

Appetizers



Brie filled polenta tart
with wild mushrooms 11.75
(*with veal breast sous vide and wild mushrooms* 18)

Cast Iron Seared Scallops 17
artichoke hearts and capers in a caper lemon sauce.

Blue Point Oysters 18.95
creme fraiche, champagne shallots, and beluga caviar.

Veracci Clams 13.50
white wine and garlic sauce.

Mediterranean mussels 14.50
roasted fennel, cherry tomatoes in a shallot creamy saffron sauce.

Fried Calamari 10.25
jalapenos and squash with a side of aurora sauce and tomato coulis.

Chicken/Veal

Veal Scallopini Lemone 26.50
capers, white wine with mashed potatoes and spinach.

CHICKEN 18.50
Parmesan, Francaise, Marsala or Scampi with pasta.

VEAL 19.50
Parmesan, Francaise, Marsala or Scampi with choice of pasta.

Chicken OR Veal Walker
Peppers, Onions, Tomatoes, garlic, and Jalapeno peppers
With Melted Buffalo Mozzarella.
Chicken: 18.50
Veal: 20.00

Vegetarian

Roasted Artichokes
with lemon mousse. 15

Cool Seasonal Vegetables
with a choice of pasta. 16

Soups & Salads

Butternut Squash Soup 9
Creamy Mushroom Soup 12
(*with fresh shaved white truffles* 30)

Chicken Lemon Soup 7.50
Caprese Salad 10.95

House Garden Salad 6.50
Caesar Salad 7.50

Beet Salad 10.50
goat cheese, toasted pecans in a mustard vinaigrette.

Momento Arugula Salad 15.00
with prosciutto, tomatoes, fresh mozzarella and lemon vinaigrette.

Cool Mixed Mazarine Farms Salad
18.50
micro greens, turkish figs and Caciotta cheese in a red wine reduction.

Belgium Endive, Avocado, and Parmesan Salad 15
in lemon vinaigrette.

Seafood

Seafood Fra Diavolo 22
with choice of pasta.

Fresh Fettuccine 19
with calamari in a saffron wine sauce.

Branzino Colomdore 32
with braised Vidalia onions, cauliflower and extra virgin olive oil.

Crispy Octopus 27
Saor style with marinated summer vegetables, pearl onions, potato tourne, with taggiasca olives and celery hearts.

Shrimp 23
Parmesan, Francaise, or Scampi

**PARMESAN IS USED TO GARNISH PASTA DISHES,
PLEASE MAKE SERVER AWARE OF ANY
ALLERGIES.**

TIPS CANNOT BE INCLUDED ON PRE PAID OR GIFT CARDS

All homemade pasta is a \$4.00
upcharge.

Pastas

Pappardelle Veal Ragu

19.75

Fresh Fettuccine

with mixed mushrooms. 19

(with fresh shaved white truffles 45)

Fresh Potato Gnocchi

parmesan and mascarpone cream cheese foam.

25

(with fresh Urbani shaved white truffles 45)

Egg Yolk Raviolo

*hazelnut truffle butter, sage and parmesan
cheese. 13*

Fresh Fettuccine

*sweet italian sausage, broccoli rabe and diced
tomatoes. 19.99*

Fresh Rigatoni

Bolognese 19

Cappellini Veneziana

*angel hair pasta with garlic, extra virgin olive
oil, and red pepper flakes.*

With chicken 16 With shrimp 20

Porcini Ravioli

*with white truffle butter and parmesan
cheese. 27.95*

Pumpkin Ravioli

with a butter and sage sauce. 19

Risotto

with asparagus and parmesan cheese. 24

Meatballs

with a choice of pasta 17.00

Sides

Sauteed Spinach 6

Sauteed Mixed Vegetables 6

Sauteed Broccoli Rabe 7

Mashed Potatoes 6

Roasted Potatoes 6

Main Course

Filet Rossini

Black Angus Filet Mignon, Duck

Froi Gras w/ Paul Mason

Reduction, Aparagus and King

Oyster Mushrooms 38

Domestic Colorado Lamb

Chops

with a seasonal vegetable

ratatouille and lamb juice

reduction. 38

French Country Style Chicken

Cocovan

with roasted potatoes, bacon,

mushrooms and onions in a red

wine sauce. 29

Certified Wagyu Beef

with a choice of 2 sides 95

Dessert

Sicilian Orange Tart

7

Apricot Souffle

8

Homemade Cannolis

almond shell with smooth cream

topped with blueberry sauce. 6

Panna Cotta

Chef Nicola Style

6.50

Chocolate Hazelnut Cream

Mousse

8

Crème Brûlée

9

Wine pairings are also available with tastings.

Tasting Menus are Available Ask server
for details.

5 course Tasting \$65

6 Course Tasting \$75

7 Course Tasting \$85

*Thank you from Executive Chef
Nicola Mersini & Chefs De Cuisine
Santi Rashidi and Jean Louis*