



STARTERS

grilled artichoke cracked mustard aioli 14

whipped ricotta cheese house made with honey, lemon, thyme
grilled focaccia 13

crispy calamari spicy aioli and roasted san marzano sauces 15

baby onion rings berry catsup 10

charcuterie for 2

selection of local cheeses, meats, grilled baguette and house made pickles 25
add \$8 for each additional person

soup of the day 8

bread basket house-made focaccia, baguette, whipped butter 4

SALADS

caesar salad

traditional caesar dressing on romaine lettuce, shaved parmesan 15

house salad

field greens, cherry tomato, blue cheese, lemon herb vinaigrette 12

pear salad

candied walnuts, balsamic onions, feta cheese, pear vinaigrette 16

shaved fennel salad

castelvetro olives, light lemon vinaigrette, shaved pecarino 16

ENTREES

herb crusted Utah trout lemon butter, seasonal vegetables 47

grilled lamb chops mint pestuo, rosemary polenta, haricot vert 57

pan seared diver scallops on sweet corn risotto, roasted red pepper coulis, arugula 45

almond encrusted salmon lemon herb butter, whipped potatoes, asparagus 41

bolognese alla rigatoni veal and pork ragu, parmesano reggiano, house ricotta 39

cioppino seafood in a tomato white wine sauce shrimp, salmon, scallops, black mussels, etc. 42

smoked chicken fettuccine tomatoes, basil, pine nuts, parmesan cream sauce 39

steak & frites 16 oz. bone-in rib eye, bordelaise sauce, herb fries 75

grilled pork chop cherry balsamic gastrique, honey cardamom sweet potato, braised greens 40

parmesan crusted chicken breast spaghetti, san marzano sauce,
fresh mozzarella and basil 39