



WINTER DINNER MENU

Chef Douglas D'Avico

White Wine by the Glass

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| 2007 Vernaccia, "Terre Di Tufti," Teruzzi & Puthod | 11 |
| 2008 Vermintino, "Casamatta," Cerreto Guidi | 9 |
| 2007 Pinot Bianco, Alois Lageder | 11 |

Red Wine by the Glass

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| 2007 Pinot Noir, "Duettori," Cesari | 11 |
| 2004 Merlot, Dainero | 10 |
| 2007 Nero D'Avola, Syrah, Cusumano | 12 |

Spritz, made with Aperol, an orange aperitivo and Prosecco 12

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| 2008 Riesling, "Rain," Alois Lageder | 13 | 2008 Primitivo, "SLID," San Marzano | 10 |
| 2008 Pinot Grigio, Bottega Vinaia | 12 | 2005 Corvina, "Campofiorin," Masi | 9 |
| 2007 Nosiola, "Sole Alto," Marco Donati | 10 | 2006 Nebbiolo D'Alba, Demarie | 13 |

A N T I P A S T I

SALADS AND SMALL PLATES

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| Grilled calamari, arugula, celery root, green beans, radishes, lemon, extra virgin olive oil | 9 |
| Burrata, cows milk mozzarella, roasted organic tomatoes, extra virgin olive oil, basil | 9 |
| La Quercia Heirloom Prosciutto Rosso with melon, extra virgin olive oil, mint and Saba | 9 |
| Soft polenta with house made Italian Sausage, rapini, caramelized onions, and Parmigiano Reggiano | 9 |
| Roasted beet ravioli with herbed cheese filling, pine nuts and lemon virgin olive oil dressing | 8 |
| Caprese salad with bufala mozzarella, on the vine tomatoes, basil, and sea salt | 10 |
| Prime beef carpaccio with watercress, roasted peppers, artichokes and gorgonzola dressing | 10 |
| Field greens with candied walnuts, goat cheese, sherry-raisin vinaigrette | 8 |
| Arugula salad with granny smith apples, pine nuts, tomato, imported mozzarella di bufala | 8 |
| Caesar salad with baby red and green romaine, egg-less Caesar dressing and Parmigiano Reggiano | 8 |

P R I M I P I A T T I

RAVIOLI AND PASTA

APPETIZER/ENTREE

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| Ravioli with Maine Lobster, creamed spinach, and lobster reduction butter sauce | 12/23 |
| Ravioli filled with asparagus tips and aged provolone cheese, onions, sun-dried tomato sauce | 9/17 |
| Ravioli filled with house-made spicy sausage, arrabbiata sauce | 9/17 |
| Ravioli filled with butternut and acorn squash, sweet walnut butter sauce | 9/17 |
| Quinoa spaghetti, braised tomatoes, roasted pepper, red onion, basil, green onion and a poached egg | 10/17 |
| Garganelli pasta with steak, roasted porcini mushrooms, roasted red onions, garlic, red wine, pine nuts | 11/19 |
| Rigatoni with Ragu di Carne, pancetta, onions, San Marzano Tomatoes, chili flakes, Pecorino Romano | 10/17 |
| Spinach Pappardelle, with chicken, shallots, cream and Parmigiano | 11/18 |
| Farfalle pasta with duck confit, asparagus, mushrooms, pearl onions and pine nuts | 11/19 |
| Risotto with Nueske's Smoked Bacon, smoked mozzarella, roasted organic tomatoes, arugula | 10/18 |

S E C O N D I P I A T T I

ENTREES

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| Loch Duart Salmon, rosemary roasted vegetables, sun-dried tomatoes, with a roasted tomato broth | 24 |
| Day Boat Scallops with sautéed mushrooms, leeks, roasted potatoes, and roasted garlic-butter sauce | 24 |
| Scaloppini of veal with potato-truffle agnolotti, spinach, sage, tomato, white wine garlic reduction | 25 |
| Grass-fed Dietzler Farms New York Strip with potato-leek terrine and demi glace | 29 |
| Ossobuco with parsley Yukon Gold Potatoes, braising liquids | 27 |
| Roasted rack of lamb with rapini, rotolo of leeks, potato, mushrooms, natural reductions | 29 |
| Braised Duroc Pork Cheeks with apples, oranges, rosemary, natural reductions and cantaloupe biscuits | 21 |
| Natural chicken with seasoned bread crumbs, rapini, roasted potatoes, cinnamon, raisins chocolate, pine nuts | 19 |