

Antipasti

Heirloom Tomatoes Salad w/ string beans and gorgonzola dressing	12
Creamy Mozzarella Burrata Pugliese with green beans and kalamata olives	11
Fried Calamari served with spicy pomodoro sauce	12
Beet Salad with Gorgonzola, mixed greens, oranges and shaved caramelized almonds.	9
Fried Eggplant, breaded slices of eggplant with pomodoro sauce	8
More Clams than Chowder Soup White and green asparagus soup with fresh clams.	10
House Caesar Salad	9
Steamed Mussels in red broth with homemade bread croutons.	14
Spanish Piquillo Peppers, delicate roasted mild peppers stuffed with goat cheese served with fried eggplant and arugula.	12

Primi

Garganelli alla Amatriciana, pancetta, pomodoro sauce, pinch of pepper flakes.	18
Ravioli with arugula, spinach, goat ricotta in butter and sage sauce.	17
Papardelle Veal Ragu	18
Fettuchine al Quattro Formaggi, melted blend of parmegiano, fontina, mascarpone and gorgonzola dolce.	18
Fettuccine with Wild Mushrooms, arugula and truffle oil	19
Tagliolini Pomodoro and Basil.	16

Secondi

Veal Scallopini with Shitake and Porcini Mushrooms sauce	28
10 oz. Australian Wagyu New York Strip Steak, w/ truffle shoestring potatoes.	43
Colorado Lamb T-Bone Chop w/ wild rice and green beans	27
Wild Sea Scallops, pan seared w/ sweet peas coulis	27
Fisherman Seafood Stew in red broth Hearty mix of shrimps, mussels, clams, calamari, fresh fish of the day.	29
Duck Magret, duck breast reduced in Port wine sauce and blackberries with mixed greens, oranges and caramelized almonds.	26
Grilled Free Range Chicken Breast w/ mixed greens	24
Fresh Fish of the Day	market price

Desserts

Desserts of the day	7
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Kitchen split salads \$4 charge. No Secondi courses split. Complementary bread basket, additional basket \$4.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.