

STARTERS	*today's soup	8
	beef carpaccio garlic aioli, shaved parmesan, local radish	10
	*organic baby lettuce pine nuts, golden raisins, apple, goat cheese, balsamic vinegar	8
	baby arugula caesar white anchovy, garlic croutos, parmigiano reggiano	9
	regional italian cheese plate fontina, taleggio, gorgonzola dolce with fig jam and honey	9
MAINS	bucatini with mussels and sausage turnip greens, pecorino romano	16/10
	linguine with shrimp feta cheese, black olive tapenade, pequillo peppers, tomato, garlic	18/11
	*hand crafted pappardelle traditional bolognese, fresh herbed ricotta	18/11
	*spaghetti amatriciana spicy tomato and pancetta sauce	16/9.50
	grilled beef sirloin grilled asparagus, rosemary-garlic mashed potatoes, balsamic onions	24
	*herb marinated grilled chicken breast panzanella garlic chicken, tomato, cucumber and bread salad, salsa verde	13
	grilled salmon eggplant caponata, sun-dried tomato butter, bagna caoda bruschetta	18
	*spring mushroom risotto white truffle oil, parmigiano reggiano	19
	*grilled pork chop fontina polenta, creamy spring vegetable succotash	19
	DESSERTS	*chocolate budino pistachio gelato, cocoa nib brittle
*lemon semifreddo huckleberry compote, butter toffee		7
*tiramisu espresso soaked sponge cake, mascarpone-marsala mousse		7
*pine nut olive oil cake strawberry gelato, zabaglione		7
*Pre-Theatre 3 course prix-fixe (5pm-7pm)		32

robert decoste.....executive chef