



APPETIZER

ARANCINI

Parmesan Risotto Balls, Wild Mushroom Stuffing, Rosemary-Tomato Coulis 15

POLPETTINE

Creekstone All-Natural Meatballs, Pomodoro 14

TARTARA DI TONNO

Ahi Tuna Tartar, Lone Ranch Farm Avocado, Red Onion, Balsamic Dressing, Plantain Chips 22

CARPACCIO DI MANZO

Thinly Sliced Raw Filet Mignon, Mustard Aioli, Watercress Salad, Meyer Lemon Confit, Shaved Parmesan 16

BRASATO DI POLIPO E CALAMARI

Tomato-Garlic Braised Octopus and Calamari, Grilled Crostino 17

FRITTO MISTO

Fresh Water Smelts, Tiger Shrimp, Zucchini, Calamari, Cherry Peppers, Spicy Arrabbiata & Garlic Aioli Dips 19

VITELLO TONNATO

Roasted & Chilled Veal, Genoa Tuna-Caper Aioli, Micro Rainbow Greens 16

HOUSEMADE BURRATA

Chef Daniele's Signature Burrata Cheese served with your choice of the following...

PROSCIUTTO DI PARMA

Gnocco Fritto 18

BEEFSTEAK TOMATOES

Basil Oil 16

EGGPLANT CAPONATA

Grilled Crostino 15

SALAD & SOUP

INSALATA DI SPINACI

Market Baby Spinach, Red Onion, Toasted Walnut, Pancetta-Sherry Vinaigrette 14

INSALATA MERCATO

Coleman's Farm Organic Lettuce, Herbs, Radish, Cucumber, Vine-Ripened Tomato, Raspberry Vinaigrette 12

INSALATA CARDINI

Romaine, Creamy Anchovy-Parmesan Dressing, Focaccia Croutons 12

MINISTRONE

Vegetable Soup 11

ZUPPA DI FARRO E MARE

Farro Soup, Calamari, Little Neck Clams, Tiger Shrimp, Black Mussels, Tomato, Seafood Broth 18

ANTIPASTO MISTO

3 for 15 - 5 for 22

CURED MEATS

Bresaola
Prosciutto di Parma
Speck
Mortadella
Salame Felino

CHEESES

Bitto
Grana Padano
Pecorino Toscano
Gorgonzola Dolcelatte
Primo Sale
Pecorino Tartufato

PIZZA

Add Housemade Burrata 4

Add Prosciutto di Parma 6

PIZZA MARGHERITA

Roasted Cherry Tomato, Fresh Mozzarella, Tomato, Basil 18

PIZZA DIAVOLA

Spicy Salame Calabrese, Oregano, Fresh Mozzarella, Tomato 19

PIZZA QUATTRO STAGIONI

Four Seasons - Artichoke Heart, Olive, Wild Mushroom, Ham 19

SCHIACCIATA ITALIAN FLATBREAD

SALSICCE

Italian Pork Sausage, Roasted Peppers, Caramelized Onion, Burrata 12

QUATTRO FORMAGGI

Gorgonzola, Ricotta, Mozzarella, Fontina 13

VALTELLINA

Bresaola-Air Dried Beef, Bitto Cheese, Baby Arugula 13

LOMBARDIA

Speck-Smoked Prosciutto, Lombardian Taleggio Cheese 13

FAMOUS EURO BURGER

Italian Creekstone All-Natural Angus Burger, Sautéed Wild Mushrooms, Fontina Cheese, Caramelized Onions, Crispy Pancetta, Truffle Mayo 18



RISOTTO / PASTA

RISOTTO PRIMAVERA

Arborio Risotto, Sweet Pea Puree, Market Spring Vegetable, Meyer Lemon **24**

RISOTTO DI MARE

Arborio Risotto, Black Mussels, Manila Clams, Tiger Shrimp, Scallops, Langoustino, Seafood Broth **28**

