



FOCACCIA

- Focaccia Herba with Roasted Garlic Enzo Olive Oil 6.00
- Focaccia Herba with Burrata and Shallot Jam 14.00
- Baked Sourdough Focaccia with San Marzano Sauce, Calabrese, Mozzarella 14.00
- Baked Sourdough Focaccia with Ricotta, Parmesan, Fresh Mozzarella 15.00

ANTIPASTI

- OLIVES - Local Italian Varietal Olives marinated in Citrus and Fennel 6.00*
- FRIED ARTICHOKE HEARTS with Bagna Cauda 12.00
- BLUE CRAB CAKES, Mango Salsa, Remoulade 20.00
- DUCK CONFIT RILLETTE, Cassis Jelly 17.00
- CHEF'S SELECTION OF CHEESE AND CHARCUTERIE with Accompaniments 30.00*

SALAD & SOUP

- ARUGULA & PECORINO SALAD, Lemon-Black Pepper Vinaigrette 8.00*
- BABY GREEN SALAD, Granny Smith Apple, Gorgonzola Dolce, White Balsamic 12.00*
- ROASTED BEETS, Princess Pride Goat Cheese, Candied Pecans, Saba 13.00*
- FENNEL & OLIVE PANZANELLA, Olives, Citrus, Red Onion, Olive Oil 12.00
- Butternut Squash Bisque, Bacon-Sage Canederli 9.00*

SMALL RISOTTO

- THAI PUMPKIN RISOTTO, Webes Goat Cheese, Fennel-Cranberry Mostarda 16.00*
- GORGONZOLA AND BLACK KALE RISOTTO, Granny Smith Apple, Toasted Pistachio 18.00*
- SAFFRON RISOTTO, Shrimp, Anchovy, Lemon Oil 18.00*
- CIOPPINO RISOTTO, Shrimp, Octopus, Bay Scallop, Rockfish 23.00*

**can be made gluten free (pasta dishes substitute gluten free penne)*



STUFFED PASTA

AGNOLOTTI DEL PLIN, Duroc Pork Ham and Cabbage, Herb Butter 15.00/28.00

POTATO & FRESH GOAT CHEESE AGNOLOTTI, Piquillo Pepper-Chorizo Sauce 16.00/30.00

BLACK KALE & RICOTTA RAVIOLI, Black Garlic-Sage Butter 14.00/26.00

CRAWFISH RAVIOLI, Etouffee Sauce, Green Onion 16.00/30.00

EXTRUDED AND HAND CUT PASTA

CHITARRA, San Marzano Sauce, Parmesan 10.00/18.00* add Duroc Meatballs 15.00/28.00

BUCATINI CACIO E PEPE, Pecorino, Parmesan, Campot Red Long Pepper 10.00/18.00*

BUCATINI BOLOGNESE, Meat Sauce made with Mortadella and Duroc 12.00/22.00*

CONCHIGLIE PESTO, Winter Herb Pesto 12.00/22.00* add Shrimp 15.00/28.00*

STROZZAPRETI & BRAISED SHORT RIB, Fungi Temple Mushrooms, Porcini Cream 16.00/30.00*

ENTREE

Baked Black Cod Filet, Piquillo Pepper Curry, Baby Potatoes, Cauliflower 28.00*

28 oz. DUROC PORK RIBEYE, Herb Polenta, Sherry Onions 48.00*

RIOJA BRAISED LAMB SHANK, Saffron baked Rice with Olives, Chorizo, Peppers 36.00*

ADOBO BRAISED PRIME SHORT RIB, Santa Maria Style BBQ Beans and Cavatelli 29.00*

MISHIMA RESERVE WAGYU STEAK, Fried Potatoes, Garlic Aioli, Steak Sauce 36.00*

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DESSERT

TORTA DI CIOCCOLATO

Flourless Chocolate Torte with Peanuts and Caramel 10.00*

ZUPPA ANGLAISE

Ladies Fingers soaked with Coffee Liqueur and Custard 7.00

VIN SANTO E BISCOTTI

Sweet Aged Italian Wine and after Dinner Cookies 18.00

VINO DOLCI - *Dessert Wines (2.5oz pours)*

VIDAL ICE WINE, Jackson-Triggs, Reserve, Niagara, 2018 22.00

AUSLESE CUVÉE, Kracher, Burgenland, Austria, 2017 15.00

WHITE PORT, Ramos Pinto, NV 8.00

VINSANTO DEL CHIANTI CLASSICO, Volpaia, 2014 33.00

LATE BOTTLED VINTAGE, Sandeman, Porto, 2011 18.00

10 YEAR TAWNY PORT, Dow's 12.00

VINTAGE, Smith Woodhouse, Porto, 1994 32.00

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