

ANTIPASTI

TUSCAN BEAN SOUP fontina crostini	10
BUFALA MOZZARELLA roasted peppers + anchovy mixed greens	16
MEAT BALLS polenta + gorgonzola	12
WINTER VEGETABLE SALAD parmesan chip + chives	14
CROSTINI 3 WAYS	11
VEAL TONGUE Jerez vinaigrette mizuna salad	11
RAVIOLO spinach + ricotta + free run egg + hazelnut butter	9
OCTOPUS CARPACCIO barlotti beans + limoncello vinaigrette	15
PROSCIUTTO + ASSORTED SALUMI sliced cured meats	18
PIZZETTA prosciutto + fontina + caramelized onion	12
Margherita tomato + basil	10

PRIMI

RICOTTA GNOCCHI veal cheeks + Porcini + “sugo” di pomodoro	15 / 20
LOBSTER RISOTTO fresh artichokes + tarragon	26
CANNELLONI spinach + caramelized onion + mascarpone	13 / 18
FETTUCCINE BOLOGNESE classic Italian meat sauce	14 / 19
PAPPARDELLE slow cooked rabbit + sage + bufala mozzarella	17 / 22
BLACK SPAGHETTI prawns + sopressata + clams	24
TAGLIERINI wild mushrooms + garlic + chili	17 / 22
SPAGHETTI POMODORO slow cooked San Marzano tomato + basil	11 / 16

SECONDI

LAMB SHANK OSSOBUCCO tomato + cinnamon + red wine risi + bisi	23
DUO OF SALMON tomato + lemon preserve bean + artichoke ragout	26
FREE RUN CHICKEN LUPO nonna’s sauce + arancini	24
BC SABLEFISH grappa & orange marinade + baby spinach	29
VEAL BREAST pancetta + tomato + rosemary mashed potato	24
LAMB SIRLOIN winter squash + baby artichoke + saba	28
RIB EYE STEAK roasted fingerling potato + balsamic onion	32
GRILLED QUAIL mushroom + sausage cheese ravioli	22
VEAL SCALLOPINI FRIULANO fontina + prosciutto + marsala	26

CONTORNI FOR THE TABLE

LOCAL SCALLOP	6
GRILLED WILD PRAWN	3.5
MASCARPONE POLENTA	8
RISI + BISI RISOTTO	8
GARLIC RAPINI	9
BABY ROMAINE roasted garlic “caesar” dressing	10
RÚCULA SALAD orange + balsamic vinaigrette	10
BREAD + extra virgin olive oil	4
LUPO FOCACCIA BREAD	5

Exclusive of applicable taxes.
15% gratuity added to parties of 8 or more.

Executive Chef **JULIO GONZALEZ PERINI**

AMALFI

APPETIZER

SQUASH SOUP
fontina crostini

or

WINTER GREENS
pear + goat cheese

PASTA

GARGANELLI POMODORO
san marzano tomato + basil

MAIN

LAMB SHANK OSSOBUCCO
risi bisì (risotto Venetian style)

or

SALMON
tomato + lemon preserve
bean + artichoke ragout

DESSERT

GRAND MARNIER CREME BRULEE
biscotti

or

HOUSE MADE SORBETTO

\$49 + taxes and gratuities

MAREMMA

APPETIZER

BUFALA MOZZARELLA SALAD
beet carpaccio + greens

or

VITELLO TONNATO
xxxxxxx

PASTA

WILD MUSHROOM RISOTTO
truffle olive oil

MAIN

ARTIC CHAR + LOCAL SCALLOP
lobster "sugo"

or

LAMB SIRLOIN
sicilian caponata
red wine + roasted garlic

or

ROASTED CHICKEN LUPO
salsa di Nonna l farroto

DESSERT

TIRAMISU

or

HOUSE MADE GELATO

\$64 + taxes and gratuities

MONTALCINO

ANTIPASTI PLATTERS

ASSORTMENT OF COLD + HOT APPETIZERS

PASTA

CANNELLONI
spinach + caramelized onion + marscapone

MAIN

SABLEFISH
grappa marinade
+ maple baby carrots + spinach

or

RACK OF LAMB
Sicilian caponata + sage roasted potato

or

BEEF TENDERLOIN
roasted garlic + chianti + potato alla Toscana

SALAD

ASSORTED GREEN SALAD
caassis vinaigrette

DESSERT

CHOCOLATE RASPBERRY TART

or

HOUSE MADE GELATO

\$84 + taxes and gratuities