



HAPPY THANKSGIVING

Travel light and carry a smile. From Italy with love. All welcome.

\$85 (++) per person. Please select one Antipasto, one Secondo, and one Dolce.

ANTIPASTO

- ZUPPA DEL GIORNO. roasted butternut squash soup, sage, roasted pumpkin seeds
GNOCCHI AL PESTO. gnocchi, basil pesto
ARUGULA E FINOCCHIO. burrata arugula fennel, pine nuts, dijon shallot vinaigrette v
POLPETTE AL FORNO. baked meatballs, calabrian marinara, parmigiano
TONNO. seared ahi tuna steak, chickpea purée, olive caper berry tapenade GF
POLENTA CON FUNGHI. creamy polenta, mushroom ragout, shaved asiago GF, V
CROSTINI FICHI. grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle v
MOZZARELLA AL FORNO. baked prosciutto wrapped mozzarella, balsamic glaze, micro greens GF

SECONDO

- TACCHINO. roasted turkey, garlic mash, giblet gravy, brussel sprouts, caramelized onions, sausage stuffing, cranberry orange sauce
TONNO. black pepper crusted pan seared ahi tuna, butternut squash puree, quinoa, green apples and micro greens
SALMONE. pan seared salmon, risotto, mixed vegetables, dill cream sauce GF
OSSOBUCO DI CINGHIALE. roasted wild boar, red wine jus, mushroom risotto, white truffle oil GF
FILETTO DI VITELLO. grilled veal steak, bacon wrapped, brandied gorgonzola sauce, gnocchi, mixed vegetables GF
COSTOLETTE D'AGNELLO. grilled herbed lamb chops, brandied gorgonzola sauce, mixed vegetables, roasted potatoes GF
AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans
PAPPARDELLE CON FUNGHI. vegan pappardelle, wild mushrooms, smoked tomato, garlic, onion, olive oil VG, GFO
RAVIOLI ZUCCA. roasted butternut squash ravioli with butter and sage GF, VGO, V
RIGATONI CON SALSICCIA. herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano GFO
FETTUCINE ALLA ZINGARA. prawns fettucine, seared scallops, garlic, white wine, lemon, caper, calabrian chili GFO
PAPPARDELLE DELLA NONNA. grandmother's roasted beef short rib pappardelle, smoked tomato, wild mushrooms, asiago GFO

DOLCE

- TIRAMISÙ. mascarpone cream, ladyfingers, espresso, meyer rum, cocoa dust
BREAD PUDDING. oven baked, chocolate chips, cinnamon, caramel, vanilla gelato
MOUSSE AL CIOCCOLATO. bittersweet chocolate mousse cake with chocolate wafer crust
PROFITEROLES. chocolate mousse cream puff, white chocolate sauce, milk chocolate curls
GELATO E SORBETTO. vanilla, chocolate, pistachio, raspberry sorbetto
CHEESE CAKE. new york style with berry coulis
PUMPKIN PIE. spiced, pumpkin custard
PEACAN PIE. pecan nuts, brown sugar, butter

(vg) vegan | (vgo) vegan option | (v) vegetarian | (vo) vegetarian option | (gf) gluten-free | (gfo) gluten-free option

Hospitality Included. Service charge added to all checks. No Phone Calls. Unplug.

APERITIVO ITALIANO

SPRITZ 14

Aperol Spritz

prosecco, aperol, soda water

Orange Blossom Spritz

prosecco, ramazzotti rosato, soda water

Bubbling Mary

prosecco, italicus, gin, lavender bitters

NEGRONI 15

Negroni

gin, campari, sweet vermouth

Il Fumoso

mezcal, campari, sweet vermouth

Boulevardier

rye whiskey, campari, sweet vermouth

CLASSIC ITALIAN APERITIVO 16

The Godfather

scotch whiskey, amaretto

The Black Manhattan

straight rye whiskey, averna

Limoncello Drop

vodka, limoncello, fresh lemon

MEDITATION BY THE SEA

GnT. the gin and tonic 15

White Russian. vodka, kahlúa, cream 15

Salty Dog. gin, grapefruit, salt rim 15

BARMAN'S GUILTY PLEASURE

Penicillin. blended scotch, ginger-honey, fresh lemon juice, islay single-malt scotch 20

VINO | WINE BY THE GLASS

SPUMANTE // SPARKLING

Brut, Ferghettina, Franciacorta, Lombardy, Italy	N.V.	22
Brut Rose, Luca Paretti, Treviso, Italy	N.V.	18
Brut Prosecco di Valdobbiadene, Drusian, Veneto, Italy	N.V.	18

BIANCO // WHITE

Chardonnay, BR Cohn Russian River Valley, Sonoma	2018	18
Pinot Grigio, Zernato, Venzie	2018	15
Rosé, Albia, Barone Ricasoli, Toscana, Italy	2016	15
Sauvignon Blanc, Fleur Du Cap, South Africa	2019	15

ROSSO // RED

Barbera d'Alba, Rocche Delle Costamagna', Piemonte, Italy	2016	18
Cabernet Sauvignon, Avalon, Napa Valley	2017	18
Chianti, Frescobaldi, Toscana, Italy	2018	16
Malbec, Piattelli, 'Reserve', Lujan de Cuyo Mendoza, Argentina	2016	18
Montepulciano d'Abruzzo, Umani Ronchi, Italy	2018	18
Nero d'Avola, Villa Pozzi, Sicilia, Italy	2017	15
Pinot Noir, Aquinas, North Coast, California	2017	18
Super Tuscan, Dogajolo, Carpinetto Toscana, Italy	2015	18

BIRRA | BEER + CIDER

BEERS

805, Blond Ale	9	Speakeasy Prohibition, Amber Ale	9
Becks (non-alcoholic)	8	Stella, Pilsner	9
Budweiser, Lager	7	Menabrea, Lager	9
Lagunitas, India Pale Ale	9	Aspall, Dry English Cider	12