



**Gazpacho freddo con granseola, cipolle rosee,  
cetrioli e peperoni dolci**

Cold tomato soup "Gazpacho" with red onion,  
cucumber and bell pepper topped with lump crab meat  
\$ 14

**Burrata con prosciutto di Parma**

Creamy burrata cheese served with thinly sliced Parma  
prosciutto  
\$ 22

**Bresaola all'olio e limone**

Air dried cured thinly sliced beef " Bresaola" served with  
arugula salad and shaved Parmesan cheese in a light lemon  
olive oil dressing  
\$ 22

**Risotto mantecato con gamberi, asparagi e bacon  
croccante**

Italian Rice "Risotto" in a shrimp, asparagus and crispy  
bacon sauce  
\$ 32



**Fettucine fatte in casa  
al ragu' di anatra**

Homemade fettuccine pasta in a braised duck breast ragout  
\$ 28

**Ippoglosso profumato al porto con verdure di stagione**

Pan seared filet of halibut in a roasted tomato and Porto wine  
sauce served with sautéed zucchini, carrots, cauliflowers,  
broccoli and string beans  
\$ 42

**Scottadito all Milanese**

Pounded, breaded and pan fried lamb chop  
"Milanese" style served with  
cheery tomato and arugula salad  
\$ 40

**Gelato & Sorbetto**

Salty Caramel Gelato  
Coffee Gelato  
Wild Blueberry Sorbet  
\$ 10