

ANTIPASTI CHOICES

Fois Gras & Diver Scallop on Roasted Tomato Broth & Sautéed Spinach, Topped with Sesame Panko Breadcrumbs & Enoki Mushrooms, Finished with Green Pea Puree Wine Suggestion: Whitehaven, Marlborough, Sauvignon Blanc 2015 \$10

OR

Thin Slices of Raw Beef Tenderloin, Arugula, Capers, Shaved Parmigiano Cheese, Extra Virgin Olive Oil Wine Suggestion: Masi Masianco, Friuli-Venezia Giulia, Pinot Grigio 2014 \$9

OR

Roasted Beet & Arugula Salad Topped with Goat Cheese & Pine Nuts Wine Suggestion: Le Colture, Fagher, Valdobbiadene, Prosecco Superiore \$10

SECONDI CHOICES

Giant Ravioli Stuffed with Sautéed Spinach, Ricotta Cheese, Lemon Zest & an Egg Yolk, Sautéed with Brown Butter Sage & Truffle Sauce, Finished with Shaved Romano Cheese & Black Truffle Peelings Wine Suggestion: Stolpman Estate, Ballard Canyon, Syrah 2014 \$15 OR

Gnocchi Sautéed with Creamy Tomato Sauce, Spinach & Wild Mushrooms, Topped with Romano Cheese Wine Suggestion: Felsina, Berardenga, Italy, Chianti Classico 2013 \$16

OR

Homemade Butternut Squash & Ricotta Cheese Ravioli, Spicy Marinara, Shaved Parmigiano Cheese, Brown Butter Sage Sauce (dish contains small traces of pine nuts & walnuts) Wine Suggestion: Whitehaven, Marlborough, Sauvignon Blanc 2015 \$10

OR

Grilled Blue Water Prawn, Served with Homemade Spaghetti, Diced Vegetables & Lemon Caper Sauce Wine Suggestion: Stolpman, Ballard Canyon, Viognier 2014 \$10

OR

Pepper Crusted Filet Medallions, Topped with Cabernet Reduction; Served with Farmer's Market & Potato Onion Cake Wine Suggestion: Hess Collection, Allomi, Napa Valley, Cabernet Sauvignon 2014 \$16

> <u>DOLCE</u> Ginger Flavored Cheesecake, Finished with Crème Anglaise & Caramel Sauce Wine Suggestion: Michele Chiarlo, Nivole Moscato d'Asti 2015 \$14

> > Chef's Menu \$50 per person plus tax & gratuity All Wine Suggestions are additional

Please call for reservations: 562.491.0066

