

AMALFI

APPETIZER

PASTA e FAGIOLI SOUP
extra virgin olive oil

BABY ROMAINE SALAD
parmesan Port wine vinaigrette

PASTA

PENNE WILD MUSHROOMS

MAIN

STEELHEAD FILET
lemon olive oil Sabayon
roasted salsify + vegetables

LAM SHANK OSSOBUCCO
risi + bisi

DESSERT

DULCE DE LECHE CREME BRÛLÉE

HOUSE MADE SORBETTO

\$69 + taxes and gratuities

MAREMMA

APPETIZER

WINTER CAPRESE SALAD
fresh burrata + roasted tomato

VITELLO TONNATO
Parmesan + Mesclun salad

PASTA

WILD MUSHROOM RISOTTO

MAIN

ARCTIC CHAR
saffron + leek + prawn brodo

CHIANTI BRAISED SHORT RIB
potato puree

DESSERT

CROSTATA AL LIMONE

HOUSE MADE SORBET

\$78 + taxes and gratuities

MONTALCINO

APPETIZER

LUPO ANTIPASTI
assorted hot + cold appetizers

PASTA

GNOCCHI BOLOGNESE
classic meat sauce

MAIN

BC SABLEFISH
grappa orange marinade
vegetable medley

BEEF TENDERLOIN
winter truffle
tuscan style fingerlings

LOCAL RACK OF LAMB
garlic Chianti glaze
roasted winter vegetables

DESSERT

DARK CHOCOLATE TORTE

HOUSE MADE SORBET

\$89 + taxes and gratuities