



Zuppa di lenticchie all'olio Toscano

Vegetarian gluten and dairy free braised lentil soup
drizzled with Tuscan olive oil

\$ 10

Bresaola all'olio e limone

Air dried cured thinly sliced beef "Bresaola" in a light lemon
olive oil dressing served with arugula salad and shaved
Parmesan cheese

\$ 24

Burrata con prosciutto di Parma

Creamy burrata cheese served with Parma prosciutto

\$ 24

Risotto mantecato ai funghi misti e pasta di tartufo nero

Italian Rice "Risotto" in a mixed mushroom sauce with
black truffle paste

\$ 28

Vino Rosso del Giorno / Red Wine of The Day

Barolo - Osvaldo Viberti 2014

Piemonte, Italy

By The Glass \$ 22 By The Bottle \$ 88



Nidi all'Emiliana

Homemade hand rolled pasta filled with mozzarella and
Italian cooked ham topped with besciamella and Bolognese
sauce served au gratin

\$ 28

Dentice alla Mediterranea

Pan seared filet of red snapper in a light lemon sauce served
with sautéed artichoke, asparagus and oven dried
cherry tomato

\$ 42

Coste di manzo brasate al Barolo

Barolo red wine braised beef short ribs served with garlic
flavored mashed potato

\$ 38

Gelato & Sorbetto

White Chocolate Gelato

Pistachio Gelato

Blueberry Yogurt Sorbet

\$ 10

Vino Bianco del Giorno / White Wine of The Day

Savignon Blanc - Ferruccio Sgubin "Collio" 2016

Friuli Venezia Giulia, Italy

By The Glass \$ 15 By The Bottle \$ 60