

## **appetizer**

### **calamari livornese**

sautéed calamari & italian herbs in white wine  
tomato sauce, served with crostini. \$19

## **salad**

### **beet caprese**

oven roasted beets, fresh mozzarella & basil  
drizzled with olive oil & balsamic reduction. \$12

## **entrée**

### **braciola**

flank steak rolled with italian herbs cooked slowly  
in tomato sauce served over pappardelle. \$30

### **salmerino alpino annerito**

baked blackened arctic char topped with tomato  
avocado salsa, served with corn bread &  
asparagus. \$33

### **pollo calabrese**

sautéed chicken breasts layered with spinach,  
mushrooms & provolone topped with sun-dried  
tomato cream sauce, served with mashed  
potatoes. \$28

## **dessert**

### **pistachio cheesecake**

served with scoop of pistachio gelato \$8