

<u>pasta</u> made fresh in house   gluten free pasta available	
fettuccine, lobster, shrimp, spicy tomato sauce, basil oil	29
lobster ravioli, creamy lobster bisque, arugula, cherry tomato	29
“spaghetti alle vongole” clams, diced tomato, parsley, garlic white wine sauce	29
“fregola ai frutti di mare” lobster tail, jumbo shrimp, scallop sautéed vegetables, tomato lobster bisque	42
pappardelle, braised beef short rib porcini ragout	28
spaghetti, white veal bolognese, asparagus, truffle oil	26
pumpkin ravioli, drawn thyme butter, sundried tomatoes, shaved parmesan	25
gnocchi, chicken thigh ragout, pancetta, porcini mushroom, marsala, parmesan, truffle oil	26
<u>seafood</u>	
local pan seared red snapper filet, seafood risotto, basil oil	37
local yellow fin tuna, celeriac purée, arugula – parsley gremolata, grilled asparagus	39
local grilled mahi-mahi, grain mustard smashed red potatoes, garlic broccolini, grape agrodolce	35
“branzino al sale” fresh whole mediterranean striped bass salt crusted, grilled vegetables, roasted potatoes, lemon chardonnay caper sauce	50
<u>meat</u>	
chicken piccata, lemon caper sauce, pappardelle, garden vegetables	29
veal scaloppini, mixed mushroom marsala sauce, mashed potatoes, garden vegetables	32
duck breast tagliata, crispy duck leg confit, porcini truffle risotto, port wine jus	39
herb marinated new zealand rack of lamb, mashed potato, grilled asparagus, mint demi-glace	51
grilled 8 oz beef fillet mignon, green peppercorn demi glace, scalloped potatoes, sautéed bacon green beans	56
<i>*add 4oz lobster tail 15</i>	