


## italian tapas

PRINCE EDWARD ISLAND MUSSELS  
 steamed and served with onion, garlic,  
 tomato, leeks, crisp guanciale 14.50

PORTABELLA MUSHROOMS   
 stuffed with herb housemade  
 ricotta cheese 11.00

ROASTED PEAR &  
 MASCARPONE FILLED PURSES  
 browned butter, fried sage,  
 toasted pistachios & balsamic glaze 11.50

RICOTTA PANCAKES WITH  
 BRAISED DUCK  
 house made ricotta, roasted tomatoes  
 8.25


GRILLED QUAIL  
 creamy leek polenta, black mission  
 fig infused balsamic vinegar 9.50


CHILLED GIANT SHRIMP COCKTAIL  
 served with traditional cocktail sauce  
 18.00


## insalata e zuppa

CLASSIC CAESAR SALAD  
 with or without white anchovies 9.75

*East Coast* CALAMARI SALAD  
 flash fried calamari, baby arugula,  
 shaved fennel, radishes, lemon  
 vinaigrette, olive aioli 11.95

SPINACH & BABY FRISEE SALAD   
 grilled red onions, dried fruit,  
 smoked almonds, warm spanish sherry-  
 wholegrain mustard vinaigrette 9.95

SIMPLE *yet delicious* HOUSE SALAD  
 mixed greens, tomato, cucumber, choice  
 of balsamic, ranch, blue cheese  7.95

CHOPPED SALAD   
 assorted lettuces, tomato, pepperoncini,  
 chick peas, salami, provolone, parmesan,  
 onion, red wine-oregano vinaigrette 9.00

ZUPPA DEL GIORNO  
 bowl of house made soup MKT

 **GLUTEN FREE**

## dal mare from the sea

SEARED RARE YELLOWFIN TUNA  
 pan friend gnocci, olive, tomato and fava bean ragu MKT


PAN SEARED SHRIMP  
 tossed with onion, peppers, capers, tomato, sliced garlic,  
 herbs, lemon & trofie pasta 30.50

BAKED ROCKY MOUNTAIN RUBY TROUT  
 topped with tomatoes, mushrooms, garlic,  
 bread crumbs, parmesan cream sauce and spinach 29.00


PAN SEARED JUMBO SEA SCALLOPS   
 creamy leek & pea risotto 34.75

LOBSTER MARSALA  
 housemade pappardelle pasta with lobster marsala cream sauce,  
 leeks, tomatoes, scallions 40.00

## dalla terra from the land

BRAISED COLORADO LAMB SHANK   
 roasted vegetable puree, spinach, chianti-lamb gravy 36.50

VENISON BOLOGNESE WITH GARGANELLI PASTA  
 carrot, onion, celery, pancetta, crushed tomato 30.50


CERTIFIED 8 OZ. ANGUS BEEF FILET   
 creamy mascarpone potato puree, sautéed vegetables  
 gorgonzola compound butter 38.00 5 oz. petite filet 34.75

*All Natural* CHICKEN POT PIE  
 carrots, onion, potato, peas, celery, creamy chicken sauce  
 house made flaky butter crust 22.00

RIGATONI & *Housemade* SPICY ITALIAN SAUSAGE  
 baby broccoli, chile flakes, garlic, extra virgin olive 15.95

VEAL PICCATA  
 sautéed spinach, Florentine raviolis, lemon caper berry butter  
 sauce 33.00

## vegetariano

ROASTED VEGETABLE STACK   
 roasted peppers, zucchini, mushroom,  
 eggplant, mozzarella, pesto 18.00

## simply prepared

seasoned and prepared to order  
 served with roasted potatoes and sautéed vegetables

8 OZ. ANGUS BEEF FILET 38.00

PETITE FILET 34.75

LAMB SHANK 36.50

GRILLED TROUT 29.00

SEARED YELLOWFIN TUNA MKT

GRILLED JUMBO SEA SCALLOPS 34.75

GRILLED SHRIMP 30.50

## contorni side dishes 5.00

SWEET CORN POLENTA  
 FRENCH FRIES  
 ROASTED VEGETABLE PUREE

MASCARPONE POTATO PUREE  
 ROASTED RED POTATOES  
 SWEET CORN LEEK POLENTA

SAUTÉED SPINACH  
 CREAMY LEEK & PEA RISOTTO  
 STEAMED BROCCOLI