

### *Antipasta*

***Italian Braised Octopus* ..... \$15**

Slow cooked tender with tomatoes, white wine, capers and olives.

***Artisan Cheese Plate*..... Priced Accordingly**

Choose from our selection of imported artisan cheeses served with an assortment of crackers and bread.

***Seared Foie Gras*..... \$21**

With brûlée pear and blackberry sauce.

***Oysters on the Half Shell*..... Market Price**

Changing varieties of six freshly shucked oysters served on the half shell with raspberry-champagne mignonette.

***Salumi Plate*..... \$22**

Chef's selection of Italian and other dry and cured meats. Served with a variety of accompaniments and assorted crackers and bread.

### *Zuppa*

***Broccoli Parmesan Soup* ..... \$10**

Flavored with lemon, garnished with garlic croutons.

***Lobster Bisque* ..... \$12**

Rich and flavored with brandy, garnished with fresh lobster, crème fraîche and parsley.

### *Insalata*

***Citrus & Burrata Salad*..... \$13**

Creamy burrata, orange segments, mint and pomegranate seeds over baby arugula dressed with lemon and olive oil.

***Roasted Beet, Lentil and Feta Salad*..... \$11**

With red onions, parsley and basil, tossed with a mustard garlic vinaigrette.

***Herb Goat Cheese & Mixed Green Salad* ..... \$12**

Herb goat cheese mousse with toasted sesame crackers, roasted tomatoes, baby greens and lemon vinaigrette.

***Baby Spinach Salad with Dried Figs & Gorgonzola Cheese*..... \$12**

Tossed with sherry vinaigrette with spiced walnuts.



*Executive Chef Peter Sedares*

*\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

*20% Gratuity added for 6 people or more. Split charge \$6<sup>00</sup>.*

*Pasta & Risotto*

*(Portioned as a course but available as entrées.)*

*Prawns “Saltimbocca”..... \$14*

Twin prawns stuffed with mozzarella and basil, wrapped with prosciutto, pan roasted served over roasted tomato risotto with toasted pine nuts and shaved parmigiana.

*Sweet Potato Gnocchi Carbanara..... \$13*

Seared house made gnocchi tossed in a parmesan sauce with peas, pancetta and black pepper.

*Fresh Chive Tagliatelle with Butter Poached Leeks..... \$13*

With crimini mushrooms, Italian parsley and parmigiana cheese.

*La Pesce*

*Italian Seafood Stew..... \$36*

Shrimp, clams, mussels, white fish, crab and calamari in a lightly spiced, white wine tomato sauce with capers, fennel and oregano served over house made squid ink linguini.

*Parmesan Crusted Salmon..... \$29*

Organic salmon filet roasted with fresh herbs, garlic and parmigiana served with a wild mushroom risotto cake and roasted asparagus with lemon.

*Seared Scallop “Ravioli” with Foie Gras Butter Sauce..... \$35*

Served deconstructed with saffron pasta squares, roasted garlic potato purée and broccoli rabe.

*La Carne*

*Goat Cheese Crusted Filet Mignon with Dried Cherry-Balsamic Reduction..... \$43*

Pan seared, served with caramelized Brussels sprouts and roasted sweet potatoes.

*Lamb Loin with Black Olive & Wine Pan Sauce..... \$36*

Seasoned with garlic and rosemary, pan roasted and served sliced over roasted shallot parmesan risotto with wilted baby arugula.

*Duck Breast with Orange, Pomegranate and Honey..... \$34*

Seared and served over braised lentils with roasted root vegetables and spinach.

*Five Course Mistral Tasting*

*Per Person..... \$80*

*Per Person with Wine Pairing..... \$110*

Our chef would be pleased to prepare an extraordinary five course dinner for your party.