

Savour

Appetizers

Bruschetta Con Burrata

oven melted tomatoes, burrata cheese, arugula, oven dried olives, grilled ciabatta
\$14

Gamberi Scampi

jumbo shrimp, lemon butter, herb crostini
\$18

Calamari Fritti

crispy capers, spicy marinara
\$18

Pan-Steamed Mussels

garlic, pancetta, pesto green sauce, chopped parsley, crostini
\$19

Grilled Octopus

slow braised and grilled, roasted beets, micro greens, lemon aioli
\$19

Salads & Soup

ADD TO YOUR SALAD: CHICKEN + 8, SHRIMP + 10, SALMON + 10

Pasta e Fagioli

white bean soup, ditalini pasta, spinach
\$8

Soup Du Jour

please inquire with your server as to today's special
\$8

Insalata Caesar

herb croutons, roasted cherry tomatoes, brie cheese, lingonberries, parmesan
\$10

Grilled Garden

warm mixed baby vegetables, citrus oil marinade, charred mushrooms
\$14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR CHANCE OF A FOODBORNE ILLNESS

Entrées

Ravioli

ravioli with spinach, manchego, and ricotta cheese, beech mushroom sage sauce
\$23

Parsley Gnocchi

fresh tomato, basil, dry ricotta cheese
\$21

Branzino

pan seared, eggplant, swiss chard and olive caponata, marble potatoes
\$26

Salmon

escarole, tomato, butternut squash, sugar snap pea ragout
\$26

Pollo alla Carbonara

chestnut flour, pan seared, spaghetti, pancetta, english peas
\$25

Osso Buco

braised center cut veal shank, milanese risotto, parmesan tuile
\$35

Bistecca

wagyu sirloin, roasted garlic mashed potatoes, roasted wild mushrooms, braised
cipollini onions, black pepper candied bacon
\$58

Rack of Lamb

sautéed spinach, olive sundried tomato polenta cake, gremolata rosemary sauce
\$32

Cacciucco

tuscany seafood stewed with jumbo shrimp, fist clams, mussels, and scallops,
served with grilled ciabatta
\$32

Non-Traditional

Bison Burger

coarse ground patty, white cheddar cheese, caramelized onions, garlic cheese
grilled corn
\$16

Ostrich Burger

lean, coarse ground patty, black pepper coated goat cheese, avocado, fried green
tomato
\$18

German Pork Schnitzel

breaded pork loin, mushroom gravy, steamed potato, grilled lemon
\$19

Grains and Vegetables

pan-stewed farro with seasonal vegetables, long-stem artichokes, roasted red
peppers, grated reggiano
\$18

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