

Antipasti

Chef's Soup of the day	7
Autumn Salad Mizzuna greens, pecorino cheese, walnuts, pears and roasted butternut squash	8
Bianco Salad Hearts of palm, baby artichokes, Belgium endive, Pecorino cheese, white mushrooms and truffle oil	11
Crispy Roman Artichokes Polenta crouton, chicken liver paté and shaved parmesan cheese	11
Classic Caesar Salad prepared table side for Two	18
N.Y. Strip Steak Salad Sliced N.Y.Sirloin, baby arugula, endive, lemon olive oil and sliced parmesan cheese	14
Chicken Meatballs Ricotta cheese, rosemary, tomato cream sauce and zucchini salad	10
Buffalo Mozzarella wrapped in Bresaola Sliced beefsteak tomatoes, roasted yellow sweet beets and arugula pesto	13
Sea Bass "Carpaccio" Potato blini, asparagus, horseradish-sour cream	13

Pasta

Pappardelle Braised short ribs of beef "Bolognese"	15
Paglia e Fieno Maine Lobster, roasted grape tomatoes, lobster cream sauce	25
Tagliatelle Ragù Braciola stuffed with pine nuts, pecorino cheese, raisins and filetto di pomodoro sauce	14
Spaghetti Lamb meatballs, mint pesto, Tuscan kale, alio olio	17
Linguini White Clam Sauce Cockles, broccoli rabe, spicy flakes,	17
Paccheri Italian sausage, peas, light tomato cream sauce	14
Ricotta Gnocchi Shrimp, sautéed cauliflower, oven dried tomato sauce & Italian bread crumbs	22

Main Course

Crispy Striped Bass Asparagus, shallots, peas, herb caper oil	22
Grilled Organic Salmon Braised greens, white beans, garlic confit	19
Poached Halibut Lobster cream, chervil, baby carrots and potato puree	27
Grilled Filet Mignon Butternut squash-risotto, short rib of beef sauce	29
Braised Pork "Osso Buco" Barley risotto, exotic mushrooms, rosemary, lemon zest	21
Seared Duck Breast Sweet potato mashed, dried cranberries, Vin Santo reduction	29
Pan-Roasted Chicken Breast Wilted spinach, garlic potato purée, Oxtail sauce	19
Roasted Veal Tenderloin Sautéed Swiss chard, parsnip puree, sweet onion sauce	27
Porchetta Romana Roasted tender Pork filled with fennel seeds, mustard, rosemary and sautéed brussels sprouts	19

Side Dishes

Broccoli di Rape With roasted grape tomatoes and garlic confit	8
Steamed String Beans With Swiss chard and shallots	7
Roasted Brussels Sprouts	7
Baby Spinach Sautéed in garlic and light oil	6
Garlic Mashed Potato	6

Prix Fixed Lunch \$24.00

Appetizers (Choice of)

Soup of the Day

Misto Di Campo House greens and grape tomato

Caprese Fresh mozzarella, tomato, beets and basil

Fritto Misto Calamari, asparagus, shrimp and mushrooms

Baby Spinach Salad String beans & steamed potato salad with mustard dressing

Main Courses (Choice of)

Veal Scaloppini Caper berries, lemon and shitake mushrooms

Gnocchi Genovese pesto Asparagus, oven dried tomatoes and grilled shrimp

Pappardelle Funghi Mix mushrooms, truffle oil and cream sauce

Chicken Paillard Olive tapenade, fennel-arugula salad

Grilled Idaho Trout String beans & steamed potato salad with mustard dressing

Panini of the day

Desserts (Choice of)

Chocolate Mousse Cake

Warm Pear Tart

Butternut Squash Panna Cotta

American Coffee or Hot Tea

Executive Chef: Merlin Tlapa