



## LA CENA

### ZUPPE E ANTIPASTI

ZUPPA DEL GIORNO	Daily Soup Selection	10
GRANCHIO	Crab Cake   Jumbo Lump Crab Meat   Leeks   Bell Peppers   Sweet Potato Chips   Aioli	21
CALAMARI AL SALTO	Sautéed Calamari   Stewed Tomatoes   Roasted Garlic   Olives   Focaccia	23
CAPRESE SALAD	Burrata   Heirloom Tomatoes   Fresh Basil   Balsamic Dressing	14
GRANDUCA SALAD	Baby Greens   Heirloom Tomatoes   Croutons   Pine Nuts   Champagne Dressing	16
SPINACH SALAD	Spinach   Gorgonzola   Crispy Pancetta   Lemon Vinaigrette	12

### PASTA

CAVATELLI	With House-Made Italian Meat Sauce	21
FETTUCINE AI PORCINI	Porcini Mushrooms   Light Cream Sauce	19
RISOTTO MILANESE	Arborio Rice   with Saffron and Parmesan Cheese	24
ORECCHIETTE	Garlic Shrimp   House-Made Pesto	22

### PESCE

SALMONE	Pan Seared Salmon   Roasted Garlic Tomato Confit   Spinach   Mashed Potatoes	30
BRANZINO	Pan Seared   Lemon Dill Caper Sauce   Spinach   Pine Nuts   Rice	36
GAMBERONI	Garlic Jumbo Shrimp   Couscous   Grilled Seasonal Vegetables	32

### CARNE

VITELLO	Veal Chop   Mushrooms   Red Peppercorn Sauce   Truffle Mashed Potatoes	48
AGNELLO	Herb Roasted Rack of Lamb   Root Vegetables   Red Wine Demi Glaze	42
MAIALE	Roasted Pork Tenderloin   Barolo Sauce   Cannellini Beans   Cabbage	32
POLLO	Chicken Breast   Artichokes   Leeks   Heirloom Tomatoes   Red Bell Peppers   Golden Potatoes	26

### BISTECCA

TENDERLOIN 8 oz.	48
RIB EYE 14 oz.	56

### Topping and Accompaniment Options

Gorgonzola Sauce	Grilled Asparagus	Broccoli
Béarnaise Sauce	Wilted Spinach	Mashed Potatoes