

## 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 with pasta** 18.50  
*Parmesan, Francaise, Marsala, Scampi, Alfredo or Ala Vodka*

**VEAL with pasta.** 19.50  
*Parmesan, Francaise, Marsala or Scampi*

**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 with pasta.** 23  
*Parmesan, Francaise, Scampi, Alfredo or Ala Vodka*

**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

**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

Tasting Menus are Available Ask server for details.

5 course Tasting \$65

6 Course Tasting \$75

7 Course Tasting \$85

Wine pairings are also available with tastings.

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