



## ANTIPASTI

### Charcuterie Platter 25

Chef's selection of assorted Italian cured meats, Manchego cheese, tapenades and mini toast

### Homemade Ricotta Ravioli (G/N) 15

Capers, sage butter and fresh herbs

### Eggplant 16

Fried eggplant, confit beef, tomatoes and fresh herbs salad

### Grilled Vegetable Platter (VT/N) 15

Baby bell peppers, zucchini, eggplant, Burrata cheese, balsamic reduction and extra virgin olive oil

### Beef Carpaccio (G/N) 22

Croutons, Parmesan cheese, arugula, tomato-Jerez-mustard dressing

### Shrimp Carpaccio 16

Thinly sliced curated shrimp, fennel, grapefruit and roasted seeds

### Focaccia (V) 12

Pizza dough, rosemary, coarse salt, extra virgin olive oil

## SALADS

### Simply Tomatoes and Beetroot (V/N) 16

A colorful display of tomatoes, beetroots, extra virgin olive oil, edible flowers

### Green Salad (VT) 14

Gem lettuce, sliced avocado, shaved cucumber, toasted almonds, lemon-anchovy dressing

## PASTA AND RISOTTO

### Table Pasta (G) 19

The true Carbonara cooked inside a Grana Padano Cheese

### Asparagus Risotto (VT) 22

Pistacho pesto, confited lime

### Chitarra Pasta (VT) 19

Fresh tomatoes, basil and extra virgin olive oil

### Lobster Risotto 30

Local lobster, sage and fresh herbs

### Tagliatelle Fresco 30

Seafood, mascarpone and fresh herbs

### Gnocchi with Short Ribs 26

Potato gnocchi, short rib, chard, truffle jus

## MAIN COURSES

### Roasted Red Snapper 32

Roasted, grilled eggplant, asparagus, cilantro chimichurri, bell pepper foam

### Beef Tenderloin 28

Tomato tapenade, fresh pasta, herbs, truffle jus

### Roasted Sea Bass Filet 32

Potato croquettes, colored chard, "beurre-blanc"

### Osso Bucco 30

Confit beef, wild rice and vegetables

### Chicken Sous-Vide 24

Sous-vide chicken, green pistachio crust, creamy polenta, cabbage salad, herb emulsion

## CLASSIC PIZZAS

### Margarita 17

Tomato sauce, mozzarella cheese, basil, extra virgin olive oil

### Funghi (VT) 19

Button, Crimini, Portobello, Parmesan, white truffle oil

### Pepperoni 18

A Margarita with pepperoni

### Quatro Stagioni 22

Artichoke, mushrooms, olives, Parma ham

### Quatro Formaggio (VT) 18

Mozzarella, white Cheddar, Gorgonzola, Parmesan

V (vegan) VT (vegetarian) N (contain nuts) G (gluten)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CHEF CULINARY DIRECTOR Quentin Villiers  
Taxes and service charges are not included

