

Dinner

Starters

Calamari - monterey squid, garlic & chipotle aioli \$12

Piacere Mussels - sea salt, butter & lemon \$15

Shrimp & Sea Bass Ceviche - lime, corn, spring onions, cilantro & tortilla chips \$16

Butternut Squash Soup - brioche croutons & whipped cream \$6

Iceberg - garbanzo beans, salami, onions, parmesan & oregano dressing \$10

Roasted Beets - arugula, romaine, gorgonzola dressing & hazelnuts \$11

Chopped Endive - naval orange, avocado, almonds & honey - mustard \$12

Caesar Salad - baby romaine, brioche croutons & shaved parmesan \$10

Add anywhere *grilled gulf shrimp 9, chicken 6, salmon 9*

Pizza

Frutti Di Mare - octopus, crab, shrimp, cilantro, tomato & lemon \$23

Sausage & Bacon - Nueske's bacon, molinari pepperoni, pickled onions, tomatoes & avocado \$18

BBQ Chicken - cipollini onions, tarragon, tomato & mozzarella \$17

Margherita - tomato, mozzarella, basil & olive oil \$14

White Pizza - béchamel sauce, serrano ham & fontina cheese \$18

Pasta

Tagliatelle Carbonara - pancetta, cream, black truffle & poached egg \$20

Rigatoni Al Forno - pancetta, sausage, rosemary ham, olives, tomato & fontina cheese \$20

Pappardelle Bolognese - beef ragout, tomato & parmesan cheese \$21

Spinach Gnocchi - baby spinach, cream & parmesan \$18

Strozzapreti - eggplants, zucchini, spaghetti squash, tomatoes, olive oil & pesto \$17

Linguini With Clams - manilla clams, garlic, lemon, spring onions \$22

Risotto

Butternut Squash Risotto - atlantic lobster, arugula & mascarpone \$24

Shrimp Risotto - gulf shrimp, citrus & parmesan cheese \$19

Roasted Mushroom Risotto - cremini, hen of the woods and portobello mushrooms, fontina cheese \$18

Mains

Braised Short Rib - creamy polenta, buttered carrots & demi glace \$23

20oz Bone In Ribeye - sauteed broccolini & demi glace \$39

Atlantic Salmon - black lentils, buttered carrots & sherry vinegar dressing \$26

Grilled Branzino - watercress, fennel & lemon dressing \$35

Lamb Ribs - honey mustard, tzatziki & marinara sauce \$24