

ANTIPASTI (Considered an hors d'oeuvre to be had before pasta)

Assortment of Hand-Crafted Salumi	16
Prosciutto di Parma with Melon	16
Roasted Beets w/ Arugula Salad Goat Cheese & Pistachios	15
Truffled Duck & Chicken Liver Pâté w/ Crostini	16
Cuttlefish and Shrimp Fritto Misto with Fried Lemon	16
Arugula with Grape Tomatoes, Olives and Citrus Vinaigrette	12
Fig Butter Crostini w/ Prosciutto di Parma and Sliced Melon	16
House Made Sausage with Braised Cabbage and Fruit Mostarda	16
Sautéed Wild Mushrooms over Creamy Polenta	13

PRIMI (Considered as the first course. Appetizer sized.)

All pastas made daily in house with Italian Einkorn flour)

Gnocchi (choice of preparation)	18
-Browned Butter and Crispy Sage Leaf	
-Bolognese (dairy hinted tomato and meat ragu originating from Bologna)	
-San Marzano Tomatoes Slowly Simmered with Fresh Basil	
Pappardelle (choice of preparation)	18
-Sautéed Wild Mushrooms	
-Smoked Pork Ragu	
Tagliatelle Bolognese	18
(dairy hinted tomato and meat ragu originating from Bologna)	
Risotto	19
(preparation chosen daily)	

SECONDI

Nebbiolo Braised Short Ribs w/ Polenta, Horseradish Gremolata	40	(72Q)
Marinated Grilled Lamb Loin Chops w/ Parmigiano Gratin	44	(72Q)
Roasted Amish Chicken over Creamy Polenta w/ Sautéed Greens	34	(67Q)
Scottish Salmon w/ Asparagus & Potato, Cucumber Crème Fraîche	36	(65Q)
Grilled Veal Rib Chop served w/ roasted Marrow Bone	49	(80Q)
Veal Chop Milanese w/ arugula, cherry tomato and Parmigiano	49	(80Q)
Pork Milanese w/ arugula, cherry tomato and Parmigiano	36	(67Q)
Grilled Rib Eye with Roasted Marrow Bone & Garlic Crostini	46	(74Q)
Filet Mignon with Roasted Marrow Bone & Garlic Crostini	48	(78Q)

CONTORNI (sides)

Sautéed Greens	8	Olives	6
Polenta	6	Roasted Marrow Bone	8
Parmigiano Gratin	8		

QUATTRO PORTATE TRADIZIONALE

Antipasti	Primi	Secondi	Dolci	(Q)
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substitutions may be additional