

## AMALFI

### APPETIZER

**TRIESTE STYLE SEAFOOD SOUP**  
roasted garlic mayonaise

**WINTER CAPRESE**  
oven roasted tomato | pesto | balsamic

### PASTA

**PENNE A LA GENOVESE**  
Pesto | green beans + potato

### MAIN

**WILD SALMON FILET**  
lemon olive oil Sabayon  
roasted salsify + vegetables

**BEEF FILET**  
chiant + winter black truffle  
Tuscan style potato + spinach

### DESSERT

**DULCE DE LECHE CREME BRÛLÉE**

**HOUSE MADE SORBETTO**

\$64 + taxes and gratuities

## MAREMMA

### APPETIZER

**BABY ROMAINE SALAD**  
Parmesan-Port Wine vinaigrette

**WILD MUSHROOM FRICASSE**  
mascarpone polenta

### PASTA

**RICOTTA GNOCCHI A L'AMATRICIANA**  
guanciale, chilis + tomato

### MAIN

**STEELHEAD TROUT**  
side stripe prawns  
tarragon + capers + meyer lemon

**LAMB SHANK OSSOBUCCO STYLE**  
risi bisi

### DESSERT

**DARK CHOCOLATE TORTE**

**HOUSE MADE SORBET**

\$72 + taxes and gratuities

## MONTALCINO

### APPETIZER

**JAMON IBERICO**  
aged 36 months  
Stracchino + Piquilo pepper panini

### PASTA

**WILD MUSHROOM RISOTTO**  
shaved Truffle + Parmesan

### MAIN

**BC SABLEFISH**  
orange-grappa marinade  
seasonal vegetable | olive oil potato

**VENISON TENDERLOIN**  
black currant-sage reduction  
cavolo nero frittata

**LOCAL RACK OF LAMB**  
garlic Chianti glaze  
broccoli rabe pesto  
roasted winter vegetables

### DESSERT

**CROSTATA AL LIMONE**

**HOUSE MADE GELATO**

\$89 + taxes and gratuities