

WINTER

SALUMI E FORMAGGI

SALUMI

Cocktail Onion, Whole Grain Mustard

Prosciutto di 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
Umbriaco 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
Idiazábal; Navarra, Spain

GOAT

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

FROM THE ICED SEAFOOD BAR

EAST/WEST OYSTERS* MKT

Mignonette, Tabasco, Lemon

ANTIPASTI

ARANCINI ALLA BOLOGNESE 9

Crispy Risotto Rice Balls Parmesan, Bolognese Meat Sauce

MEATBALLS AL FORNO 10

Spicy Pomodoro

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

CAPRESE SALAD 10

Oven Roasted Vine-Ripened Tomatoes, Pesto, Basil, Mozzarella

d.VINO SALAD 10

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, Sopressata, Bresaola, Bolognia,
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

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 Glaçage, Arugula, Oregano

ROASTED VEGETABLE 14

Crushed Tomatoes, Fresh Mozzarella, Winter Vegetables,
Goat Cheese, Creamed Zucchini

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

FARFALLE WITH SHRIMP 19

Eggplant-Zucchini Ragout, Pomodoro, Basil

LASAGNETTE WITH CRAB 22

Arugula, Wood Roasted Tomato, Prosecco Sauce

MUSHROOM RAVIOLI 18

Bolognese Sauce, Mushroom Fricassée

SPAGHETTI BOLOGNAISE 18

Veal, Beef & Pork Ragout, Porcini Mushrooms, Petite Herbs

BUCATINI WITH MEATBALLS 19

Thick Hollow Noodles, Veal & Sausage Meatballs, Spicy Pomodoro Sauce

LASAGNA 19

Italian Sausage Ragout, Ricotta, Parmesan, Basil

SEAFOOD RISOTTO* 22

Shrimp, Clam, Mussel, Calamari

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, Winter Vegetables, Pan Jus

ROASTED SHRIMP & SCALLOPS* 25

Mushroom Risotto Arancini, Spinach, Veal Braising Jus

CHICKEN PARMESAN 20

Herbed Bread Crumb, Eggplant

ROASTED JIDORI CHICKEN 18

Crispy Potato, Braised Greens, Truffled Juice

VEAL PICCATA* 22

Potato Mousseline, Wilted Greens, Capers, Lemon

HAND-CUT PRIME SIRLOIN* 26

Soft Polenta, Winter Vegetable, Barolo Reduction

FILET MIGNON MEDALLIONS* 28

Creamy Polenta, Balsamic Braised Mushroom, Red Wine Reduction

STEAKS

Served with Sautéed Spinach & Crispy Potatoes

FILET OF BEEF, 8 oz. 36

NEW YORK, Certified Angus Beef, 14 oz. 39

RIB EYE, Certified Angus Beef, 14 oz. 42

SIDES

CRISPY POTATOES 6

SAUTÉED SPINACH 7

MASHED POTATOES 6