



Contemporary Northern Italian Cuisine

online reservations

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Open 7 days a week
Lunch: M-F, 11-2
Happy Hour: 2-7
Dinner: M-Sat, 5-late

Live World-class Music

25/25 Wine Specials
25 bottles of wine for \$25 each

Specialty Martinis

Valet Parking

Happy Hour Specials

dinner



antipasti

beef tartare, capers, red onions, whole grain mustard, toast points	11
fresh mozzarella, herb pesto, romesco, eggplant caponata, shaved celery and radish salad	10
italian lettuce wraps - artichoke, beef tenderloin, gorgonzola sauté with romaine leaves and rosemary olive oil	13
prince edward island mussels in a garlic white wine sauce	13
marinated and grilled shrimp over tuscan white beans with chopped parsley and lemon	13
fondue with fontina cheese, sun dried tomatoes and roasted garlic served with toast points	9
garlic cheese flatbread, pepperoncini olive tapenade, teardrop tomatoes and baby rocket	11

zuppe e insalate

creamy asparagus soup	6
tomato soup with goat cheese bacon croutons	6
caesar salad with shaved parmesan reggiano and a garlic crouton	8
organic mixed greens tossed in a citrus balsamic vinaigrette with candied walnuts, apples and gorgonzola	8
tomato and bread panzanella salad, purple basil, jolly elf tomatoes, twelve year old balsamic	11
wilted baby spinach, flash fried calamari, ricotta salata and lemon vinaigrette	10
roasted red and golden beet salad, baby greens, pistachio encrusted goat cheese, shallot vinaigrette	11

paste

linguine with littleneck clams, shrimp, garlic, white wine and fresh tarragon	19
hand made spinach and ricotta gnocchi in gorgonzola cream topped with prosciutto and walnuts or tossed with vegetarian marinara sauce	19
pappardelle pasta with meat ragu and fresh mozzarella	17
house made lobster ravioli in a light tarragon cream sauce	21
fresh spring pea and asparagus risotto with mascarpone cheese and herb oil	18
spicy italian sausage, garlic, red peppers, tomato sauce and olive oil	17
seasonal spring vegetable gemelli pasta primavera	17

secondi

grilled 12 oz. dry aged new york strip, topped with sautéed mushrooms, marsala sauce, horseradish mashed potatoes and sautéed spinach	29
grilled 16 oz. dry aged ribeye, truffle mashed potatoes, parmesan roasted asparagus, peppercorn sauce	34
pan roasted maple leaf farms duck breast, sweet potato mash, swiss chard, duck jus	24
grilled honey balsamic glazed pork chop with bleu cheese potato gratin and roasted asparagus	23
chicken scallopine with caper beurre blanc, pancetta, artichokes, sun dried tomatoes and mushrooms over mashed potatoes	19
veal piccata with capers, lemon beurre blanc over sautéed spinach with organic soft polenta	22
seared yellowfin tuna, crab and lemon risotto, herb oil	25
grilled organic king salmon, fava bean and fresh herb ragout, mussel broth	23
whole grilled fish, braised greens, red bliss potatoes	market price
pan seared colorado lamb loin, jerusalem artichokes, collard greens, barolo reduction	24
eggplant, portobello mushroom and tomato vegetable napoleon served with garden ratatouille	18

contorni

braised escarole, sautéed asparagus, soft polenta, sautéed spinach 7 and garlic, garlic mashed potatoes, roasted potatoes or bleu cheese potato gratin

email updates

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upcoming events

Music Schedule for June

Thursday nights come hear the Jeff Jenkins Trio.

Friday & Saturday nights we feature



the Nelson Rangell Quartet.

And don't forget Sunday Jazz
Brunch!



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