



### *Starters*

- Bruschetta, roasted tomato, avocado, aioli and arugula 8.50  
Apple, manchego cheese, chive salad 8.50  
Orange, olive and feta salad with citrus vinaigrette 9.00  
Triple-cooked French-fried potatoes, horseradish sauce 8.00  
Grilled lamb spiedini, harissa, yogurt and cilantro 14.50  
Pozole verde 9.00

### *Pasta*

- Sweet potato agnolotti, brown butter and sage 19.00  
Spaghetti, shrimp, arugula, hot chilies, garlic and lemon 24.50  
Rigatoni with duck ragu and grana padano 22.00  
Ravioli, braised beef, sugo, pecorino, butter 22.00  
Pappardelle, gorgonzola cream, pistachio, parsley and garlic 19.00

### *Entrees*

- Sea scallops, potato puree, Brussels sprout leaves, butter sauce 35.00  
Roasted chicken thighs, jalapeno peppers, fresh thyme, garlic and toasted croutons 19.75  
Braised lamb shank, red wine, olives, scallion risotto 30.00  
"Peposo Notturmo" braised beef, garlic and black pepper, polenta w/parmesan 26.00  
14 oz. Beef ribeye steak, fried potatoes, horseradish sauce\* 39.00

### *Desserts*

- Almond frangipane crepe, almond butter, citrus whipped cream 8.50  
Warm apple tart, cider glaze 8.50  
Portuguese cinnamon-sugar doughnuts, lemon curd 8.50  
Chocolate cake, whipped coffee mascarpone 8.50  
Pearl Ice Cream - chocolate, vanilla or strawberry 7.50

★ Ask for information about booking our private dining room.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.