



Dinner

Antipasti

Lentil Soup, Parmesan Croutons

\$8

Cream of Tomato Soup & Basil Pesto

\$8

Buffalo Mozzarella, Grape Tomato and Watermelon Salad tossed in Extra Virgin Olive Oil

\$10

Beef Tenderloin Carpaccio, Balsamic Marinade with Sliced Aged Parmesan & Shot of Tomato Gazpacho

\$13

Granduca Mixed Greens with Basil Lemon Dressing & Roasted Pine Nuts

\$8

Lobster, Cucumber, Cilantro, Ceviche-Style Roulade, Lemon Mousseline

\$12

Pan-Seared Foie Gras, Roasted Quince, Marsala Glaze

\$15

Seared Scallop, Confit Fennel, Cherry Tomatoes, Extra Virgin Olive Oil Emulsion

\$9

Primi

Pan Seared Homemade Potato Gnocchi served with a Tomato Coulis and Light Basil Pesto

\$7

Fresh Tagliatelle Pasta tossed with Tomato Coulis and Extra Virgin Olive Oil

\$9

Soft Creamy Polenta broiled with Aged Parmesan

\$7

Porcini Mushroom Risotto

\$12

Lobster Risotto on a Creamy Vermouth Spinach Sauce

\$16

Homemade Spinach and Ricotta Ravioli tossed in our Four Cheese Sauce

\$11

Secondi

Pan-Seared Prime Filet Mignon, Fricassee of Mixed Fall Vegetables, Saffron Veal Stock Reduction

\$34

Chicken Scaloppini, Orange Grand Marnier Sauce, Broiled Eggplant

\$21

Roasted Chilean Sea Bass on Sautéed Baby Spinach with an Extra Virgin Olive Oil Yellow Tomato Infusion

\$29

Roasted King Salmon, Leek Tarragon Broth, Black Olive Potato Gallette

\$27

Slowly Braised Center Cut Veal Osso Buco, Rosemary Tomato Orange Sauce, Parmesan Polenta

\$39

Australian Lamb Chops crusted with Pistachio, au jus, Zucchini Fricassee

\$31

Shrimp Fricassee, Fresh Herb Tomato Fusion on an Olive Oil Fingerling Mashed Potatoes

\$28

Dry Aged Grilled Rib Eye, Green Pepper Corn Cognac Sauce, Potato Mousseline, Braised Turnips

\$34