PIZZOCCHERI ALLA VALTELLINESE

Wheat Pappardelle, Roasted Garlic, Savoy Cabbage, Yukon Potato, Creamy Bitto Cheese-Sage Fondue

Appetizer **15** / Entrée **22**

PUTTANESCA DEL LAGO

Farro Tagliolini, Imported Dried "Missoltino" Lake Anchovy, Caper Berries, Black Olives, Cherry Tomato Sauce

Appetizer **16** / Entrée **24**

LINGUINE ALLE VONGOLE

Linguine, Manila Clams, Julienne Zucchini and Carrots, Garlic-White Wine-Parsley Sauce **24**

BUCATINI ALLA CARBONARA

Hallowed Spaghetti, Lily's Farm Egg, Guanciale, Creamy Parmesan Sauce **23**

RAVIOLI DI MAGRO

Spinach & Ricotta Ravioli, Butter-Sage Sauce **22**

TAGLIATELLE ALLA BOLOGNESE

Tagliatelle, Bolognese Creekstone Farm All-Natural Angus Meat Sauce **24**

LASAGNA ALL'EMILIANA

Bolognese Creekstone Farm All-Natural Angus Meat Sauce, Béchamel Sauce, Parmesan **24**

VEGETABLES

EGGPLANT CAPONATA **7**

ROASTED BRUSSEL SPROUTS, SHALLOTS **7**

GREEN BEANS, ALMOND SLIVERS **6**

BROCCOLINI, GARLIC, CRUSHED RED PEPPER **7**

BABY CARROTS **7**

ROASTED POTATOES **6**

SAUTEED SPINACH, RAISINS, PINENUTS, GARLIC **8**

FRENCH FRIES **6**

MASHED POTATOES **8**

MAIN COURSE - A LA CARTE NO SIDES INCLUDED

BRANZINO AL SALMORIGLIO

Mediterranean Striped Bass Butterfly Fillet, Salmoriglio Sauce, Lemon **28**

PETTO DI POLLO "CONTESSA BRANCA"

Free-Range Fieldale Chicken Breast Stuffed with Mushrooms, Lettuce & Fontina, Parma Prosciutto Wrap **25**

COSTOLETTE D'AGNELLO AL FORNO

Baked, Herb-Crusted New Zealand Lamb Rack **36**

BISTECCA DI MANZO IN SALSA VERDE

Creekstone All-Natural Skirt Steak, Salsa Verde, Grilled Crostino **32**

FILETTO DI BUE CON BURRO TARTUFATO

Niman Ranch 8 oz Filet Mignon, Truffle Butter **36**



POLENTA

POLENTA BRAMATA FONTINA, GARLIC, SAGE **8**  

GRILLED POLENTA CAKES **6** 

SOFT POLENTA, BOLOGNESE **8** 

GRILLED POLENTA, MISSOLTINO AIR-DRIED LAKE ANCHOVY, BALSAMIC GLAZE **14** 

POLENTA E ZOLA, SOFT POLENTA, GORGONZOLA **9**  

SPECIALTY MAIN COURSE CHEF PAIRED SIDE INCLUDED

PESCE IN CROSTA DI SALE

Salt Baked Wild Chilean Sea Bass (MSC Certified, Environmentally Sustainable), Baby Carrots, Roasted Potatoes **39**

SALMONE AL FINOCCHIO

Scottish Salmon, Taggiasca Olives, Sauteed Cherry Tomato & Fennel, Grilled Lemon **29**

TONNO AL PEPE ROSA

Pink Peppercorn Crusted Ahi Tuna, Sauteed Broccolini, Artichoke Puree, Kumquat "Agrodolce" **33**

POLLO ARROSTO AL LIMONE

Roasted Half, Deboned, All-Natural Chicken, Lemon Sauce, Parmesan Roasted Potatoes **28**

OSSOBUCO ALLA MILANESE

All-Natural Niman Ranch Veal Shank, Saffron-Parmesan Risotto, Gremolata **39**