



STARTERS

- Antipasti**
cured meats, bruschetta,
caponata, pickled
peppers, crostini 18

Meze Plate
quinoa tabbouleh, hummus,
vegetarian grape leaves,
falafel, warm pita 15
- Prince Edward Island Mussels**
arvettie, bacon, shallots, tomatoes, basil,
parsley, with pommer butter 15

Warm Citrus Olives 5

Lentil Pancakes
shredded lentil mushroom sauce,
demi, beet chips 12
- 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
anchovies 2

Almond Crusted Brie Salad
mixed field 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 bechamel,
fontina, parmesan, herbs 19
- 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**
sauteed with wild mushroom cream
sauce, demi, 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

10oz Center Cut New York Strip
pommes frites, house zip sauce 30

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

Chicken Francese
parmesan, orzo-chicken with eggplant, mushrooms, olives, tomatoes, lemon beurre blanc 26

Cioppino
seafood stew, lobster, mussels, shrimp, in a tomato-basil, Israeli couscous, basil pesto, grilled focaccia 29

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

Veal Scallopini (Provinci)
house gnocchi, artichokes, tomatoes, capers, lemon white wine sauce 31

*Notice - "Consuming raw or undercooked poultry, meats, seafood, shellfish, or eggs may cause food borne illness" 2018-11-08