



## antipasto

## secondo

cotto + formaggio fritto

*crispy valtellina bitto cheese and cotto ham*

steel head trout

*caramelized onion, pancetta patata,  
shaved brussels sprouts, ver jus*

air dried bresaola + parma prosciutto

*pickled baby carrots, carnival cauliflower*

pan seared gigante scallops

*cranberry steamed rice,  
port demi glace, crispy parsnips*

garden greens

*pears, cambozola cheese, candied walnuts,  
cranberry vinaigrette*

colorado striped bass filet

*slow cooked creamy polenta, wild mushrooms*

zuppa alla nonna

*pasta e fagioli, oilo nuovo*

marinated rock roasted poussin

*broccolini, pan jus*

braised artichoke heart bruschetta

*farm poached egg, shaved black truffles,  
creamy parmigano*

mustard crusted kurobuta pork loin

*yukon potato gratin*

oxtail foie gras terrine

*mission fig shallot marmellata, crostini*

roasted colorado lamb chops

*potato cavatelli, chantrelle marsala sauce*

seared mediterranean octopus

*sherry pan sauce, pancetta risotto forma*

forever braised beef short rib

*baby root vegetable stew*

aged angus all natural n.y. strip

*rosemary roasted potatoes, ellina steak sauce*

angry rare ahi tuna insalata

*frisee, wax bean, kalamata olive salad,  
broken spicy tomato*

parmesan-herbed, olive crusted

bone in filet mignon

*roasted lemon + green beans*

## paste

## dolce

baked baccala stuffed shells

*chunky tomato, alla gratinata*

gelato of the night

*three scoops*

rummo rigatoni

*italian sausage bolognese, pink sauce*

tiramisu cheesecake

*marscapone, cream cheese, espresso  
marsala syrup, lady finger crust*

spaghetti lunghi

*sautéed jumbo prawns, tomato conserva,  
lemon, basil*

warm chocolate budino

*cinnamon sour cream, caramel sauce*

ricotta butternut squash ravioli

*crispy duck confit, al burro sauce*

affogato

*caramel gelato drowned in espresso,  
house made biscotti*

caramelized roasted pear cake

*lemon-thyme syrup*