

PRIMI

PASTA, RISOTTO e POLENTA

house-made spinach ricotta ravioli 12
tomato, basil cream sauce

vernaccia di san gimignano 05, cipressa, toscana \$7/3.5

baked cavatelli 12

house made pork sausage, mushrooms, roasted garlic,
marinara cream sauce, ricotta, parmesan,
pine nut gremolata

zinfandel 05, ravenswood, lodi \$8.5/4.25

wild mushroom & chicken risotto 20

arborio rice, mushroom purée, grilled chicken,
caramelized wild mushrooms

chianti riserva 03, renzo masi, toscana \$8.5/4.25

fettucine with eggplant tomato fondue 16

fontina & goat cheese, garlic, parsley, onion, white wine
montepulciano d'abruzzo 05, farnese, abruzzi \$6/3

capellini with marinated shrimp 14

pancetta, basil pesto, wild mushrooms,
sun dried tomatoes, white wine butter sauce

pinot grigio 05, mezzacorona, vigneti di dolomiti \$5.5/2.75

orecchiette with spicy lamb sausage 14

fontina & bel paese sauce, chives

sangiovese 04, casa rondeña, new mexico \$10/5

sautéed gnocchi 12

carrots, peas, blue cheese, butter, lemon

riesling 06, st. urbans-hof, mosel-saar-ruwer \$8/4

three meat & cheese lasagna 14

ground veal, beef and pork, marinara,
parmesan, ricotta, mozzarella

montepulciano d'abruzzo 05, farnese, abruzzi \$6/3

red bell pepper & mushroom polenta 11

brown butter, roasted chicken jus,
sautéed wild mushrooms

nero d'avola 04, colosi, sicilia \$8/4

SECONDI

PESCE

seared wild scottish salmon 26

roasted garlic risotto, local organic vegetables,
red wine reduction

nero d'avola 04, colosi, sicilia \$8/4

marinated ahi tuna 27

cherry tomatoes, duchess potatoes, red wine demi
barbera "maraia" 04, marchesi di barolo, piemonte \$8/4

CARNE

petaluma organic half chicken 24

white beans, chorizo, artichoke hearts, oregano
rosé of malbec 06, crios, mendoza, argentina \$8/4

braised veal cheek "osso buco" 28

spinach ricotta gnocchi, parmesan

dolcetto d'alba "columbe" 05, ratti, piemonte \$10/5

grilled beef tenderloin 29

blue cheese cream, cavatelli, green beans,
ruby port demi

merlot 05, sutcliffe vineyards, colorado \$13/6.5

pork chop 24

buttermilk garlic mashed potatoes, sautéed spinach,
blood orange tomato demi

pinot noir 06, matua, new zealand \$8.5/4.25

SIDES

sautéed forest mushrooms 5

buttermilk garlic mashed potatoes 4

sautéed greens 4

red bell pepper polenta 4

~suggested wine-by-the-glass pairings are listed in full and half (i.e. \$8/4) glass portions with each entrée ~

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