



STARTERS

CLASSIC BURRATA \$8
SWEET TOMATO, LIGURIAN OLIVE OIL, HOUSE RED WINE VINEGAR

SCOTTISH COLD SMOKED SALMON \$10
PICKLED ASPARAGUS, RED ONION, LEMON

BRESAOLA \$10
DRY AGED ITALIAN BEEF, ARUGULA, LEMON, GRANA PADANO

SOUP OF THE DAY \$6

PROSCIUTTO AND MELON \$9
THINLY SLICED PROSCIUTTO, CANTALOUPE

ENTRÉE SELECTIONS

*(ACCOMPANIED BY A SMALL HOUSE SALAD
AND SEASONAL VEGETABLES)*

10Z ASPEN RIDGE COLORADO NY STRIP \$24
GRILLED, SAUCE CIPRIANI

FARROE ISLAND WILD SALMON FILET \$22
GHEE, PISTACHIO, BULGARIAN FETA, PARSLEY

SCALLOPS BRUSCHETTA \$29
SEARED, TOMATO BRUSCHETTA,
PARMESAN CRUST, EVO

VEAL SCALOPPINE \$21
MUSHROOM, MARSALA,
BLACK TRUFFLE PEELINGS

SPAGHETTI SCOGLIERA \$18
SHRIMP, CLAMS, MUSSELS, CALAMARI, FRA'DIAVOLO SAUCE

RAVIOLI \$15
SPINACH AND BUFFALO RICOTTA,
SAUCE CAPRA

CHOICE OF DESSERT

CHOCOLATE CAKE \$6
NONNA CAKE \$6
PANNA COTTA \$6

3 COURSE PRIX FIXE \$45
INCLUDES A GLASS OF
RED OR WHITE WINE

Ask your server about menu items that are cooked to order.
Consuming undercooked meats or eggs, may increase your risk of
food borne illness