

APPETIZERS

- Antipasto Platter (minimum 2 people) 12 per person*
- 24 Month Aged Prosciutto Platter
(minimum 2 people) 10 per person*
- Pan Seared Calamari 11*
Stewed tomatoes, fresh basil, extra virgin olive oil
- Warm Wild Mushroom Bruschetta 9*
Roasted garlic, torn parsley, balsamic glaze
- Sauteed Sambuca Tiger Prawns 14*
Warm spinach and red onion salad
- AAA Alberta Beef Carpaccio 10*
Black truffle dressing, baby arugula

SALADS

- Insalata Caprese 15*
Vine ripened tomatoes, buffalo mozzarella, fresh torn basil
- The 'PI' Caesar Salad 9*
White anchovies, sourdough crostini
- Belgian Endive, Baby Frizee and Radicchio Salad 14*
Gorgonzola, red wine poached pears. Lemon thyme vinaigrette.s
- Roasted Beet and Burrata Salad 12*
Crispy pancetta, shallot and pine nut vinaigrette

SOUP

- Soup of the Day 9*
- Minestrone 9*

Poor Italian

RISTORANTE

DINNER MENU

RISOTTI

- Risotto al Barolo* 18
Caramelized onion, fresh thyme, ricotta salata
- Risotto of Dungeness Crab* 21
Fresh peas, Limoncello
- Risotto ai Funghi* 18
Seasonal mix of wild mushrooms

PASTA

- Garganelli al Ragu* 18
Ground veal, beef, San Marzano tomatoes
- Linguine Vongole* 18
White wine, garlic, fresh clams
- Homemade Gnocchi with Wild Mushrooms* 19
Sage, brown butter, Pecorino Sardo
- Rigatoni with Italian Sausage* 18
Caramelized onions, eggplant, torn basil
- Pappardelle with Braised Veal Cheeks* 21
Red wine, San Marzano tomatoes, fresh thyme
- Tagliatelle alla Panna* 18
Crispy guanciale, peas, gorgonzola cream
- Capelli d'Angelo allo Scoglio* 21
Angel hair pasta, fresh seafood, light tomato sauce
- Spaghetti Puttanesca* 16
Capers, olives, fresh tomatoes, white anchovies

**Spaghetti Aglio Olio, Penne Arrabiata available upon request*

*Executive Chef
John Costanzi*

Taxes and gratuities are not included in the prices.

MAINS

Grilled White Polenta	21
<i>Mixed vegetable ragu, crumbled goat cheese</i>	
10 oz AAA NY Striploin	29
<i>Cannellini bean and wild mushroom ragu</i>	
Red Wine Braised Ossobuco	35
<i>Butternut squash and sage risotto</i>	
Grilled Milk Fed Veal Chop	36
<i>Chestnut Marsala jus</i>	
½ Roast Chicken	26
<i>Rosemary, lemon, sage, pan jus</i>	
Prosciutto Wrapped Chicken Breast	26
<i>Caramelized onion, goat cheese and sun dried tomato stuffing.</i>	
<i>Light sage butter sauce</i>	
Grilled Rack of Lamb	32
<i>Balsamic glazed cipollini onion and rosemary jus</i>	
Milk Fed Veal Marsala	31
<i>Marsala wine, butter</i>	
Milk Fed Veal Limone	31
<i>Fresh lemon, butter</i>	

FISH

Branzino alla Griglia	35
<i>Grilled whole Mediterranean Sea Bass, served tableside</i>	
Prawns and Scallops alla Livornese	28
<i>Capers, mixed olives, tomatoes and fresh herbs</i>	
Pan Roasted Local Red Snapper	27
<i>Grape tomato & crispy pancetta dressing</i>	
Cornmeal Crusted Arctic Char	28
<i>Rustic pesto, balsamic glaze</i>	