

ANTIPASTI

Cauliflower and White Bean Soup 9

Soufflé di Porcini 14

Roasted Peppers with Tonnato Sauce and Tuscan White Anchovies 9

Seared Foie Gras Reduced Moscato d'Asti, Almond Dust and Candied Lemon Rind 21

Escargot with Polenta, Garlic, Mushrooms and Basil Cream 15

Yellowfin Tuna Tartare with Avocado and House-Made Potato Chips 21

House Dill-Cured Salmon Gravlax with Cucumber, Egg and Radish 11

Roasted Wild Boar Sausage with Roasted Holland Peppers 16

Rosemary-Skewered Shrimp with Chickpea Puree 15

Steamed PEI Mussels with White Wine, Garlic and Pear Tomato 16

Salumi with Olives and Parmigiano 22

PASTA

Linguine Carbonara with Prosciutto, Pancetta and Poached Egg 18/28

Lobster and Scallop Cannelloni with Brandied Lobster Sauce 21/35

Potato Gnocchi with Porcini and Oyster Mushrooms 17/28

Fettuccine Bolognese with Reggiano Parmesan 17/27

Black Risotto with Calamari and White Shrimp 19/30

MAIN

Pan Roasted Icelandic Cod, White Wine, Spinach, Black Trumpet Mushrooms, Lemon, Mashed Potato 34

Giannone Chicken "Schnitzel" with Fried Egg, Arugula, Mustard-Caper Sauce and Herbed Spätzle 34

Grilled Colorado Lamb Loin Chops, White Wine and Roast Garlic Sauce, White Beans 38

Sauteed Duck Breast with Madeira and Dried Figs, Baked Polenta 36

Veal Tenderloin Medallions, Crisped Prosciutto, Mushrooms and Marsala, Roast Potato 35

Grilled Atlantic Swordfish Topped with Herb Salsa Verde, French Lentils 33

Faroe Island Salmon, Tomato and Scotch Sauce, Eggplant Caponata, Sardinian Couscous 29

SALAD

Beet, Orange, Avocado, Candied Walnut and Pecorino in a Champagne Vinaigrette 14

Arugula, Radicchio with Parmigiano Reggiano and Lemon Vinaigrette 12

Cheese Selection from Wasik's Cheese Shop 21