

DINNER MENU

ANTIPASTI E INSALATE

Seriola: Hamachi carpaccio, citrus zest, spring onion, sesame-soy infused oil 20
Tortino di Granceaola: Italian-style crab cake, arugula & bell pepper sauces; mixed greens 21
Guazzetto con Crostino all'Aglio: Array of seafood, spicy tomato-garlic broth, toasted country bread 23
Timballo di Melanzane: Eggplant soufflé with goat cheese center; fresh tomato-basil sauce 17
Prosciutto con Bruschetta: *Parma* prosciutto; country bread, chopped tomatoes, garlic & basil 18
Carpaccio di Bue con Rugola e Parmigiano: Thinly-sliced raw beef tenderloin, arugula, capers, shaved parmesan; *Olio e Limone* dressing 23
Zuppa del Giorno: Soup of the day 12

PASTE E RISOTTI

Spaghetti alla Bottarga di Trapani: Spaghetti, Sicilian tuna roe, olive oil, garlic, chili flakes 30
Paccheri Carbonara: Artisanal tubular pasta, *guanciale*, egg, parmesan cheese, black pepper 26
Capellini d'Angelo al Pomodoro Fresco e Basilico: Angel hair pasta, fresh tomato, garlic, basil 21
Pappardelle al Sugo di Quaglie e Funghi: Wide-ribbon pasta; tomato, quail, sausage & mushroom ragù 28
Tagliolini al Pesto: Spinach ribbon pasta, garlic, basil, green beans, potato, pine nuts, parmesan 25
Fettuccine con Spugnone e Asparagi: Ribbon pasta, morel mushrooms, asparagus, cream 29
Gnocchi alla Riviera: House made spinach-ricotta dumplings, tomato sauce, basil, *ricotta salata* 24
Tagliolini del Campo: Thin ribbon pasta, leeks, spinach, green beans, parmesan 26

SECONDI

Pesce Fresco del Giorno: Fresh fish of the day *A.Q.*
Grigliata Saporita: Grilled radicchio, endive, eggplant, Portobello mushrooms, prosciutto-wrapped goat cheese; balsamic drizzle 23
Insalata di Mare Tiepida: Warm seafood salad (mussels, clams, calamari, shrimp and scallops); lemon-white wine sauce 24
Pollo Saltimbocca Val d'Ostana: Thin pounded chicken breast, prosciutto, fontina cheese, Marsala wine 31

CONTORNI (SIDES)

Patate Novelle: Roasted fingerling potatoes, thyme-infused olive oil 9
Polenta: Grilled cornmeal, Fiore Sardo cheese 10
Broccolini: Sautéed thin-stemmed baby broccoli, garlic, organic Sicilian olive oil 11

DOLCI

Bauetto di Cioccolato e Banana: Chocolate-banana bread pudding, warm chocolate ganache center, caramelized bananas 14
Crostata di Pere al Caramello: Pear tart, thin marzipan layer, warm caramel sauce 14
Crème Brulée di Lamponi: Raspberry crème brûlée 13

Mozzarella Caprese: Fresh-imported buffalo mozzarella cheese, vine-ripened tomatoes, basil 18
Insalata di Lattughe Novelle: Mixed field greens, tomato wedges; *Olio e Limone* dressing 12
Carpaccio di Pere Bella Elena: Thinly sliced pears, mixed baby greens, gorgonzola cheese, walnuts; *Olio e Limone* dressing 18
Burrata Primavera: Burrata cheese, mixed baby lettuces, grilled eggplant, roasted bell peppers; *Olio e Limone* dressing 21
Insalata Tricolore con Parmigiano e Asparagi: Endive, radicchio, arugula, asparagus, shaved parmesan cheese; *Olio e Limone* dressing 17

Ravioli d'Anatra ai Funghi Porcini: House made duck ravioli, creamy porcini mushroom sauce 29
Ravioli di Zucca: Housemade pumpkin ravioli, creamy sage parmesan sauce 26
Garganelli alla Bolognese: House made pasta quills, beef ragù 25
Tortelloni di Spinaci al Burro e Salvia: House made spinach & ricotta-filled tortelloni, tomato sauce, fresh sage butter 25
Fiorellini di Melanzane: House made eggplant & goat cheese ravioli; tomato sauce, basil, *ricotta salata* 26
Linguine allo Scoglio: Ribbon noodles, fresh Dungeness crabmeat, prawn, spicy tomato sauce 32
Risotto al Nero di Seppia: Carnaroli rice, shrimp, scallops, calamari, squid ink 30

Scaloppine con Carciofi e Limone: Thinly sliced veal tenderloin cutlets, sliced fresh artichoke hearts, lemon sauce 34
Pollo Ruspante Arrosto: Roasted ½ free range chicken, rosemary potatoes, sautéed spinach 30
Nodino di Maiale alla Senape: Pork tenderloin, green peppercorn-mustard sauce, puréed potatoes 31
Tagliata di Bue: Sliced beef tenderloin over thin potato tart, arugula, shaved parmesan, truffle oil 45
Costolette d'Agnello con Balsamico: New Zealand lamb chops, balsamic vinegar reduction sauce 43

Cavoletti: Charred Brussels sprouts, *guanciale*, butter 13
Rapini Aglio Olio: Broccoli rabe, spicy garlic oil 11
Asparagi: Lemon-roasted asparagus 12
Cipollini Agrodolce: Sweet-savory glazed cipollini onions 11

Panna Cotta: Italian eggless custard; aged fig balsamic, mixed fresh berries 13
Crostata al Limone: Lemon tart, white chocolate shavings 12
Gelati & Sorbetti Assortiti: Assorted Italian ice cream & sorbet 10

