

## Wine by the Glass

### **Bianco**

Falanghina, Feudi di San Gregorio, Campania	9.
Verdicchio, Conti di Buscareto, Marche	9.
Roero Arneis, Giovanni Almondo, Piemonte	11.
Nebbiolo & Vespolina Rosato, Proprieta Sperino, Piemonte	11.
Pinot Grigio, Orizzonti, Puglia	8.
Carricante, Etna Bianco, Benanti, Sicilia	12.
Soave Classico, Inama, Veneto	10.

### **Sparkling**

Prosecco, Merotto Colbelo, Veneto	10.
Moscato d'Asti, Elio Perrone, Piemonte	8.
Rose Brut, Ferrari, Trentino 375ml split	30.
Sparkling Rose Brut, Clara C, Veneto	11.

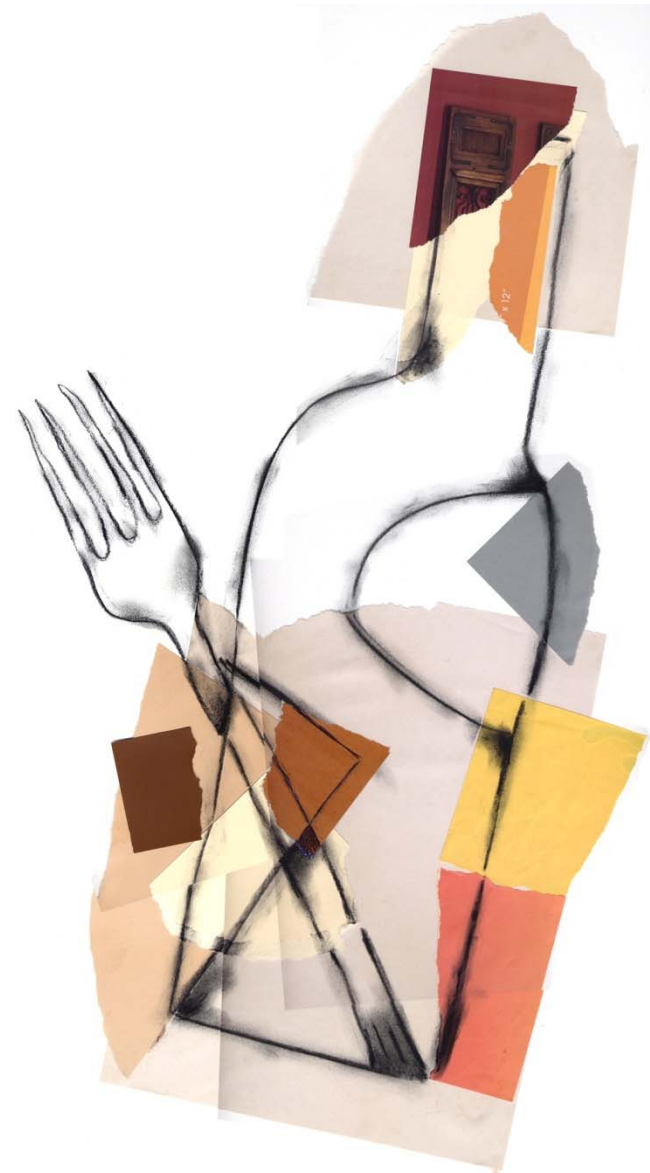
### **Rosso**

Nebbiolo, Nino Negri, Lombardia	12.
Montepulciano d'Abruzzo, Tor Del Colle, Abruzzo	10.
Pinot Noir, Solena, Oregon	13.
Barbera d'Alba, Franco Conterno, Piemonte	10.
Valpolicella Ripasso, Cecilia Beretta, Veneto	12.
Chianti Classico Riserva, Rocca della Macie, Toscana	12.
Super Tuscan, Il Fauno di Arcanum, Toscana	13.
Rosso di Montalcino, Fanti, Toscana	12.

### **Riserva**

Chardonnay, Les Tourelles de la Cree (Domaine Serene) 2015	15.
Brunello di Montalcino, Castiglion del Bosco 2010, Toscana	20.

# a Cena Ristorante



## Antipasti

### Calamari

Semolina crusted calamari  
Warm pomodoro  
12

### Polipo

Grilled Octopus salad, Arugula, garbanzo puree,  
lemon, olives, Mamma Lil's Peppers  
14

### Romano

Grilled Romaine,  
Gorgonzola, crispy pancetta  
12

### \*Casa

Farm Greens, honey-poached pear,  
champagne vinaigrette, goat cheese,  
11

### \*Caprino

Roasted root vegetables, kale,  
Warm goat cheese, pistachio, saba  
14

### \*Margherita Pizza

Mozzarella, basil, olive oil  
12

### Salsiccia Pizza

Mozzarella, Mama Lil's, Arugula,  
House-made Fennel Sausage  
14

\*Vegetarian Items

+Wild mushrooms: not an inspected product

## Primi

### Agnolotti

Corn & Mascarpone Raviolini,  
Butter-Poached Maine Lobster  
24

### +Risotto

Nebbiolo risotto  
Pacific Northwest Mushrooms  
Grana Padano  
16

### Garganelli alla Norcia

House-made Fennel Sausage, Cremini,  
White wine, cream  
15

### Spaghetti

Veal, pork & beef meatballs  
Pomodoro, Grana Padano  
15

## Secondi

### \*Eggplant Parmesan

Pomodoro, mozzarella, Parmigiano  
18

### Trota

Grilled boneless trout,  
Brussel sprouts, hazelnuts,  
brown butter sage  
19

### +Straccoto

Braised beef short rib,  
Pappardelle, wild mushrooms  
Horseradish crema  
21