

Features available from 11/01 - 11/21

ANTIPASTI

ANTIPASTI MISTI

Deep fried polenta cakes with truffle honey, bruschetta tapenade, goat cheese fritters, fig jam, walnut & gorgonzola stuffed dates, coppa & Toscano salami, prosciutto wrapped Gouda and Mama Lil's peppers. 16

TORTA alla ZUCCHINE

Grated zucchini, Grana Padano cheese, mozzarella, garlic, onions, herbs & bread crumbs, pressed and pan fried, placed over pomodoro & zucchini sauce. 14

FUNGI alla GRANCHIO

Crimini and shiitaki mushrooms stuffed with Dungeness crab, cream cheese, green onions, red bell peppers, basil and a light breading, apple wood oven baked, drizzled with a balsamic reduction and herb oil. 14

ENTRÉES

CAPELANTE SCOTTATE

Jumbo sea scallops pan seared with lemon, cream and butter, placed over a langostino and wild mushroom creamy parmesan risotto, accompanied by grilled asparagus. 38

****BISTECCA con GAMBERI***

Hand cut beef tenderloin grilled medium rare, topped grilled prawns, served with a port wine reduction and gorgonzola cream sauce, accompanied by grilled zucchini and rosemary baby red potatoes. 39

LINGUINI con FUNGI

Prosciutto ham, calamata olives, roasted garlic, tomatoes, arugula, shiitaki and crimini mushrooms sautéed in extra virgin olive oil with chili flakes, garlic and cream, tossed with linguini pasta, topped with Grana Padano cheese. 26

RAVIOLI AUTUNNO

Pumpkin filled ravioli, arugula and prosciutto with a butternut squash herb cream sauce, topped with hazelnuts and Grana Padano cheese. 26

CALAMARI PICATTA

Hidden Bay *wild caught* calamari steak, egg-dipped and sautéed with garlic, shallots, artichokes and capers, flamed with white wine and finished with lemon and butter, served with parmesan risotto. 28

FEATURED WINE

Enrico Serafino Barbera d'Alba DOC

100% Barbera grapes grown in the beautiful Langhe hills of Piemonte. Fully harvested by hand from vines that are around 30 years old. This wine has been aged in oak barrels for one year. On the nose it shows perfumes of violet, cherry, currents and spices. On the palate this wine feels fresh, velvety and medium to full bodied with a pleasant finish.

Big glass 13. Bottle 39.

ORDER A BOTTLE AND RECEIVE A COMPLIMENTARY CHEESE PLATE