

PIATTI

AGNELLO

GRILLED COLORADO LAMB T-BONES WITH PAN SEARED GNOCCHI, PEPPERONATA, FETA CHEESE, CANDIED SAGE AND A LAMB REDUCTION 38

PAPPARDELLE

HOUSE MADE RIBBON PASTA SERVED WITH A PAN FRIED CHICKEN BREAST IN A MARSALA MUSHROOM SAUCE AND FINISHED WITH PARMESAN 29

RISOTTO

ROASTED BUTTERNUT SQUASH, CANDIED SAGE, TOASTED PUMPKIN SEEDS, DRIED CRANBERRIES, PUMPKIN SEED OIL AND SHAVED PECCORINO CHEESE 25

TORTELLINI

CHEESE FILLED PASTA SERVED WITH SAUTÉED DICED CHICKEN, SUN-DRIED TOMATOES, CREAM SAUCE AND TORN BASIL 27

PETINI DEL MARE

PAN SEARED GEORGIA BANK SCALLOPS SERVED WITH CORN RISOTTO, SAUTÉED SPINACH AND A TRUFFLED WHITE WINE SAUCE 38

CONCHIGLIE

PAN-ROASTED BAY SCALLOPS, PRAWNS, MAINE LOBSTER CLAW MEAT AND SHELL PASTA SERVED IN A SPICY VODKA TOMATO CREAM SAUCE WITH TORN BASIL 38

MAIALE

PAN ROASTED PORK SALTIMBOCCA STUFFED WITH PROSCIUTTO, SAGE, TOASTED PINE NUTS, PROVOLONE CHEESE AND SERVED WITH A PARMESAN POLENTA CAKE AND A BALSAMIC REDUCTION 36

PENNE

OVEN-BAKED PASTA WITH OUR HOUSE-MADE SAUSAGE, SPINACH, FOUR CHEESE BLEND AND A HOUSE-MADE MARINARA SAUCE 29

TROTA

PAN-ROASTED TROUT SERVED WITH SAUTÉED SPAGHETTI SQUASH, OREGANO, GRILLED ASPARAGUS, TOASTED ALMONDS AND A ROASTED GARLIC SAUCE 36

FETTUCCINI

HOUSE-MADE FETTUCCINI WITH BOLOGNESE, CHOPPED PARSLEY, SHAVED PARMESAN CHEESE AND ORGANIC EXTRA VIRGIN OLIVE OIL 29

MANZO

GRILLED HANGER STEAK WITH PANCETTA FARFOTO, SPAGHETTI SQUASH LATKE, WHIPPED BALSAMIC BUTTER AND A VEAL REDUCTION 38

EXECUTIVE CHEF
MICHAEL IZBICKI

SOUS CHEF
MATTHEW TIMMERMAN

FOR EVERYONE'S ENJOYMENT PLEASE REFRAIN FROM CELL PHONE USAGE IN THE DINING ROOM.
AN 18% SERVICE CHARGE MAY BE ADDED TO PARTIES OF SIX OR MORE.
A \$2 CHARGE WILL BE APPLIED FOR ALL SPLIT PLATES