

Drinks

Negroni Beefeater gin, campari, sweet vermouth	\$10
Bellini Prosecco and peach nectar	\$8.5
Espresso Martini Fris vodka, kahlua, espresso, cream	\$10
Sorrento Sunrise Sauza tequila, limoncello, grenadine, splash of oj	\$10
Milano Beefeater gin, galliano, lemon juice	\$10
Sunkissed Godmother Grey goose orange, amaretto, splash of oj	\$10
Limoncello Cosmopolitan Fris vodka, limoncello, splash of cranberry	\$10
Americano Campari and sweet vermouth	\$10
Nutella Martini Fris vodka, godiva chocolate liqueur, frangelico, cream	\$10

Antipasti

Assaggio d'Olio A tasting of estate bottled olive oils from premier producing regions	\$3 ea.
Antipasto Misto Assorted Italian meats and cheeses, olives marinated mushrooms	\$16
Bresaola di Tonno Cured sashimi tuna, radishes, Ashland Farms micro arugula, olio verde	\$12
Impepata di Cozze Mussels, fresh tomato, garlic, white wine, Calabrese peppers	\$11
Cape Sante Seared Jumbo Sea Scallops, cannellini beans, wilted arugula, truffle oil	\$14
Vongole Clams, white wine, garlic, mint, Calabrese peppers	\$13
Carpaccio all'Albese Veal carpaccio with truffle oil, lemon and Parmigiano Reggiano	\$10
Bufala e Peperoni Bufala mozzarella with roasted bell peppers, anchovies and capers	\$10

Caprese Bufala mozzarella with heirloom tomatoes, basil and olive oil	\$10
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Insalate

Insalata Mista Assorted greens, tomatoes, balsamic vinegar, extra virgin olive oil	\$7
Caesar Salad Romaine hearts, classic Caesar dressing, shaved Parmigiano Reggiano	\$7
Insalata di Farro Heirloom tomatoes, farro, cucumbers, celery, red onion, olive oil and red wine vinegar	\$9
Bresaola Della Valtellina Air dried beef bresaola, arugula, celery Parmigiano, lemon, olive oil	\$11
Prosciutto e Melone San Daniele Prosciutto and Georgia Melon	\$8

Primi

All pasta and risotto is available in a "first course" size

Spaghetti del Pescatore Spaghetti, mixed seafood, spicy tomato broth	\$19
Spaghetti alla Vongole Spaghetti with clams, tomatoes, Calabrese peppers, garlic and olive oil	\$19
Tortelli di Michelangelo A favorite recipe from his letters: veal, chicken and pork ravioli, butter/sage sauce	\$16
Pappardelle al Sugo d' Anatra Fresh pappardelle and braised duck ragu	\$16
Spaghetti alla Bottarga Spaghetti, Sardinian mullet roe, onions, lemon, parsley	\$17
Ravioli di Melanzane Eggplant and pinenut ravioli with tomato basil sauce	\$16
Tagliatelle alla Crudaiola Fresh tagliatelle with heirloom tomatoes marinated in olive oil	\$16
Ravioli Nudi (Naked Ravioli) Spinach and ricotta gnocchi	\$16
Tortelli di Menta Tortelli stuffed with ricotta and fresh mint with tomato basil sauce	\$16
Tagliatelle al Funghi Tagliatelle and wild mushrooms	\$17
Lasagnette alla Bolognese Lasagnette baked with bolognese and bechamel	\$16
Risotto Mantecato Carnaroli rice, caramelized onions, 12yr balsamic, Reggiano	\$16
Risotto al Funghi Carnaroli rice, wild mushrooms, Reggiano	\$17
Risotto alla Basilico Carnaroli rice, marinated tomatoes and fresh basil	\$16
Risotto al Frutti di Mare Carnaroli rice, mixed seafood	\$19

Secondi

Tonno Alle Olive Seared Ahi Tuna with arugula and olives	\$28
Costoletta di Vitello Oak roasted veal chop with wild mushrooms, natural juices	\$34
Petto di Anatra Magret duck breast, polenta, endive and 12yr balsamic	\$22
Polletto al Limone Wood roasted free range all natural lemon chicken, roasted potatoes, garlic spinach	\$18
Salmone Arrosto Pan seared Wild Alaskan Salmon with cannellini beans and arugula	\$26
Bistecca di Manzo All natural Harris Ranch Prime Ribeye with arugula and potatoes	\$34
Pesce Arrosto Wood roasted whole fish, roasted potatoes, garlic spinach	\$26
Acqua Pazza Halibut, tomatoes, white wine, garlic, pantelleria capers, hot pepper, wild oregano	\$27