

ASSAGGI

B I S T R O

STARTERS

Antipasti
cured meats, burrata,
capparelli, pickled
peppers, crostini 18

Meze Plate
quinoa tabbouleh, hummus,
vegetarian grape leaves,
falafel, warm pita 12

Prince Edward Island Mussels
arriette, bacon, shallots, tomatoes, basil,
parmesan, with parmesan butter 15

Warm Citrus Olives 6

Lentil Pancakes
shredded forest mushroom sauce,
demi, beet chips 14

Grilled Eggplant
roasted red peppers, goat cheese,
fresh mozzarella, balsamic
reduction sauce, pesto 15

Calamari
calamari rings, artichokes,
mild pepper rings, lemon aioli,
spicy red sauce 12

FROM THE GARDEN

Wedge Salad
bacon, eggs, tomatoes, red onion,
house made blue cheese dressing 12

House Salad
crunchy celery, mixed greens,
black olives, tomatoes, cucumber
hearts of palm, vinaigrette 9

Classic Caesar Salad 10

artichokes 2

Almond Crusted Brie Salad
mixed leaf greens, seasonal fruit, toasted
hazelnuts, apricot vinaigrette 15

Autumn Salad
Roasted butternut squash, toasted walnuts,
sun-dried cherries, warm cider vinaigrette 13

FLATBREAD PIZZAS

FROM THE WOOD FIRED OVEN

Bianca
caramelized onions, ricotta bichamel,
fontina, parmesan, herbs 13

Margherita
vine-ripened tomatoes, fresh mozzarella,
chiffonade of basil 14

Pear
caramelized onions, cambozola
pears, arugula 15

LE PASTE

Rigatoni Bolognese
hearty meat sauce, bechamel,
parmesan 21

Housemade Gnocchi
sautéed with wild mushroom cream
sauce, truffle oil 19

Florentine Ravioli
choice of sauce:
marinara, bolognese 21

Mushroom Risotto
parmesan cheese,
crispy mushroom 19

MAINS

Scottish Salmon
french green lentils, seasonal greens, butternut squash, maple mustard reduction, fennel & orange 27

Pan Seared Bay Boat Scallops
wild mushroom and parmesan risotto, artichokes 29

Hot Center Cut New York Strip
pommes frites, house zip sauce 30

Twice Cooked Moroccan Duck Legs
couscous, patachou, dried fruits, pomegranate bob sauce, sesame 26

Chicken Francese
parmesan, oreochietti with eggplant, mushrooms, olives, tomatoes, lemon beurre blanc 26

Cloppino
seafood stew, lobster, mussels, shrimp, in a tomato/leth, israeli couscous, basil pesto, grilled focaccia 29

Colorado Grilled Lamb Chops
whipped potatoes, seasonal vegetable, red wine demi 44

Veal Scallopini (Provini)
house gnocchi, artichokes, tomatoes, asper, lemon white wine sauce 31

*Notice - "Consuming raw or undercooked poultry, meats, seafood, shellfish, or eggs may cause food borne illness" 003 11-08