

TASTING MENUS

Chef Gino and his talented culinary team present a celebration of Italy's regional cuisine with the following selection of menus:

T H R E E C O U R S E S A M P L I N G \$ 4 5

With Wine Accompaniment (3 oz. per glass) \$60

Insalata

Insalata di Cesare

Petite Romaine Hearts, Prosciutto, Parmigiano-Reggiano, White Anchovy Croutons

 *Ruffino Lumina, Pinot Grigio, Friuli, 2007*

Piatti Principale

Ravioli D' Aragosta

Homemade Fresh Lobster Ravioli, Italian Parsley, Sambuca Rosa Sauce

 *Conte Della Vipera, Sauvignon Blanc, Umbria, 2007*

Or

Filetto Tirolese

Grilled center cut Beef Tenderloin, Speck,
Gorgonzola Polenta, Sautéed Arugula with Figs Vincoto

 *Castello Banfi, Chianti Classico Riserva, 2006*

Dolci

Choice of Dessert

 *Beni di Batasiolo, Moscato D'Asti, 2007*

FOUR COURSE SAMPLING \$ 53

With Wine Accompaniment (3 oz. per glass) \$75

Antipasti & Insalate

Tonno al Salto

Seared Rare Ahi Tuna, Balsamic Shallots, Diced Tomato, Baby Arugula, Black & Green Olive Vinaigrette, Mint Olive Oil

🍷 *Elena Walch, Pinot Bianco, Alto Adige, Italy, 2007*

Primi Piatti

Ravioli d'Aragosta

Homemade Fresh Lobster Ravioli, Italian Parsley, Sambuca Rosa Sauce

🍷 *Conte Della Vèpera, Sauvignon Blanc, Umbria, 2007*

Piatti Principale

Agnello alle Erbe

Roasted Rack of Colorado Lamb, Mediterranean Herbs, Celery Root Puree, Elephant Garlic, Asparagus, Spicy Lamb Jus

🍷 *Allegrini "Palazzo Della Torre", Valpolicella, Italy, 2004*

Or

Picatta di Vitello

Veal Loin Picatta, Tuscan Farro, Jumbo Asparagus, Lemon Caper Sauce

🍷 *Il Poggione, Rosso Di Montalcino, Montalcino, Italy 2005*

Dolci

Choice of Dessert

🍷 *Beni di Batasiolo, Moscato D'Asti, 2007*

ALA CARTA MENU

Antipasti & Insalate

Tonno al Salto

Ahi Tuna Seared Rare, Balsamic Shallots, Diced Tomato, Baby Arugula, Black & Green Olive Vinaigrette, Mint Olive Oil - 9

Carpaccio di Manzo

Sliced Prime Beef Tenderloin, Arugula, Parmigiano-Reggiano, Lemon Vinaigrette, Tuscan Extra Virgin Olive Oil - 12

Barbabietole Della Valtellina

Roasted Golden and Red Baby Beets, Watercress, Mache, Gorgonzola Dolce, Raspberries, Almonds, Gold Raisins, Lemon Vinaigrette - 9

Bufala Mozzarella

Imported Mozzarella, Heirloom Tomato, Basil, 25 Year-Old Balsamic Vinegar, Tuscan Extra Virgin Olive Oil - 9

Insalata di Cesare

Petite Romaine Hearts, Prosciutto, Parmigiano-Reggiano, White Anchovy Croutons - 7

Fritto Misto

Crispy Calamari, Green & Yellow Zucchini, Rock Shrimp, Pomodoro Sauce - 11

Scampi Trevisana

Black Tiger Shrimp Wrapped in Prosciutto, Radicchio, Spinach-Basil Garlic Butter Lemon Sauce - 11

Minestrone Genovese

Diced Mix Vegetables Soup Genoa style, served with Extra Virgin Tuscan Olive Oil - 7

Piccoli Piatti | Small Plates

Salame e Olive 6

Fritto Misto 6

Beef Carpaccio 7

Prosciutto e Mozzarella 6

Peperoni Arrostiti 6

Lobster Ravioli 7

Parmigianino 6

Cheese ravioli pesto 6

Bruschetta di Pomodoro 6

Pizza di Artisanal

Rustica

Fresh Heirloom Tomato, Basil, Fresh Mozzarella, Marinara - 14

Vegetariana

Artichoke, Mushrooms, Roasted Red Peppers, Onion, Basil, Fresh Mozzarella, Marinara - 16

Capricciosa

Prosciutto de Parma, Salami, Speck, Fresh Mozzarella, Marinara - 18

Pescatore

Shrimp, Calamari, Salmon, Mozzarella, Pesto - 18

Primi Piatti

Risotto al Basilico & Funghi Trufalata

Arborio Rice, Mix Mushrooms, Basil, Parmigiano-Reggiano, Extra Virgin Olive Oil and White Truffle Oil - 21

Pappardelle alla Bolognese

Pappardelle, Pasta, with Braised Pork and Veal, Sangiovese Wine Sauce - 19

Gnocchi Fiorentina

Potato Gnocchi with Spinach, Gorgonzola, Mascarpone, Parmigiano Reggiano, Cream Sauce - 19

Tagliatelle Mare Chiaro

Rustichella d`Abruzzo Tagliatelle Pasta with Clams, Mussels, Shrimp, Scallops, Calamari & Lobster, Fresh Pomodoro Sauce - 26

Ravioli D`Aragosta

Fresh Homemade Lobster Ravioli, Italian Parsley, Sambuca Rosa Sauce - 26

Pesce e Frutti di Mare

Salmone in Crosta

Oven-Roasted, Sustainably-Raised Loch Duarte Salmon with a Semolina Crust, Spinach, Tomato Marmalade, Lemon Goat Cheese Sauce - 24

Cappesante Porto Fino

Pan-Seared Scallops with Santa Margherita Pinot Grigio Wine, Four-Cheese Ravioli, Lemon-Basil Genovese Pesto - 26

Aragosta al Martini

Lobster Tail, Mushrooms, Mixed Herbs, Fregola Pasta, Frangelico, Martini Butter Sauce - 39

Pesce Spada Riviera

Grilled Swordfish, Grilled Asparagus, Endive, Zucchini, Fresh Tomato, Kalamata Olives, Capers, Green Olive Tapenade, Lemon Vinaigrette - 27

Cioppino

Clams, Mussels, Calamari, Lobster, Scallops and Shrimp In a Fresh Tomato White Wine Basil Broth - 29

Carni

Bistecca Fiorentina

Grilled Bone-in Rib Eye, Roasted Yukon Potatoes, Yellow and Green Beans, Sautéed Spinach - 42

Filetto Tirolese

Grilled 8oz.center cut Beef Tenderloin, Speck, Gorgonzola Polenta, Sautéed Arugula with Figs Vincoto - 38

Agnello Alle Erbe

Roasted Half Rack of Colorado Lamb, Mixed Mediterranean Herbs, Celery Root Puree, Asparagus, Elephant Garlic, Spicy Lamb Jus - 34

Costoletta Di Vitello Milanese

Sauteed Breaded Veal Chop, Red Cabbage, Oyster, Alba and Chanterelle Mushrooms Fontina Cheese, Orange Brandy Reduction - 34

Vitello Picatta

Veal Loin, Tuscan Farro, Jumbo Asparagus, Lemon Caper Sauce - 31

Pollo Al Marsala

Organic Chicken Breast with Oysters, Alba, Shitakii Mushrooms, Tuscan Cheese Polenta Marsala Demi-Glace - 26