

## Le Paste

**Spaghetti ai Frutti di Mare.** Spaghetti with calamari, shrimp, scallops, mussels and manila clams in white wine, extra virgin olive oil, garlic, crushed red pepper, parsley and tomatoes. 19

**Fettucce con Spugnole, Carciofi, Punta di Felce e Fave** Fettucce Setaro with morel mushrooms, fiddle heads ferns, fresh fava beans and artichokes in extra virgin with garlic, shallots and basil. Kale blossoms and grated Parmiggiano Reggiano. 22

**Spaghetti al Sugo di Seppie.** Spaghetti in a spicy black sauce with fresh Spanish cuttlefish, red chili peppers and parsley. 18

**Rigatoni alla Scamorza.** Rigatoni in a cream sauce with smoked mozzarella, prosciutto di Parma, crushed pistachio nuts, peas, Reggiano and fresh cracked black pepper. 17.5

**Gnocchi al Sugo di Salsiccia .** House made potato gnocchi in a tomato sauce made with Italian sweet sausage, bell peppers, fennel, and onions. Grated Sicilian pecorino pepato and fresh basil. 18

## Le Carni

**Bistecca alla Griglia.** Grilled 12 oz grass fed New York Strip steak served with pan fried sun chokes with prosciutto and sage and sautéed baby kale. 31

**Costata di Vitello.** Pan roasted 10 oz veal rib chop stuffed with smoked mozzarella, smoked prosciutto and sage. Served with pan seared potato gnocchi and a julienne of sautéed Brussels's sprouts. 33

## IL Pescato

**Grigliata Mista di Mare.** Grilled scallop, shrimp, calamari and wild red King salmon with salmoriglio. Saffron risotto, Sicilian eggplant Caponata and sea asparagus. 25

**Salmone alla Griglia.** Grilled wild Alaskan red King salmon in a white wine sauce with garlic, shallots, and fresh tomatoes. Served with a warm Mediterranean black beluga lentil salad (mixed color carrots, celery, onion, garlic and fennel). local asparagus and wild black locust flowers 27

## Contorni

**Brussel's Sprouts 4    Saffron Risotto 4**

**Grilled Local Asparagus 4**

**Eggplant Caponata 4**

Executive Chef. Michele Savoia

Sous Chef. Mark Langdon