



# MENU

L'Appetito Vien Mangiando!

## APPETIZERS

**Roman Gnocchi** **\$ 15.00**

Semolina and parmesan pasta grilled with wild mushroom ragu and fresh parmesan

**Smoked Bone Marrow ( Curr. Unavailable)**

Apple chutney mushroom duxelle crostini with bull's blood microgreens

**Soft Shell Crab Bao** **\$ 19.00**

Siracha lime slaw, fried bao bun, and a sweet soy glaze

**Roasted Poblano and Crab Queso** **\$ 18.00**

Aged white cheddar, tortilla chips, roasted poblano, jumbo lump crab, and lump crab chimichurri

## ENTREE SALADS

**Burrata Salad** **\$ 16.00**

Persimmon, prosciutto, cranberry, roasted red pepper, pistachio on a bed of spinach. Served with Balsamic vinaigrette

**Asparagus Caprese Salad** **\$ 18.00**

gremolata, mozzarella, grilled chicken, heirloom tomatoes, balsamic glaze, and parmesan cheese on a bed of mixed greens

**Steak Salad** **\$ 19.00**

Grilled sirloin, smoked tomato, fried brussel sprouts, heirloom carrots, goat cheese, on a bed of spring mix. Served with lemon herb vinaigrette

## SANDWICHES

**Build Your Own Burger** **\$ 13.00**

6oz burger patty. Make it your way!

**Bacon Avocado Burger** **\$ 15.00**

6oz burger patty, tempura avocado, ancho chili mayo, lettuce, tomato, and onion on a brioche bun

**Surf and Turf Burger** **\$ 20.00**

6oz burger patty, fried soft shell crab, gruyere cheese, and a lemon tarragon dijonaise

**Paratha Flat Bread Wrap** **\$ 15.00**

Grilled chicken, smoked tomato yellow curry, arugula, and red onion

**Sicilian Grinder** **\$ 19.00**

guanciale, mortadella, prosciutto, marinated olive, smoked provolone, cherry pepper, red pepper mayo, on toasted ciabatta

**Steak Sandwich** **\$ 20.00**

Sirloin, peppered onion, gruyere cheese, horseradish mayo on toasted ciabatta. Served with a red wine jus

**Grilled Chicken Sandwich** **\$ 17.00**

Grilled chicken, fig jam, prosciutto, arugula, tomato, and goat cheese on a brioche bun

## ENTREES

**Beef Wellington** **\$ 42.00**

Mushroom duxelle, prosciutto, seared beef tenderloin, in puff pastry with bordelaise. Served with boursin potato puree with asparagus

**Airline Chicken Risotto** **\$ 28.00**

Pan seared airline chicken breast, parmesan risotto, asparagus pesto, roasted red pepper beurre blanc, and prosciutto crisp

**Pistachio Pork Tenderloin** **\$ 26.00**

Pistachio and sage crusted pork tenderloin, grain dijon butter sauce, cacio e pepe bucatini

**Florete Ravioli** **\$ 21.00**

Zucchini ricotta stuffed, sage brown butter, mortadella, cherry tomato, and parmesan cheese

**Miso Yuzu Glazed Salmon** **\$ 29.00**

Pan seared glazed salmon, gomaee spinach salad, sumeshi rice, sweet soy, chili oil, and tiger egg

**Lobster Mac-N-Cheese** **\$ 30.00**

Poached lobster guanciale, radiatore pasta, muenster cheese, and lemon herb bread crumbs