

<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	26
“fregola ai frutti di mare” lobster tail, jumbo shrimp, scallop sautéed vegetables, tomato lobster bisque	39
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	23
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	34
local yellow fin tuna, celeriac purée, arugula – parsley gremolata, grilled asparagus	36
local grilled mahi-mahi, grain mustard smashed red potatoes, garlic broccolini, grape agrodolce	34
“branzino al sale” fresh whole mediterranean striped bass salt crusted, grilled vegetables, roasted potatoes, lemon chardonnay caper sauce	45
<u>meat</u>	
chicken piccata, lemon caper sauce, pappardelle, garden vegetables	28
veal scaloppini, mixed mushroom marsala sauce, mashed potatoes, garden vegetables	31
duck breast tagliata, crispy duck leg confit, porcini truffle risotto, port wine jus	36
herb marinated new zealand rack of lamb, mashed potato, grilled asparagus, mint demi-glace	47
grilled 8 oz beef fillet mignon, green peppercorn demi glace, scalloped potatoes, sautéed bacon green beans	53
<i>*add 4oz lobster tail 15</i>	