



Arugola Radicchio Salad 15
Shaved Parmesan cheese

Roasted Beets and Spinach Salad 19

Caprese 21

Grilled Calamari 25

Eggplant Parmigiana 25

Wild Mushroom Soup (*vegan*) 17

Stracciatella Soup 17
Egg, spinach and homemade chicken broth



Risotto Porcini al Parmigiano 30

Homemade Spaghetti Jumbo Shrimp Diavola 48
Medium spicy tomato sauce

Homemade Pappardelle Lobster Meat Nassa 27
Reduction of cream and tomato sauce

Homemade Tagliolini al Radicchio 28
Radicchio, guanciale, Parmigiano, and cream

Homemade Veal Lasagna 28

Rigatoni Norma 28
Plum tomatoes, eggplant, smoked mozzarella, onion

Homemade Tortellini al Pomodoro 28
Stuffed with mortadella, Parmesan cheese and egg

Homemade Ravioli Butternut Squash, Butter & Sage Sauce 23

Petto di Pollo Pizzaiola 32
*Free range, boneless, skinless, pounded breast of chicken
in tomato, garlic, shallots and oregano sauce. Gluten free*

Veal Medallion Pernod & Orange sauce 43
Medallion of natural veal in Marsala sauce. Gluten free

New Zealand Lamb Chops Cabernet Sauce 44

Osso Buco 49
Braised Veal Shank served with risotto al formaggio

Branzino al Forno 41
Off the bone, wild, Mediterranean striped white wine baked with rosemary, and garlic

Salmone Piccata 37
Lemon and butter sauce

Idaho Trout Almondine 36
Off the bone, lemon, butter, garlic, sage sauce, coated with shaved roasted almonds

**(Meats and fish dishes are served with sides)*

Desserts

Homemade Tiramisu' 14
(decaf)

Homemade Flourless Chocolate Cake 14

Homemade Pear Tartlet 14
(à la mode)

Homemade Apple Tartlet 14
(à la mode)

Homemade Orange Gelato 14

Homemade Cheesecake 14

Tartufo Gelato al Cioccolato 14
(Contains hazelnuts)

Lemon Sorbet 12

Coconut Sorbet 12



20 Year Old Sandeman Tawny Port 16

Vin Santo & Cantucci 16
(Contains nuts)

(our homemade whipping cream has traces of a nut based liquor)