



Pasta (made fresh in house)

fettuccine with lobster, shrimps, spicy tomato sauce, basil oil	29
lobster ravioli, creamy lobster bisque, arugula, cherry tomato	29
pappardelle with braised beef short rib & porcini ragout	26
spaghetti with white veal bolognese, asparagus, truffle oil	24
pumpkin ravioli, drawn thyme butter, sundried tomatoes, shaved parmesan	23
gnocchi, chicken thigh ragout, pancetta, porcini mushroom, marsala, parmesan, truffle oil	25

Seafood

baked local red snapper filet, seafood risotto, bisque espuma	31
pan seared local yellow fin tuna, sauté chili-garlic broccolini sicilian sauce (olive, capers, cherry tomato, oregano)	34
“fregola ai frutti di mare” lobster tail, jumbo shrimps, cherry tomato, garlic crostini, fresh basil	35
“branzino al sale” fresh whole mediterranean striped bass baked in salt crust, grilled vegetables, chardonnay & caper sauce	36

Meat

chicken piccata, lemon & caper sauce, pappardelle, mixed vegetables	28
veal scaloppini, mix mushroom marsala sauce, mashed potatoes, garden vegetables	31
duck breast tagliata & crispy duck leg confit, porcini truffle risotto, port wine gravy	36
herbs marinated new zealand rack of lamb, roasted garlic mash potato, butter glazed asparagus, natural mint sauce	40
8 oz beef fillet mignon, green peppercorn demi-glace, scalloped potatoes, sauté bacon-green beans (add 4oz lobster tail 15)	44

prices are in ci dollars, conversion rate is 1 ci=1.25 us\$ or 1us\$=0.80 ci\$