

## Wine by the Glass

### **Riserva**

Barolo, Marzenaso, Renato Ratti 2013, Piemonte 20.

### **Bianco**

Sauvignon Blanc, Sass, Willamette Valley Oregon 11.

Falanghina, Feudi di San Gregorio, Campania 9.

Verdicchio, Conti di Buscareto, Marche 9.

Gavi di Gavi, Tenuta Olim Bauda, Piemonte 12.

Pinot Grigio, Castello de Roncade, Veneto 8.

Carricante, Etna Bianco, Benanti, Sicilia 12.

Soave Classico, Inama, Veneto 10.

Chardonnay, L'Atro Pio Cesare, Piemonte 12.

### **Sparkling**

Prosecco, Althea, 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.

Cannonau, i fiori, Pala, Sardegna 10.

Pinot Noir, J. Christopher, Chehalem Mountains, Oregon 13.

Barbera d'Alba, Franco Conterno, Piemonte 11.

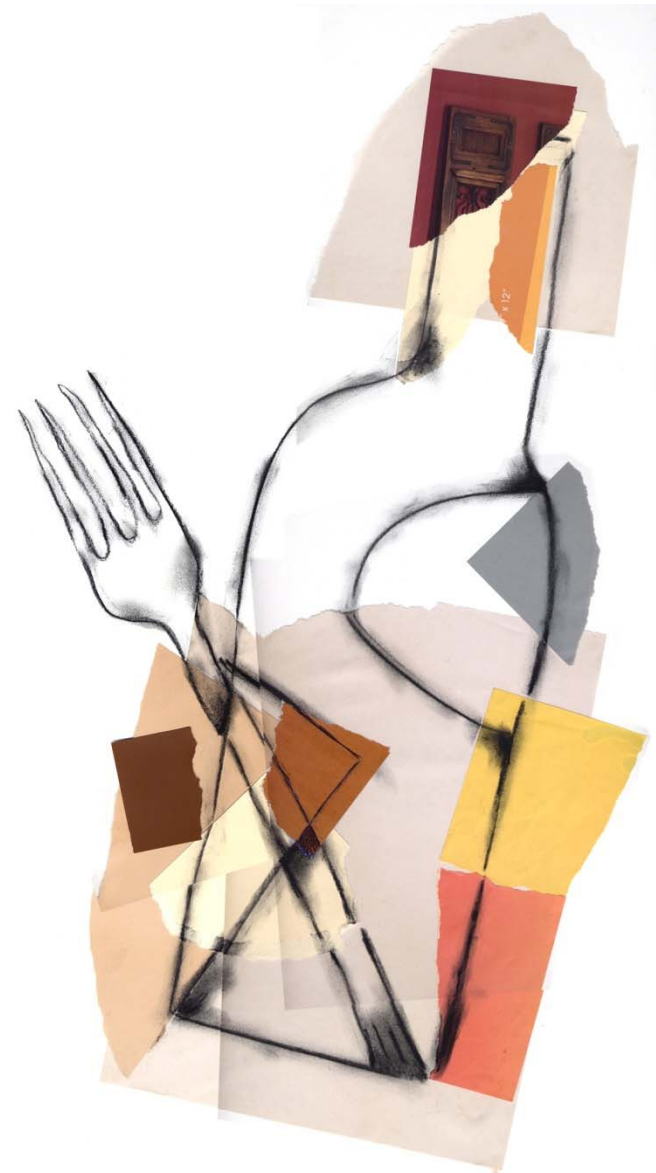
Valpolicella Ripasso, Cecilia Beretta, Veneto 12.

Chianti Classico Riserva, Rocca della Macie, Toscana 12.

Super Tuscan, Il Fauno di Arcanum, Toscana 13.

Rosso di Montalcino, Fanti, Toscana 12.

# a Cena Ristorante



## Antipasti

### Calamari alla Siciliana

Sautéed Calamari, Calabrian chili,  
Pomodoro, basil, currants, capers, Grilled ciabbata  
13

### \*Asparagi

Grilled asparagus, burrata, olive oil,  
Jacobsen sea salt, agrumato  
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

### \*Asparagi Pizza

ricotta, olive oil, roasted tomato  
12

### Salsiccia Pizza

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

\*Vegetarian Items

+Wild mushrooms: not an inspected product

## Primi

### Agnolotti

Corn & Mascarpone Raviolini,  
Butter-Poached Maine Lobster  
24

### Rigatoni

Sudan Farms lamb Bolognese,  
Mamma Lil's Peppers, caprino  
16

### Garganelli alla Norcia

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

### \*Tagliatelle

Spinach, asparagus,  
Crumbled Caprino  
15

## Secondi

### \*Eggplant Parmesan

Pomodoro, mozzarella, Parmigiano  
18

### Halibut

Pan seared halibut,  
Artichoke risotto, roasted tomato,  
Alphonso olives, basil  
21

### Cacciatore

Braised Draper Valley chicken,  
Red wine, porcini, Pappardelle pasta  
20