

SAVOR + SOUND

May 23
La Dolce Vita

aperitivo

bruschetta trio // \$15

tomato, artichoke, white bean, garlic crostini, parmesan, balsamic glaze

seafood fritto misto // \$17

shrimp, calamari, scallops, olives, charred tomato, lemon, garlic, marinara

antipasto // \$20

prosciutto, salami, coppa, burrata cheese, crackers, peach conserve, pistachio

ensalata e zuppa

ensalata verde // \$11

spring greens, prosciutto crisps, white beans, tomato, cucumber,
blue cheese, pistachios, balsamic vinaigrette

minestrone // \$7

roasted tomato broth, garden vegetables, parmesan, crostini

entrées

ziti al forno // \$26

italian sausage, zucchini, mushrooms, garlic, marinara, parmesan, ziti pasta

pollo al marsala // \$24

chicken breast, chef's mushrooms, garlic, marsala wine, roasted potatoes, asparagus

gamberetti alla vodka // \$30

colossal prawns, vodka tomato cream, cavatappi, charred tomatoes, wilted spinach

filetto de manzo // \$38

beef tenderloin, mushroom risotto, bracirole sauce, brussels

tonno ahi // \$34

ahi tuna seared medium rare, asparagus orzo, lemon tomato caper gastrique

osso bucco // \$36

braised veal shank, garlic whipped potatoes, heirloom carrots, veal demi glace

dolci

tiramisu // \$10

lady fingers, mascarpone cheese, espresso, marsala, chocolate shavings

semifreddo al cioccolato all'arancia // \$12

chocolate, egg, cream, orange zest, whip