

*The menu has been designed with six categories of wine styles & complimentary food selections.*



*Each lists Chef's recommendations of wine & food pairings that will heighten the quality of taste to the palate & pleasure to the nose.*



*Dishes can serve as tasters for the table or as main courses. Have fun with it, and above all, eat & drink what you love.*

### *Soups*

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

### *Salads*

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

### *Vegetables & Legumes*

Roasted New Potatoes with Rosemary & Garlic	8
Steamed Asparagus in a Black Truffle Parmigiano Sauce	14
Sauteed Rapini with Garlic, Cayenne Chili & EVOO	8
Mixed grill of seasonal Vegetables with Agliata drizzle	12

*Dry & Sparkling  
White Wines*

Champagne,  
Greco Di Tufo,  
Fiano, Grillo,  
Marsanne,  
Pinot Bianco,  
Pinot Grigio,  
Prosecco, Sancerre,  
Verdicchio,  
Vermentino, Viura



*Aromatic & Full  
Body White Wines*

Chablis,  
Chardonnay, Gavi,  
Gewurzstraminer,  
Riesling, Rosé  
Sauvignon Blanc,  
Tokay, Traminer,  
Ribolla

Poached Octopus with Artichokes, Celery, Fennel, Mint, EVOO &  
White Wine Agretto 14

Linguini Pasta with Clams, Rapini, Garlic & EVOO 18

Tiger Shrimp wrapped in Speck Prosciutto with Lemon Sauce 24

Zucchini, Eggplant & Tomato Cassoulet with Parmigiano Gratin 14

Cheese Platter of herbed Goat & Feta with cured Mediterranean  
Olives 12



Garbanzo Flour Crepes with Spinach Ricotta in a Sage Sauce 16

Sea Bass Tempura over grilled Eggplant with Kalamata Olives in a Red  
Wine Reduction 24

Tiger Shrimp, Clams, Calamari & Fish in a Tomato Stew 25

Wild Salmon, oven-roasted with Fennel in a Pink Peppercorn &  
Tarragon Cream Sauce 26

Cheese Platter of Muffato & Robiola with a Sour Cherry Marmalade 12

*Light Dry Red  
Wines*

*Bright acidity, light  
tannin, dry finish*

Barbera, Chianti,  
Dolcetto,  
Lambrusco,  
Morellino, Pinot Noir,  
Priorat, Hermitage



*Medium Body Red  
Wines*

*Soft acidity, light fruit,  
balanced tannin on the  
finish*

Aglianica, Crianza,  
Grenache, Lagrein,  
Montepulciano,  
Mourvedre,  
Rosso Conero,  
Terraldego,  
Valpolicella

Agnolotti Pasta of Goat Cheese & White Truffle Essence in a  
Parmigiano Reggiano & Mascarpone Sauce 20

Pork Medallions lightly breaded & topped with Arugula , Cherry  
Tomatoes & Sweet Lemon Vinaigrette 20

Veal Sausage Cassoulet with White Cabbage & Cannellini Beans 14

Tagliatelle Pasta with Pancetta, Maui Onions & Pacchino Tomatoes 14

Cheese platter of Manchego & Pecorino Tartufato with toasted  
Almonds 12



Gluten-free Penne Pasta with seasonal Vegetables in a Pesto Finish 16

Half Chicken, brick- pressed & seasoned with fresh Lemon, Garlic  
& Herb-Mustard Sauce 18

Potato Gnocchi in a creamy Gorgonzola & Tomato Sauce 22

Risotto with Lobster & Veal Sausage in a Saffron Sauce 30

Cheese Platter of Pecorino Pepato & Drunken Goat with an Apple  
Raisin Compote 12

*Elegant Full Body  
Red Wines*

*Distinctive Varietal  
Aromatics, Great  
Balance between Acidity  
& Fruit, Rich Texture on  
Palate, Smooth Finish*

Aglianico Delle  
Vulture, Barbaresco,  
Barolo, Bordeaux,  
Brunello, Burgundy,  
Malbec, Meritage,  
Taurasi, Rioja



*Bold Full Body  
Red Wines*

*Aromatically  
Concentrated, Rich &  
Copious on the Palate,  
Big Fruit with a  
Lingering Finish*

Amarone,  
Australian Shiraz,  
California Cabernet,  
Cannunau, IGT,  
Merlot, Nero  
D'Avola, Primitivo,  
Super Tuscan,  
Zinfandel

Penne Pasta with Wild Boar Sausage in a Currant Sauce 20

20 oz. Rib Eye of Beef, oven roasted & topped with fresh Arugula & Affiorato Olive Oil - *carved table side* 50

Quail, seared, with Elderberry Sauce over scalloped Sweet Potato 26

Bigoli Pasta with Smoked Duck & Sweet Peas in a Robiola Cheese Sauce 20

Cheese platter of Parmigiano Reggiano & Tartufato with Dry Figs & a Honey Drizzle 12



8 oz. Filet Mignon, pan seared & served with a Pomegranate-Dry Cherry & Port Wine Reduction 28

Lamb Chop with Zinfandel-Balsamic Sauce over Parmigiano Risotto 28

Beef Tri-Tip, slowly braised in a Red Wine Barbecue Sauce over Soft Polenta 18

Cheese platter of Gorgonzola Dolce Latte with poached Pear Chutney 12