

## Appetizers

**Brie filled polenta tart**  
*with wild mushrooms* 11.75

**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*

*ratatouile 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

### **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*