

Appetizers

Brie filled polenta tart 12.75
with wild mushrooms

Cast Iron Seared Scallops 19
artichoke hearts and capers in a caper lemon sauce.

Blue Point Oysters 23
creme fraiche, champagne shallots, and beluga caviar.

Veracci Clams 14.50
white wine and garlic sauce.

Mediterranean mussels 16
roasted fennel, cherry tomatoes in a shallot creamy saffron sauce.

Fried Calamari 13.50
jalapenos and squash with a side of aurora sauce and tomato coulis.



Soups & Salads

Creamy Mushroom Soup 14
(with fresh shaved black truffles 18)

Caprese Salad 12

House Garden Salad 7

Caesar Salad 9

Beet Salad 12
goat cheese, toasted pecans in a mustard vinaigrette.

Momento Arugula Salad 17.50
with prosciutto, tomatoes, fresh mozzarella and lemon vinaigrette.

Cool Mixed Mazarine Farms Salad 19
micro greens, turkish figs and Caciotta cheese in a red wine reduction.

Belgium Endive, Avocado, and Parmesan Salad 17
in lemon vinaigrette.

Chicken/Veal

Veal Scallopini Lemone 28
capers, white wine with mashed potatoes and spinach.

CHICKEN with pasta 21
Parmesan, Francaise, Marsala, Scampi, Alfredo or Ala Vodka

VEAL with pasta. 24.50
Parmesan, Francaise, Marsala or Scampi

Chicken OR Veal Walker
Peppers, Onions, Tomatoes, garlic, and Jalapeno peppers
With Melted Buffalo Mozzarella.
Chicken: 21
Veal: 24.50

Vegetarian

Roasted Artichokes
with lemon mousse. 15

Cool Seasonal Vegetables
with a choice of pasta. 17

Seafood

Seafood Fra Diavolo 27
with choice of pasta.

Fresh Fettuccine 23
with calamari in a saffron wine sauce.

Branzino Colomdore 35
with braised Vidalia onions, cauliflower and extra virgin olive oil.

Crispy Octopus 29
Saor style with marinated summer vegetables, pearl onions, potato tourne, with taggiasca olives and celery hearts.

SHRIMP with pasta. 27
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
23

Fresh Fettuccine
with mixed mushrooms. 23

(with fresh shaved black truffles 29)

Fresh Potato Gnocchi
parmesan and mascarpone cream cheese foam.
27

(with fresh Urbani shaved black truffles 31)

Egg Yolk Raviolo
*hazelnut truffle butter, sage and parmesan
cheese. 14*

Fresh Fettuccine
*sweet italian sausage, broccoli rabe and diced
tomatoes. 23*

Fresh Rigatoni
Bolognese 23

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

With chicken 16 With shrimp 20

Risotto
with asparagus and parmesan cheese. 27

Meatballs
with a choice of pasta 21

Porcini Ravioli
*with white truffle butter and parmesan
cheese. 29*

Sides

Sauteed Spinach 6

Sauteed Mixed Vegetables 6

Sauteed Broccoli Rabe 9

Mashed Potatoes 6

Roasted Potatoes 6

Main Course

Filet Rossini
6 oz.

*Black Angus Filet Mignon, Duck
Froi Gras w/ Paul Mason
Reduction, Aparagus and King
Oyster Mushrooms 44*

**Domestic Colorado Lamb
Chops**
*with a seasonal vegetable
ratatouile and lamb juice
reduction. 40*

**French Country Style Chicken
Coq au Vin**
*with roasted potatoes, bacon,
mushrooms and onions in a red
wine sauce. 31*

Certified Wagyu Beef
32 oz.
with a choice of 2 sides 120

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.