



## APPETIZER

### ARANCINI

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

### POLPETTINE

Creekstone All-Natural Meatballs, Pomodoro 14

### CARPACCIO DI MANZO

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

### BURRATA CON PESCHE

Housemade Burrata Cheese, Market Peach, Wild Arugula, Wild Leek Dressing 15

### 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

### FUSILLI "TUTTI FRUTTI"

Housemade Fusilli Pasta, Summer Squash, Heirloom Tomato, Aged Caprino Goat Cheese **21**

### RISOTTO PRIMAVERA

Arborio Risotto, Sweet Pea Puree, Market Spring Vegetable, Meyer Lemon **22**

### RISOTTO DI MARE

Arborio Risotto, Black Mussels, Manila Clams, Tiger Shrimp, Scallops, Langoustino, Seafood Broth **29**

### PIZZOCCHERI ALLA VALTELLINESE

Wheat Pappardelle, Roasted Garlic, Savoy Cabbage, Yukon Potato, Creamy Bitto Cheese-Sage Fondue  
Appetizer **15** / Entrée **22**

### RAVIOLI DI MAGRO

Spinach & Ricotta Ravioli, Butter-Sage Sauce **19**

### 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**

### 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 **25**

## POLENTA

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

GRILLED POLENTA CAKES **6** 

SOFT POLENTA, BOLOGNESE **8** 

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

## MAIN COURSE - A LA CARTE NO SIDES INCLUDED

### BRANZINO AL SALMORIGLIO

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

### 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 **39**

## 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**

## SPECIALTY MAIN COURSE CHEF PAIRED SIDE INCLUDED

### LAVARELLO ALLE ERBE

Roasted & Herb-Marinated Whitefish, Roasted Artichoke, Sauteed Broccolini, Sweet and Sour Kumquat **29**

### 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**

### BISTECCA CON RADICCHIO E PATATE

Grilled New York Steak, Olive Oil Crushed Potato, Market Radicchio, Charred Peach Sauce **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**