



ANTIPASTI FREDDI

VITELLO TONNATO Capers, sherry vinegar, tuna, anchovy, and old-style mustard

HAM AND FIGS Cured ham, candied figs, arugula, and citrus

ANTIPASTI CALDI

RISOTTO CROQUETTES Mushroom with Parmesan, sundried tomato, and balsamic reduction

MUSSELS CASSEROLE White wine, parsley, grilled lemon, and focaccia

INSALATA

CAESAR FONDUE Padano cheese shavings, focaccia, and truffle oil

ZUPPA

"OREGANO" MINESTRONE Beans, potato gnocchi, and zucchini spaghetti

PASTAS

FETTUCCINE AL CARTOCCIO Salmon, jumbo shrimp, calamari, clams, and parsley

RICOTTA RAVIOLI Seafood sauce and lumpfish caviar

DAL FORNO

PROSCIUTTO AND FUNGHI Prosciutto and mushrooms

ORTOLANA Eggplant, bell peppers, and zucchini

RISOTTOS

WILD MUSHROOM RISOTTO Porcini, morel, and forest mushrooms

SEAFOOD RISOTTO Scallops, shrimp, sweet potato, and arugula





- SMOKED SALMON Spinach, vierge, and potato pops
- COD Pan-seared with vegetable medley, olives, and truffle flakes

CARNE

FRIED LAMB

Parmesan-crusted fried lamb with rosemary, garlic, and arrabbiata sauce

GORGONZOLA CHICKEN Baked with spinach and mushroom stuffing DOLCI

HAZELNUT SFOGLIATELLE Cassis gelato

CAPRESE CHOCOLATE CAKE Red wine and almond gelato

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

These are gluten free dishes







ANTIPASTI

- KEBBE BATATA Potato, parsley, mint, olive oil
- ♦ VIETNAMESE ROLL Carrot, jicama, cucumber, rice noodles
- ♦ BEET TARTAR Avocado, wakame, lemongrass, beet sprouts, broccoli powder, mixed greens

ZUPPA

 MUSHROOM CREAM Chickpea puree, celery leaves

SECONDI

- ROASTED EGGPLANT AND MEJADRA Rice, green lentils, plantain
- WRAP GREEN GOODNES Green hummus, cashew-tomato, pesto, cabbage, avocado, spinach wrap, cucumber

DOLCI

CHEESECAKE
Creamy cheesecake cashews,
vegan yogurt and maple syrup

- These are healthy dishes which help in maintaining a balanced diet
- Whole Food Plant-Based option



