward to seeing you soon and often!
The establishment is not responsible for lost or misplaced items.
**PASTA**

All Pastas are made in house daily

**Mezzaluna di Zucca**
Roasted kабоcha squash, marscapone cheese, three nut brown butter, Amaretti di Saronno cookies, parmesan, fried sage  15.50

**Capellini al Pomodoro e Basilico**
Angel hair pasta, tomato, basil, garlic  9.25
with chicken  11.25
with shrimp  12.25

**Pappardelle di Anitra**
Herb pappardelle, smoked Muscovy duck, carmelized shallots, arugula, whole grain mustard sauce  14.00

**Ravioli ai Quattro Formaggi**
Housemade ricotta, parmesan, fontina and Gorgonzola with wild mushroom ragout and basil  14.00

**SECONDI**

**Gnocchi con Cappa Santa**
Housemade gnocchi, grilled sea scallops, oven-roasted tomatoes, nicoise olives, grilled zucchini lemon olive oil broth  16.75

**Salmone alla Griglia**
Grilled Salmon on spinach potatoes, lobster broth, truffle fennel salad  17.00

**Pollo di Artusi**
Chicken breast rotolini with currants, pine nuts, pancetta and parmesan. Grilled black mission figs, pecorino cheese and arugula salad  18.50

**Buridda**
Genovese fish stew with mussels, calamari, shrimp, fresh fish and lobster broth  16.50

**Fileto di Manzo**
Pan seared filet of beef, Tuscan white beans, radicchio, asparagus, gorgonzola cheese and balsamic glaze on a toasted crostini  23.00

**Pesce e Vongole**
Hawaiian Ono, Manila clams, applewood smoked bacon, chantrelle mushroom, haricot vert, chive infused oil  19.50

**Anitra**
Spice rubbed Muscovy duck breast, grilled polenta-apple "stack", apple puree and Calvados sauce  21.50

**Tonno**
Grilled Yellowfin Tuna, chestnut potatoes, grilled asparagus, carmelized acorn squash, port wine glaze  23.00

**Agnello**
Grilled Colorado lamb T-bones, pinenut-rosemary bread pudding, baby spinach, nicoise olive jus  23.00

**Osso Bucco di Pesce**
Pan braised Monkfish "Osso bucco" wrapped in pancetta, over creamy mascarpone polenta, roasted vegetables, sherry vinegar sauce  23.00

**Scaloppine di Vitello**
Medallions of veal, spinach, lemon, capers, sun-dried tomatoes  16.75

**CONTORNI**

**Verdure al Forno**
Oven roasted seasonal vegetables  3.50

**Polenta all Mascarpone**
Creamy polenta, Mascarpone, parmesan  3.25

**Pure di Patate**
Mashed potatoes  3.50

**Spinaci Saltati con Pancetta**
Sautééd spinach, pancetta, roasted garlic cream  5.00

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DOLCI

Torta di Polenta e Pera
Moist Polenta cake, fresh baked seckel pear, cherry port sauce, housemade spiced gelato

Torta con Nocciola Candita
Hazelnut brittle brown butter torta, vanilla gelato, caramel and chocolate sauce

Torre di Caramel Gelato
Tower of housemade caramel gelato, almond laced phyllo crisps, fruit compote

Torta di Cioccolato
Warm chocolate cake, Grand Marnier truffle center, orange crème anglaise, candied orange peel

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

Selezione Del Giorno
A medley of desserts selected daily by our Chef

Selezione Del Crème
A trio of crème brulees
Chocolate espresso, pumpkin, and vanilla bean

Selezione Del Gelato e Sorbeto
Made in house daily

All Dessert  6.00
Selezione Del Giorno  10.00
Selezione Del Crème  8.00
PORTO

Graham 6 Grapes 8/50
Warre’s Warrior Porto 8/50
Dow’s LBV 1994 10/65
Fonseca 20 yr Tawny 15/120
Taylor 10 yr 10/65
Taylor 20 yr 15/120
Noval 20 yr 15/120
Graham’s 10 yr Tawny 10/65
Graham 1985 Vintage 25/200

GRAPPA

Inga Grappas (ask for our selection) 10
Jacopo Poli Moscato 25
Jacopo Poli Merlot 25
Jacopo Poli Pear Brandy 25
Grappa Di Michele Chiarlo 15
Luce Sangiovese & Merlot 27

DESSERT WINES

Malvira, Birbet 7/23
Clos St-Laurent Monbazillac 10/35
Palladino Moscato D’ Asti 14/42
Quady Essensia 15/45
Vin Santo di Carmignano 18/60
Freemark Abbey Late Harvest Riesling 100

Take home one of our house baked loaves of bread
Ask your server for today’s selection