Menu

$90

Insalate

(Salads)

Choice of One:

Cesare Diavolo-Devil's Caesar- Baby Romain, house caesar dressing , shaved Parmigiano-Reggiano, anchovies, deviled eggs (Riesling)

Mescolato - Fresh mixed greens, green goddess dressing, tossed with walnuts, yellow pear tomatoes and dried cherries. (Pinot Grigio)

Meze

(Small Plates)

Choice of One:

Kalamariakia- Flash fried calamari,, Italian cherry peppers, house made sweet and sour marinara sauce. (Bliss Chardonnay)

Polenta Di Pisa- Crispy polenta cakes Romas Italian sausage, red pepper ricotta pesto, basil oil (Mcmanis Cabernet)

PepeRosso Bruscetta- Fres mozzarella, roasted red pepper, fresh oregano, balsamic reduction.

(Pinot Grigio)

Choice of Raspberry or Lemon Sorbet

Main Course

(Entree)

Choice of One

Risotto Agnello- Braised Lamb leg,Parmigiano, spring onion, natural demi glaze. (Melbec)

Salmerino Alpino- Seared Atlantic Salmon- Parmesan polenta cake, sauteed spinach, saffron cream, red pepper puree. (Riesling)

Ravioli D' anatra- House Made Ravioli filled with apples, duck confit, butter sage sauce. (Chardonnay)

Bistecca Con L' osso- 12 oz dry marinated ribeye, walnut gorgonzola, yukon gold mash, smoked demi glaze. (Cabernet)

Fettucini Spinaci- spinach pasta, sauteed wild mushrooms, squash, asparagus, red peppers, Shaved garlic basil infused EVOO (Sauvignon Blanc)

Dessert

Chef's Selections