

ANTIPASTO

- HOUSE MARINATED OLIVES 5**
EVOO, Citrus Zest, Pepper Flake, Garlic
- STUFFED ZUCCHINI 9**
Molted Tomato & Mozzarella, Herbed Bread Crumb
- STUFFED SWEET PEPPERS 8**
Goat Cheese Mousse, Tomato Sauce
- PAN ROASTED SEA SCALLOPS 13**
Parsnip-Pear Pasta, Brussels Sprouts,
Red Wine Reduction
- STEAMED PEI MUSSELS 9**
Spicy Tomato Broth, Garlic Crostini
- FRIED CALAMARI 12**
Spicy Pomodoro, Grilled Lemon
- BEEF CARPACCIO 10**
Toasted Baguette, EVOO, Arugula, Lemon, Parmesan

SOUP & SALAD

- TUSCAN BEAN SOUP 7**
Small White Beans, Pancetta, Petite Vegetables, Herbs
- d.VINO SALAD 9**
Field Greens, Tomato, Cucumber, Pepperocinis,
Mozzarella, Balsamic Vinaigrette
- ROASTED VEGETABLE SALAD 10**
Mixed Greens, Crispy Goat Cheese, Walnut Vinaigrette
- CHOPPED "ANTIPASTO" SALAD 12**
Iceberg, Salame Toscano, Sorpresata, Bresaola, Bologna,
Marinated Peppers & Olives, Fresh Mozzarella
- ARUGULA 10**
Pears, Crispy Pancetta, Gorgonzola,
Golden Balsamic Vinaigrette
- CAESAR 11**
Roasted Garlic Dressing, Butter-Toasted Croutons
Add Chicken 4 Add Shrimp 6

FROM THE ICED SEAFOOD BAR

- EAST/WEST OYSTERS MKT**
Mignonette, Tabasco, Lemon
- ALASKAN KING CRAB LEGS MKT**
Mustard Mayo, Cocktail Sauce
- GRAND SEAFOOD PLATTER MKT**
1½-lb. Lobster, 8 Oysters, 8 Mussels, 8 Clams, 8 Shrimp,
Alaskan King Crab Legs
- SMALL SEAFOOD PLATTER MKT**
4 Shrimp, 4 Clams, 4 Mussels, 4 Oysters,
Alaskan King Crab Legs
- SHRIMP COCKTAIL 13**
Cocktail Sauce, Citrus Aioli, Lemon

SALUMI E FORMAGGI

SALUMI

Cocktail Onion, Whole Grain Mustard

Prosciutto de San Daniele; Italy 14
La Quercia Prosciutto; Iowa, USA 10
Salame Toscano 10
Sopressata 10
Mortadella 10
Bresaola 10

FORMAGGI

Organic Honey, Fruit Compote, Baguette
Three Cheese Selection 13 Five Cheese Selection 16

COW

Grana Padano; Pianura Padana, Italy
Parmigiano Reggiano; Parma, Italy
Ubricaco del Piave; Veneto, Treviso, Italy
Chimay Grand Cru; Scourmont, Belgium
Castelmagno; Piedmont, Italy
Gorgonzola; Lombardy, Italy
Stilton Blue; Derbyshire, England
Chaource; Champagne, France

SHEEP

Pecorino Romano; Sardinia, Italy
Idiazábel; Navarre, Spain

GOAT

Majorero; Fuerteventura, Spain
Torta la Serena; Extremadura, Spain
Monte Enebro; Castilla y Leon, Spain
Valençay Pyramide; Loire, France

PASTA & RISOTTO

- FETTUCCHINE ALFREDO 14**
Toasted Garlic & Parmesan Cream
- GNOCCHI 19**
Petite Meatballs, Pomodoro, Toasted Garlic, Basil
- RIGATONI WITH SAUSAGE 18**
Italian Sausage Ragout, Roasted Peppers,
Caramelized Onions
- LINGUINI WITH CLAMS 22**
Tender Clams, Toasted Garlic, White Wine
- BAKED ZITI 18**
Pomodoro, Mozzarella, Basil
- FARFALLE WITH SHRIMP 19**
Eggplant-Zucchini Ragout, Pomodoro, Basil
- LASAGNETTE WITH CRAB 20**
Arugula, Wood Roasted Tomato, Prosecco Sauce

- PEAR & PARSNIP RAVIOLI 17**
Candied Pecans, Parmesan Gratin, Veal Glaze
- MUSHROOM RAVIOLI 18**
Bolognese Sauce, Mushroom Fricassée
- SPAGHETTI BOLOGNAISE 18**
Veal, Beef & Pork Ragout, Porcini Mushrooms, Petite Herbs
- BUCATINI WITH MEATBALLS 18**
Thick Hollow Noodles, Veal & Sausage Meatballs,
Spicy Pomodoro Sauce
- LASAGNA 19**
Italian Sausage Ragout, Ricotta, Parmesan, Basil
- SEAFOOD RISOTTO 22**
Shrimp, Clam, Mussel, Calamari
- MUSHROOM RISOTTO 18**
Roasted Mushrooms, Parmesan, Chives

WOOD-FIRED PIZZA

- MARGHERITA 12**
Tomato Sauce, Fresh Gioia Dairy Mozzarella
- PEPPERONI 13**
Crushed Tomatoes, Fresh Gioia Dairy Mozzarella, Pepperoni
- PROSCIUTTO & ROASTED MUSHROOM 16**
Fresh Mozzarella, Truffle Scent
- SHRIMP 16**
Lemon Butter Glacage, Arugula, Oregano
- ROASTED VEGETABLE 14**
Crushed Tomatoes, Fresh Mozzarella, Fall Vegetables,
Goat Cheese, Creamed Zucchini

MAIN COURSES

Add Spaghetti or Penne to any Entrée 8

- CRISPY SKIN SALMON 21**
Crispy Potatoes, Wilted Spinach, Lemon-Caper Butter
- SAUTÉED LAKE SUPERIOR WHITE FISH 19**
Mussel Hash, Fall Vegetables, Pan Jus
- ROASTED SHRIMP & SCALLOPS 24**
Mushroom Risotto Arancini, Spinach, Veal Braising Jus

- CHICKEN PARMESAN 19**
Herbed Bread Crumb, Eggplant
- ROASTED JIDORI CHICKEN 18**
Crispy Potato, Braised Greens, Truffled Juice
- VEAL PICCATA 22**
Potato Moussellini, Wilted Greens, Capers, Lemon

- HAND-CUT PRIME SIRLOIN 26**
Soft Polenta, Fall Vegetable Fricassée, Barolo Reduction
- FILET MIGNON MEDALLIONS 28**
Creamy Polenta, Balsamic Braised Mushroom,
Red Wine Reduction

SIDES 7

YUKON GOLD POTATO PURÉE
Sweet Cream Butter, Fleur de Sel

SAUTÉED SPINACH
Toasted Garlic, Lemon, Parmesan

MEATBALLS
Spicy Pomodoro