



### CHICKEN AGNOLOTTI

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

### GRILLED PORK TENDERLOIN

Lavender honey butter, creamy polenta, baby carrot, haricot vert-22

### SHRIMP POLENTA

Sautéed shrimp, smoked bacon, peri peri, herbed marsala cream, seared polenta cake, queso fresco-18

### SAVORY CHICKEN

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

### BOLOGNESE

Slow cooked veal, pork, sausage & beef, house fettuccini, crispy brussel petals, soft ricotta-20

### BRAISED SHORTRIB

Long braised short rib, ancho apricot glaze, sweet potato-roasted mushroom risotto-24

### FRESH HERB ENCRUSTED EGGPLANT

Eggplant, fresh herbs, charred mediterranean raviolo, basil queso crema, aromatic tomato sauce-17

### SCALLOP RAVIOLI

Seared domestic scallops, short rib ravioli, veal-celery root velouté, citrus arugula-27

### SHRIMP PENNE

Sautéed shrimp, kalamata olives, basil, tomato-white wine sugo, feta-18

### SEAFOOD PASTA

Sauteed shrimp, mussels, calamari, chorizo, house fettuccini, charred yellow tomato-fennel soffrito-22

### SCALLOP RISOTTO

Seared scallops, roasted cauliflower-golden raisin-fried caper risotto, toasted hazelnuts-26

### BASIL PARMESAN ENCRUSTED SALMON

Herb-mashed potatoes, seasonal vegetables-20

*For the Kids*

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