



LA CENA

ZUPPE E ANTIPASTI

ZUPPA DEL GIORNO	Soup of the Day	10
MISTA	Organic Baby Greens Tomatoes Croutons Toasted Pinenuts Champagne Dressing	14
CESARE	Romaine Salad Parmesan Crisp Focaccia Croutons Homemade Caesar Dressing	14
CAPRESE	Burrata Cheese Heirloom Tomato Basil Oil Balsamic Pearl Smoked Sea Salt	15
CARPACCIO	Thin-Sliced Raw Beef Arugula Parmesan Crispy Capers Lemon Mustard Dressing	14
GRANCHIO	Crab Cake Frisée Salad Roasted Bell Pepper Aioli	18
CRUDO DI TONNO	Raw Ahi Tuna Shaved Fennel Pinenut Raisin Citrus Dressing	16
POLIPO	Grilled Octopus Garbanzo Bean Tomato Confit Fresh Mint	14

PASTE FRESCHE

GNOCCHI	Ricotta Spinach Gnocchi Lobster Chunks Brandy Curry Pink Sauce	26
SPAGHETTI CHITARRA	Amatriciana Stewed Onion smoked Guanciale Lightly Spicy Tomato Sauce	21
STROZZAPRETI	Clams Artichoke Truffle-White Wine Sauce	22
CAVATELLI	Italian Sausages Ragout Red Onion Roasted Bell Pepper	21
TAGLIATELLE	Egg Tagliatelle Meat Sauce Bolognese Style	21
CAPPELLACCI	Short Rib Ravioli Cherry Tomato Confit Barolo Sauce	24
RISOTTO	Italian Arborio Rice Porcini Mushroom Asparagus Fontina Cheese	23

SECONDI DI CARNE

MANZO	Filet Mignon White Shrimp Mashed Potatoes Creamy Gorgonzola Sauce	42
AGNELLO	Pan-Seared Lamb Loin Roasted Vegetables Raspberry-Red Wine Sauce	34
ANATRA	Pan Roasted Duck Breast Caramelized Butternut Squash Marsala-Truffle Sauce	36
VITELLO	Braised Veal Ossobuco Gold Leaf Saffron Risotto	44

SECONDI DI PESCE

BRANZINO	Mediterranean Branzino Mashed Potatoes Asparagus Porcini Mushroom Sauce	36
TONNO	Pan-Seared Tuna Roasted Fennel Cherry Tomatoes Sicilian Olives Orange Sauce	39
ROMBO	Pacific Flounder Artichokes Fingerling Potatoes Lemon Caper Almond Sauce	42
SALMONE	Pan-Seared Salmon Stewed Lentil Braised Endive Barolo Sauce	32

MENU DEGUSTAZIONE

Five Courses \$85

Wine Pairing \$65

Gratuity of 20% will be added to parties of six persons and more

Enrico Glaudo - Executive Chef