

ANTIPASTI

CALAMARI FRITTI Fried Squid, Smoked Tomato Aioli, Candied Lemon	7.00
SAUTEED CALAMARI Squid sautéed with Pancetta, Chilies and Garlic. White Wine, Fresh Tomatoes	7.00
MANILA CLAMS Fresh Clams, White Wine, Sicilian Spices	7.00
GAMBERONI ALLA DIAVOLA Large Shrimp with Chilies and Garlic on Soft Polenta, Tomato Onion Confit	8.00
CARPACCIO DI CARNE Organic Beef Carpaccio, Arugula Salad, Mustard Aioli, Parmesan Cheese	7.00
POLPETTE Veal meatballs, Cepe Cream, Brioche Toast	7.00
LAMB SKEWER Rosemary Skewer Lamb, Fig Balsamic Glaze, Soft Polenta, Humbolt Fog Goat Cheese	7.00
CURED MEATS Chef's Selection of Cured Meats, Seasonal Fruit	6.00
FONDUTA ALLA VALDOSTANA Fontina Cheese and Parmesan Fondue, Toasted Rustic Bread	6.00
EGGPLANT INVOLTINI Grilled Eggplant, Burrata Cheese, Tomato Coulis, Parmesan Crisp	7.00

INSALATE E ZUPPE

MINISTRONE Tomato Broth, Veal and White Bean Ravioli, Seasonal Vegetables, Pesto	8.00
ZUPPA DI GIORNO Soup of the Day	7.00
ASPARAGI Grilled Asparagus, Avocado, Boiled Egg, Lemon Vinaigrette	7.00
ARUGULA AND ROASTED BEET Humbolt Fog, Maple Balsamic Vinaigrette	10.00
CAESAR Baby Kauai Romaine, Caesar Dressing, Flaky Anchovy Twist	8.00
VERDE MISTA Spicy Winter Greens, Dried Cranberries, Goat Cheese, Hazelnut Vinaigrette	7.00

PIZELLE

PESTO Roasted Garlic Pesto, Italian Cheeses, Fresh Herbs	8.00
POMODORO "CAPRESE" Heirloom Tomato, Buffalo Mozzarella, Balsamic Reduction, Micro Basil	8.00
CARCIOFI Roasted Artichoke, Mushroom, Fontina and Parmesan Cheeses	7.00
SALSICCIA Handmade Sausage, Grilled Sweet Peppers, Mozzarella	8.00

PRIMI

RISOTTO AI FUNGHI DI BOSCO Mixed Exotic Wild Mushrooms, Truffle Oil, Pecorino Cheese	15.00
RISOTTO QUATTRO FORMAGGI Fontina, Mozzarella, Parmesan, Goat Cheese, Kauai Cherry Tomatoes	18.00
RISOTTO ALL' ANATRA Duck Leg, Garden Peas, Morel Mushrooms, Parmesan Cheese	15.00
GAMBERONI ALLA DIAVOLA RISOTTO Spicy Shrimp, Roasted Tomatoes, Brandy	19.00
LINGUINI CON LE VONGOLE Saffron Linguini, Manila Clams, Braised Leeks, White Wine	19.00
SPAGHETTI ALLA BOLOGNESE Fresh Spaghetti, Meat Ragu, Parmesan Cheese	19.00
PAPPARDELLE CON AHI Fresh Ahi Tuna, Egg Pappardelle, Oregano, Lemon Zest	20.00
GNOCCHI ALLE ERBE Herb Gnocchi, Pearl Zucchini and Squash, Sage Beurre Noisette	19.00
TORTELLINI AI QUATTRO FORMAGGI Goat Cheese and Ricotta Tortellini, Mascarpone Cream, Candied Walnuts, Gorgonzola	19.00
RIGATONI CON VODKA Handmade Rigatoni Pasta, Tomato Cream, Vodka	18.00

SECONDI

BISTECCA 14oz Organic Corn-Fed Beef, Olive Oil Fresh Herbs, Spiced Broccolini, Grilled Lemon	40.00
OSSOBUCO Braised Veal Shank, Heirloom Carrots, Gremolata	42.00
PESCE DI STAGIONE CON CARCIOFI BARIGOULE Seasonal Fresh Fish, Baby Artichoke, Brussel Sprouts, Peas, Heirloom Tomato, Panchetta, Radicchio	38.00
CAPELANTE Seared Sea Scallops, Prosciutto, Apple and Fennel Salad, Celery Root Puree, Tarragon Vinaigrette	39.00
PETTO DI POLLO Roasted Chicken Breast, Pepperonata, Prosciutto and Fresh Mozzarella, Pan Jus	34.00
PESCE SPADA AL SALMORIGLIO Grilled Pacific Swordfish Fillet, Oregano, Lemon, Olive Oil, Baby Bell Pepper Relish	38.00

Chef de Cuisine: Patrick Shimada