

Piatti Forti

** Pesce Del Giorno — Market Price*

Today's fish - fresh and only the best

** Grilled King Salmon Battuto — Market Price*

Fresh herbs and extra virgin olive oil with asparagus risotto

Gioppino Northwest 50

Gulf prawns, squid, mussels, clams and fish, simmered in a rich tomato broth

Suprema Di Pollo Farcita 42

Breast of chicken filled with fresh ricotta spinach, butter sage sauce

** Anatra Alle Ciliege Amarene 49*

Dry aged, free-range duck with imported wild cherries, deglazed with brandy

Animelle Di Vitello Con Prosciutto & Piselli 42

Pan seared sweetbreads with prosciutto and peas

Scaloppine Di Vitello Al Limone & Capperi 47

Thinly sliced veal sautéed with lemon and capers

Ossobuco 62

Center cut veal shank braised in wine and vegetables, served with fettuccine al burro

** Lombata Di Vitello Al Rosmarino 72*

Grilled rib veal chop with rosemary oil essence, served with arugula and shoestring potatoes

*

Costata Di Maiale Facito Con Mele e Pancetta 51

Double cut bone-in pork chop stuffed with apples and pancetta with whole grain mustard and demi-glace

*

Costolette D'Agnello Provinciale — Market Price

Rosemary and garlic crusted Northwest lamb rack

*

Bistecca Al Pepe Verde 72

Prime New York Steak pan seared with Madagascar peppercorn sauce and shoestring potatoes

*

Bistecca alla "Harrelson" Arrabiatta 67

Marinated prime New York Steak topped with garlic, parsley and chili flakes

*

Filetto Con Pancetta & Pignoli 72

Prime beef tenderloin with Barolo reduction, pancetta, pinenuts and shoestring potatoes

Side Offerings

Cacio e Pepe 14

Garlic Bread 12

Polpetone 18

** Eating raw or uncooked meats, poultry, seafood and eggs could result in the risk of foodborne illnesses*