

# SEASONAL MENU

SPRING 2024

## STARTERS

### **BURRATA & PROSCIUTTO 15**

*Burrata cheese, prosciutto di Parma, strawberry-basil topping, crostini*

### **RASPBERRY SALAD 10**

*Baby greens, raspberry champagne vinaigrette, raspberries, sliced almonds, red onion*

## PIZZA

### **BACON & GORGONZOLA PIZZA 19**

*Garlic oil, gorgonzola, provolone and mozzarella cheese, caramelized onions, bacon, arugula, honey balsamic drizzle*

🍷 **RED BLEND, BROWNE**

## ENTREES

### **PASTA VERA SANO 21**

*Penne pasta tossed with garden fresh peas, zucchini & asparagus in a creamy alfredo pesto sauce & topped with a warm cherry tomato vinaigrette with chicken +6 with prawns +8*

🍷 **ROUSSANNE, NOVELTY HILL**

### **AHI AGLIO E OLIO 30**

*Yellow fin tuna seared rare over spaghettini with olive oil, garlic, parmesan, lemon zest, cilantro, roasted cherry tomatoes, crushed red pepper*

🍷 **WHITE BLEND "FREYJA", GÅRD VINTNERS**

### **MEDITERRANEAN CHICKEN 23**

*Draper Valley boneless skin-on chicken thighs, Italian cannellini beans, calamata olives, arugula, cilantro gremolata, Parmesan cheese*

🍷 **ROUSSANNE, NOVELTY HILL or PETIT VERDOT, FREEHAND CELLARS**

## DESSERT

### **LIMONCELLO TIRAMISU 11**

*Limoncello, lady fingers, mascarpone, candied lemon zest*

🍷 **SUGGESTED WINE PAIRING**

*We use the finest imported Italian ingredients & source locally when possible  
Executive Chef: Casey Garcia*