

APPETIZERS

Antipasto Platter (minimum 2 people) 12 per person

*24 Month Aged Prosciutto Platter
(minimum 2 people) 10 per person*

Pan Seared Pacific Calamari 11
Stewed tomatoes, fresh basil, extra virgin olive oil

Warm Wild Mushroom Bruschetta. 9
Roasted garlic, torn parsley, balsamic glaze

AAA Alberta Beef Carpaccio. 10
Black truffle dressing, baby arugula

SALADS

Insalata Caprese 15
Vine ripened tomatoes, buffalo mozzarella, fresh torn basil

The 'P I' Caesar 10
White anchovies, sourdough crostini

Belgian Endive, Baby Frizee and Radicchio Salad. 10
Gorgonzola, red wine poached pears, lemon thyme vinaigrette

Roasted Beet and Burrata Salad 10
Crispy pancetta, shallot and pine nut vinaigrette

SOUP

Soup of the Day 9

Minestrone 9

Poor Italian

RISTORANTE

LUNCH MENU

RISOTTI

- Risotto al Barolo** 15
Caramelized onion, fresh thyme, ricotta salata
- Risotto ai Funghi** 15
Seasonal mix of wild mushrooms

PASTA

- Garganelli al Ragù** 15
Ground veal, beef, San Marzano tomatoes
- Linguine Vongole** 16
White wine, garlic, fresh clams
- Homemade Gnocchi with Wild Mushrooms** 17
Sage, brown butter, pecorino sardo
- Rigatoni with Italian Sausage** 16
Caramelized onions, eggplant, torn basil
- Tagliatelle alla Panna** 16
Crispy guanciale, peas, gorgonzola cream
- Spaghetti Puttanesca** 16
Capers, olives, fresh tomatoes, white anchovies

**Aglio Olio, Pesto, Arrabiata or Alfredo available upon request*

*Executive Chef
John Costanzi*

Taxes and gratuities are not included in the prices.

MAINS

Grilled White Polenta 21
Mixed vegetable ragu, crumbled goat cheese

10 oz AAA New York Striploin 26
Cannellini bean and wild mushroom ragu

½ Roast Chicken 21
Rosemary, lemon, sage, pan jus

Prosciutto Wrapped Chicken Breast 23
*Caramelized onion, goat cheese and sun dried tomato stuffing.
Light sage butter sauce*

Grilled Rack of Lamb 27
Balsamic glazed cipollini onion & Rosemary jus

Milk Fed Veal Marsala 27
Marsala wine, butter

Veal Milanese 27
Breaded milk fed veal cutlets, mixed green salad

FISH

Pan Roasted Local Red Snapper 24
Grape tomato & crispy pancetta dressing

Prawns and Scallops alla Livornese 25
Capers, mixed olives, tomatoes and fresh herbs

Cornmeal Crusted Arctic Char 25
Rustic pesto, balsamic glaze