

March 28 – April 3, 2012

Speciali

ZUPPA

ZUPPA di FUNGHI con CREMA.....cup 5.50..... bowl 7.75
cream of wild mushroom soup

INSALATA / ANTIPASTI

INSALATA MISTA..... 10.00
organic mixed greens, San Daniele prosciutto, pickled onions, candied pecans and Point Reyes blue cheese with balsamic vinaigrette

AHI TONNO alla TARTARA..... 13.50
Ahi tuna with lime and coriander, tobiko caviar, sesame seed oil, crushed red pepper, greens and taro root chips

PASTA

FETTUCINE al SALMONE AFFUMICATO e CAVIALE 19.95
flat pasta with smoked salmon, red, golden, and black caviar, scallions and cream sauce

RAVIOLI TONDO con PISELLI e PROSCIUTTO 16.90
pasta filled with sweet peas & Asiago cheese with a prosciutto, mushroom and black truffle wine-cream sauce

LASAGNE PASTICCciate..... 16.90
*flat pasta layered with sausage, plum tomatoes, béchamel crème, and parmesan cheese
(SERVED WEDNESDAYS & FRIDAYS ONLY)*

RISOTTO

RISOTTO con CAPESANTE..... 27.00
arborio rice with fresh grilled jumbo scallops and served with a vanilla, sweet corn reduction and crispy leeks

CARNE

COSTOLETTE di AGNELLO alla GRIGLIA PRIMAVERA 39.00
three grilled spring rack of lamb chops served with mushroom risotto, green beans and currant mint sauce

POLLO alla MARSALA 18.50
sautéed chicken breast with Marsala reduction, vegetables and scalloped potatoes

COSTATE di MANZO BREVE..... 22.00
boneless beef short ribs, braised in a red wine au jus with garlic mashed potatoes and winter vegetables

BISTECCA alla GRIGLIA..... 39.00
grilled Creekstone bone-in rib-eye steak (20 oz), with garlic mashed potatoes and seasonal vegetables

PESCE

SALMONE alla GRIGLIA..... 28.00
Loch Duart Scottish salmon filet, grilled & served with creamy parmesan risotto, heirloom tomato, green pea sprouts, and gremolata topping

TROTA IRIDEA..... 18.50
fresh grilled rainbow trout with seasonal vegetables

DOLCE

PANNA COTTA 7.50
cooked vanilla cream served with a blueberry sauce