

STARTERS

***Carpaccio di Vitello 22⁵⁰**

Veal carpaccio, rucola salad

Polpo con Patate 23⁵⁰

Octopus, potatoes, Gaeta olives, capers

Calamari alla Livornese 21⁵⁰

Pan sautéed calamari, san marzano broth, gaeta olives, capers

Tartara di Tonno in Salsa di Zenzero 24

Tuna Tartare, Ginger glaze, copper mountain honey, sea salt

Lumache al Forno 26

Garlic and herbs baked escargot

Insalata di Pomodori e Mozzarella 19

Heirloom tomato, gorgonzola dolce, mozzarella, basilico, roasted pine nuts

Antipasto Misto 25

Mixed appetizers to chef's whim

Tagliere di Prosciutto 22⁵⁰

Premium imported Parma prosciutto, 20 months aged, shaved parmiggiano

Formaggi 27

Mixed cheeses, nuts, spicy blueberry chutney, poached pear

Soute' di Vongole 24⁵⁰

Local clams, arneis broth, Italian parsley, garlic

Insalatina Mista 15

Romana Grigliata 13/17

Grilled romaine with caesar dressing

Pasta e Fagioli 14

Pasta, cannellini beans and mirepoix soup

[NO CASH PAYMENTS ACCEPTED]

**consuming raw or undercooked meat, shellfish, or fish increases the risk of foodborne illness
20% gratuity added to parties of six or more*

MAIN COURSE

***Fettuccine di Mare al Cartoccio 36**

House-made fettuccine, mixed seafood, pomodoro, baked in parchment paper

Gnocchi al Coniglio 36

House made gnocchi, braised rabbit ragu

Risotto all'Aragosta 38

Maine lobster risotto

[Contains tobiko caviar and shrimp]

Spaghetti alle Vongole 31

Spaghetti with local clams, evoo, garlic, homemade bread crumbs, lemon zest, white wine

Rigatoni al sugo di Carne 28

Ground veal and beef Bolognese

Spaghetti alla Carbonara 27

Pancetta, cage free, organic eggs, zucchini

Merluzzo Nero al Miso 46

Miso marinated sablefish, house mashed potato, sautéed bok choy

Costolette di Agnello all'Amarone 45

Natural New Zealand 8 oz rack of lamb, amarena cherries and amarone wine sauce

Veal Scaloppine al Limone e Tartufo 40

Pan seared provimi natural veal, Italian black truffle, lemon

***Tagliata di Manzo con Rucola e Parmigiano 41**

Mishima American wagyu beef top sirloin, natural & sustainable, arugula and parmesan cheese

Ossobuco di Manzo 50

Braised beef shank, saffron risotto

***Filetto al Barolo 59**

Farm to table local RR ranch beef filet. Grazed on lush northwest pasture in pristine Okanogan, WA region

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