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### *Soups*

Seafood & Fish in a creamy Lemon Basil Broth	12
Chorizo & Cannellini Bean in a rich Tomato Broth	8

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### *Salads*

Spinach & Butter Lettuce, seasonal Pear, toasted Almonds, & Passion Fruit Dressing	12
Golden Beet, Belgian Endive, Micro-Greens & Vin Santo Vinaigrette	10
Hearts of Romaine & Arugula with Mustard Vinaigrette	10

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### *Vegetables e' Legumes*

Roasted New Potatoes with Rosemary & Garlic	8
Mixed Grill of seasonal Vegetables	10
Sauteed Rapini with Garlic & Extra Virgin Olive Oil	8

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### *Pasta e' Casseroles*

*100% Durum Wheat Semolina Flour*

Linguini Pasta with Tiger Shrimp, Clams, Calamari & Fish with Plum Tomatoes	25
Penne Pasta with Wild Boar Sausage in a Currant Sauce	20
Agnolotti Pasta of Goat Cheese & White Truffle Essence in a Mascarpone Sauce	20

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### *Fish e' Seafood*

Wild Salmon, oven-roasted with Fennel in a Pink Peppercorn & Tarragon Cream Sauce	26
Tiger Prawns, grilled & served over fire roasted Anaheim Peppers w/Cayenne & Garlic Infusion	24
Stripe Bass seared over fresh Artichokes, Cannellini Beans, & Cherry Tomatoes	24

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### *Meat e' Fowl*

Veal Shank slowly braised in a Gremolata Sauce over Parmigiano Risotto	28
Lamb Chop with Zinfandel-Balsamic Sauce over Parmigiano Risotto	28
Sauteed Chicken Breast with Porcini Mushrooms in a Madera Wine Sauce	22
Filet Mignon, pan seared & served with a Pomegranate-Dry Cherry & Port Reduction	28
Risotto with Lobster & Veal Sausage in a Saffron Sauce	30

*All our products are 100% natural, hormone-free, antibiotic free, e' of the highest quality of available organic e' biodynamic seasonal offerings.*