

cozze al zafferano mussels with white wine, garlic, chili, parsley extra virgin olive oil and saffron with bruschetta	13	linguini con aragosta linguini pasta tossed with lobster meat, roasted garlic, tomato and basil	34	funghi saltati in padella sautéed mushrooms	6
fritto misto fried prawns, calamari and stuffed zucchini flowers with goat cheese, anchovies & basil	14	fettuccine bolognese homemade fettuccine with classic veal shank ragout	20	verdure del cuoco chef's seasonal vegetable selection	6
carpaccio di manzo thinly sliced beef tenderloin with truffled cheese, spiced pinenuts and parsley puree	13	penne con pepe arrostito e ricotta salata penne rigatte with roasted peppers, ricotta salata cheese and truffle arugula salad	18	polenta truffata truffled soft polenta	5
cappessante bruciato pan seared sea scallops with red onions caper sauce and parsley	14	ravioli di mozzarella con salsa arrabbiata buffalo mozzarella, roasted artichoke and mushroom ravioli with spicy tomato sauce	20	riso bianco white risotto	5
		gnocchi del giorno gnocchi of the day	market	insalata di rucola arugula and aged parmesan salad with balsamic vinegar dressing	6
zuppa di funghi blended mushroom soup with garlic, thyme, cream truffled mascarpone cheese and olive oil	8	la presa del giorno catch of the day	market	insalata di pomodoro warm roasted tomatoes and basil salad	5
caprese di pomodoro heirloom tomatoes, preserved lemon, herbs, fresh burrata mozzarella and extra virgin olive oil	10	salmone con caponata pacific salmon with eggplant, celery, onions, pine nuts, olives, basil and tomato ragout	23	chef's tasting menu four courses (per person) with wine pairings (per person)	65 85
trevigiana all aceto arrostito roasted radicchio in balsamic vinegar with gorgonzola, toasted hazelnuts, arugula with honey and truffle vinaigrette	10	pollo portofino chicken breast with roasted tomatoes, new potatoes, portobello mushrooms, salami and parsley	20		
insalata di casa bibb lettuce, figs, spicy walnuts and a honey truffle vinaigrette	9	anatra in agro-dolce* duck breast, roasted baby vegetables with sweet & sour roasted duck leg, pinenuts sultanas and a honey herb sauce	27		
insalata di granchio roasted fennel, lump crab, fresh herbs, chili and a lemon vinaigrette	11	manzo alla genovese* rib eye steak with pesto genovés	32		
		vitello con osso* seared veal t-bone, spicy fresh tomato sauce, ciabatta crumbs and roasted lemon	38		

*The Anatra in agro dolce, manzo alla genovese and vitello con osso are cooked to order

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.