



## *ANTIPASTI*

<b>Crispy Polenta and Grilled Anjou Pear</b> - Toasted pine nuts, Gorgonzola dolcelatte sauce	9
<b>Antipasto Misto</b> - Assorted salume and cheeses, house cured olives, oven-dried tomato caprese	11
<b>Grilled Wild Salmon</b> - Favetta, radish, lemon, celery citronette	10
<b>Tuna Carpaccio</b> - Lemon zest mayonnaise, capers, fleur de sel	11
<b>Steamed Prince Edward Island Mussels</b> - Tomato, garlic, dried chilies, white wine, crostini	10

## *INSALATE*

<b>Watermelon Salad</b> - Arugula, Haystack Mountain feta, pine nuts, Champagne vinaigrette, mint oil	7
<b>Trout Salad</b> - Pan-seared Idaho trout, mâche, Champagne vinaigrette, mint oil	9
<b>Arugula Salad</b> - Summer vegetable and sweet corn sformato, shaved Parmigiano-Reggiano, lemon olive oil, tomato coulis	8
<b>Caesar Salad</b> - Hearts of romaine, garlic, anchovies, extra virgin olive oil, ciabatta croutons	8

## *PRIMI*

<b>Summer Vegetable Lasagne</b> - Tomato, zucchini, spinach, squash, mozzarella, Parmigiano, basil, balsamic reduction	18
<b>Linguine alle Vongole</b> - Manila clams, garlic, tomato, white wine, chili flakes	12/21
<b>Ligurian Fish Soup</b> - Halibut, mussels, shrimp, clams, onion, tomato, garlic, fennel, white wine	13/22
<b>Penne Bolognese</b> - Spicy Italian sausage, tomato, and fennel ragù	11/17
<b>Farmers' Market Risotto</b> - Sweet corn, heirloom tomato, grilled black tiger shrimp, red chili oil	16/27

## *SECONDI*

<b>Grilled Mahi-Mahi</b> - Summer vegetables, tomato caper vinaigrette	25
<b>Crispy Pan Seared Duck Breast</b> - Soft polenta, summer vegetables, kiln-dried cherry sauce	22
<b>Wild Salmon alla Nage</b> - Mussels, asparagus, peas, shallot, white wine, herbs	26
<b>Grilled Colorado Ribeye Steak</b> - Mashed potato, green beans, lemon compound butter	29
<b>Free-Range Chicken al Mattone</b> - Grilled under a brick, with panzanella salad	22

**Executive Chef:** Greg Keesy

**Sous Chef:** Calandra McKenna

An 18% gratuity may be added for parties of six or more