



MAIN DISHES

QUATTRO FORMAGGI LASAGNA \$55
FRESH EGG PASTA, RICOTTA, MOZZARELLA, MARINARA,
PARMIGIANO REGGIANO, PECORINO ROMANO
*ADD BOLOGNESE SAUCE +\$15

CHICKEN PICATTA \$75
BONELESS ORGANIC CHICKEN BREAST, WHITE WINE, LEMON,
CAPERS, BLANCHED BROCCOLI

CHICKEN MARBELLA \$65
BONELESS ORGANIC CHICKEN THIGHS, CASTELVATRANO
OLIVES, PRUNES, CAPERS, WHITE WINE

FLORENTINE PORK \$75
SPINACH, PROVOLONE & PARMESAN STUFFED PORK LOIN


LEMON & HERB FAROE ISLAND SALMON \$95
HERB & LEMON ROASTED SALMON FILETS
WITH EVOO AND FINE HERBS

CHIMI CHURRI SHRIMP SKEWERS \$68
LEMON PEPPER SHRIMP WITH GREEN HERB SAUCE

BOURBON MAPLE STEAK TIPS \$98
TENDER GRASS FED BEEF WITH KENTUCKY BOURBON AND
VERMONT MAPLE SYRUP GLAZE

ASPARAGUS & PEA RISOTTO \$48
CREAMY ARBORIO RICE WITH ROASTED ASPARAGUS, SWEET
PEAS & PARMIGIANO REGGIANO

BURRATA RAVIOLI WITH PESTO \$48
FRESH EGG PASTA FILLED WITH BURRATA,
SERVED WITH BASIL PINE NUT
PESTO SAUCE & ROASTED HEIRLOOM CHERRY TOMATOES





SIDES

ROASTED SEASONAL VEGETABLES \$48

POTATOES LYONNAISE \$48

PARMESAN ROASTED ZUCCHINI \$38

MEDITERRANEAN ORZO SALAD \$48

BANG BANG BROCCOLI \$48


GARLIC WHIPPED POTATOES \$35

MARINATED BEET SALAD \$38

GIGANDE BEAN SALAD \$38

HOUSE POTATO SALAD \$38

ALL SIDES SERVE 6-8





SALADS

STRAWBERRY CRUNCH \$55

FIELD GREENS, BABY SPINACH, STRAWBERRIES, CANDIED
WALNUTS, GRANOLA, APPLE, GOAT CHEESE

CAESAR \$48

CRISP ORGANIC ROMAINE HEARTS, GARLIC CROUTONS,
PARMIGIANO REGGIANO, HOUSE MADE LEMON DRESSING

GARDEN \$38

FIELD GREENS, SHAVED VGETABLES

FATTOUSH \$45

FIELD GREENS, TURKISH CUCUMBERS, CHERRY TOMATOES,
MARINATED OLIVES, FETA, TOASTED PITA

BEET SALAD \$48

MARINATED BEETS, TOASTED ALMONDS,
FIRE ROASTED PEPPERS

ADD TO A SALAD

HERB ROASTED ORGANIC CHICKEN \$48

TERIYAKE FAROE ISLAND SALMON \$95

ITALIAN TUNA SALAD \$38

LEMON PEPPER SHRIMP \$68

ALL SALADS ARE SERVED WITH BALSAMIC VINAIGRETTE

ALL SALADS SERVE 6-8

