

PRIMI

ARUGULA, PROSCIUTTO & PARMESAN
Lemon & Tuscan Extra Virgin Olive Oil
\$11

TENDER GREENS, VINAIGRETTE DI PARADISO
\$10

MOZZARELLA DI BUFFALA, EARLY CAPRESE
Aged Balsamic, Extra Virgin Olive Oil
\$13

GRILLED RADICCHIO TREVISIANO, RAW FAVA BEANS
Aged Pecorino, Chianti Vinegar
\$11

GRILLED ASPARAGUS W/ROASTED FRESH MORELS, MOUNTAIN GORGONZOLA
\$15

TUSCAN COUNTRY BREAD
w/Olives, Extra Virgin Olive Oil, Herbs
\$7

PROSCIUTTO DI PARMA, MELON, BALSAMIC & SINGLE FLOWER HONEY
\$14

MEDITERRANEAN MUSSELS WITH TOMATOES & TARRAGON
Garlic & Crushed Red Pepper
\$13

SECONDI

RIGATONI BOLOGNESE MODO MIO
Beef and Lamb, Red Wine and Tomatoes
\$22

GRILLED WASHINGTON STATE WILD SALMON
Local Organic Braising Greens, Cippolini Agro Dolce, Sauce Romesco
\$33

BALSAMIC GLAZED, HERB ROASTED CHICKEN
w/Gorgonzola Polenta
\$24

VEAL MILANESE W/ARUGULA, LEMON
24 Month Aged Parmesan
\$31

ALASKAN HALIBUT IN A "TOMATO BATH"
w/Sweet Peppers, Black Olives & Summer Squash
\$31

TUSCAN POT ROAST W/PORCINI, BRAISED IN BAROLO & TOMATOES
Basil Garlic Smashed Potatoes
\$25

16OZ DRY AGED RIBEYE "FIORENTINA"
Rosemary and Sage Crusted, Wild Mushrooms
\$39