



CHICKEN AGNOLOTTI

Sautéed chicken, apple-wood smoked bacon, cremini mushrooms, granny smith apples, marsala parmesan cream, sweet potato agnolotti -18

LONG BRAISED SHORT RIB

Ancho apricot glaze, sweet potato, roasted mushrooms and spinach risotto -24

FRESH HERB ENCRUSTED EGGPLANT

Parmesan encrusted eggplant, potato-fontina-leek agnolotti, basil pesto cream, aromatic tomato sugo -17

SAVORY CHICKEN

Encrusted chicken breast, honey-thyme dijon, mashed potatoes, sautéed seasonal vegetables -18

SEARED SCALLOP RISOTTO

Seared domestic scallops, roasted cauliflower-golden raisins-fried caper risotto, toasted hazelnut -27

SHRIMP POLENTA

Sautéed shrimp, smoked bacon, peri-peri peppers, marsala crema, seared polenta cake, queso fresco -19

BASIL PARMESAN ENCRUSTED SALMON

Mashed potatoes, sautéed seasonal vegetables -22

CHARGRILLED FILET MIGNON

Rosemary garlic fingerling potatoes, sautéed baby carrot, hericot vert, mushroom cabernet reduction -28

FETTUCCHINI BOLOGNESE

Pork-veal bolognese, hand rolled fettuccini, basil ricotta -20

SCALLOP RAVIOLI

Seared domestic scallops, braised short rib ravioli, spiced tomato cream, citrus arugula -27

SPANISH FISH STEW

Mussels, local fish, shrimp, chorizo, fennel, aromatic saffron-coconut broth -22 Add hand cut fettuccini -2

PORK SCALOPPINE

Pan fried pork loin, creamy polenta, crispy brussel petals, maple-horseradish aioli -22

For the Kids

BOWL OF GEMELLI PASTA Choice of tomato sugo or butter cream sauce with parmesan -5 (add chicken, meatsauce or shrimp for -3)