

Antipasto Plate

Gorgonzola Dolce, Asiago, Fontina Val d'Aosta, salame Toscano, capicola, Cerignola and Castelvetrano olives

16

Steamed Mussels

With white wine butter sauce, scallions, and garlic croutons

15

Broiled Verlasso Salmon*

With brown butter vinaigrette, pancetta, mushrooms, and asparagus

34

Cioppino*

Fresh fish, mussels, shrimp and calamari with mushrooms, celery, onion, and spicy tomato broth

31

Sautéed Veal Scallopine

With mushrooms and white truffle oil cream sauce

32

**Consuming raw or undercooked meats, poultry, shellfish and seafood may increase your risk for food borne illness*

