



"We strive to bring you excellent food and outstanding service. If anything does not meet your expectations, please let us know and we will strive to make it right. This is our personal commitment to you."

Santi Ortiz-Mena, General Manager. | Johan Castro, Head Chef. | Rohit Sood, Guest Experience Manager.

Starters.

Cold.

Italian Burrata · 26.95 - Wood-fired tomatoes, fresh basil, extra-virgin olive oil, fig balsamic, rustic sourdough.

Salmon Crudo · 22.50 - House-cured coho salmon fresh from Tofino, shallots, fried capers, ricotta lemon pesto, rustic sourdough.

Bruschetta · 17.95 - Rustic sourdough, fresh ricotta cheese, diced tomatoes, fresh basil, extra-virgin olive oil, fig balsamic reduction.

Prosciutto Platter · 19.95 - Thin-sliced 30-month aged Prosciutto di Parma ham, freshly-baked garlic bread, side olive oil & balsamic for dipping.

Hot.

Garlic Bread · 9.95 – Baked fresh to order with garlic & Italian oregano, finished with extra-virgin olive-oil & fresh-grated Parmigiano Reggiano.

Classic Escargots · 21.95 - Half-dozen organically farmed French snails, house compound butter, lemon zest, rustic sourdough.

Roasted Tomato Soup · 18.95 - Fire-roasted tomatoes, dairy cream, fresh-chopped basil, parmesan-crusted toast.

Sicilian Seafood Chowder · 21.50 - Summer zucchini cream soup with mussels, clams, shrimp, calamari, parmesan-crusted toast.

Salads.

Pancetta Caesar Salad · 21.95 / Half 15.95 Hearts of Romain lettuce, house-made Caesar dressing, smoked Italian Pancetta, sourdough croutons, freshly grated Pecorino Romano.

Wild Arugula Salad · 19.50 - Vine ripened cherry tomatoes, honey-candied walnuts, fresh ricotta, fig balsamic reduction, house infused lemon olive-oil.

Gorgonzola Chopped Salad · 23.95 / Half 16.95 Creamy gorgonzola dressing, chopped greens, ripe cherry tomatoes, mixed Mediterranean olives, capers, crispy Italian pancetta.

Caprese Classica · 18.95 - Mini bocconcini, vine-ripened tomatoes, freshly made house pesto, fig balsamic reduction, house infused lemon olive-oil.

Add Protein to Any Salad:

Organic Chicken Breast, 8.95 · Seared Swordfish Steak, 13.25

Jumbo Black Tiger Shrimp, 4.95 each

GLUTEN FREE OPTIONS AVAILABLE ON ALL APPETIZERS & SALADS.

Pasta.

Ravioli di Funghi · 32.50 - Wild mushroom ravioli, Parmesan & white truffle cream sauce, honey-roasted walnuts, Pecorino Romano.

Gnocchi alla Sorrentina · 26.95 - Hand-made potato gnocchi, creamy San-Marzano tomato sauce, garlic-infused olive oil, fresh basil.

Linguini alla Carbonara · 28.50 - Italian pancetta, egg yolk, black pepper, Pecorino Romano.

Linguine alla Scampi · 36.95 - Jumbo black tiger shrimp, fried capers, garlic, San Marzano tomato sauce, lemon olive-oil, black pepper, fresh basil.

Orecchiette alla Bolognese · 28.95 - House meat ragù sauce, fresh basil, Parmigiano Reggiano.

Lasagna di Carne · 31.95 - Baked with our signature house meat ragù, melted mozzarella, provolone, Parmigiano Reggiano.

Main Course.

Filet Mignon. 62.95 - 6 oz. Certified Angus beef tenderloin, black truffle & peppercorn sauce "au poivre", silky mashed potatoes, fire roasted carrots.

Chicken Scallopini · 36.95 – Pan seared & chicken breast, lemon butter & fried capers sauce, side black truffle linguini.

Tofino Salmon · 46.50 - Cooked inside our 900 degrees oven. Lemon-butter sauce, silky mashed potatoes, fire-roasted asparagus.

Parmigiana di Pollo · 34.95 - Breaded chicken breast filled w/mozzarella & Italian ham, served w/marinara sauce & side butter linguini.

Wood-Fired Pizza.

Margherita · 22.95 - San Marzano tomato sauce, fresh mozzarella, fresh basil, cherry tomatoes.

Pear & Gorgonzola · 24.95 - Fresh mozzarella, gorgonzola, sliced d'Anjou pear, maple syrup.

Romana · 25.95 - San Marzano tomato sauce, fresh mozzarella, cremini mushrooms, pepperoni, fennel sausage, garlic, oregano.

Funghi · 23.95 - San Marzano tomato sauce, fresh mozzarella, mushrooms, garlic, oregano, Parmigiano, house infused lemon olive-oil.

Mediterranean · 24.95 - San Marzano tomato sauce, fresh mozzarella, goat cheese, olives, zucchini, garlic, oregano, Pecorino Romano.

Prosciutto & Arugula · 24.95 - San Marzano tomato sauce, fresh mozzarella, Prosciutto di Parma, Parmigiano Reggiano, wild arugula, lemon olive-oil, fig balsamic reduction.

Burrata & Prosciutto · 31.95 - San Marzano tomato sauce, fresh mozzarella, Italian burrata, Prosciutto di Parma, wild arugula, house infused lemon olive oil, fig balsamic reduction.

Bistro Capricciosa · 25.95 – San Marzano tomato sauce, fresh mozzarella, olives, artichoke hearts, garlic, Italian prosciutto cotto ham.

Nonna · 24.95 - Fresh mozzarella, fennel sausage, French brie, Parmigiano Reggiano, cherry tomatoes, fig balsamic reduction.

Classic Pepperoni · 23.95 - San Marzano tomato sauce, fresh mozzarella, garlic, oregano, air-cured pepperoni.

Carne · 26.95 - San Marzano tomato sauce, fresh mozzarella, house-made fennel sausage, air-cured pepperoni, smoked Italian pancetta, sliced red onions, garlic.

All pizzas available with house-made GF crust, 4.25

All pastas available with hand-rolled GF gnocchi, 3.95

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS.