

**September 14<sup>th</sup>- 18<sup>th</sup>, 2021**

## **STARTERS/SALADS**

### **Cozze**

Fresh black mussels in spicy tomato, garlic, and white wine sauce – 15 ( GF)

### **Insalata Caprese**

Locally grown heirloom tomatoes from Blaine in Palisade, house made mozzarella cheese, fresh basil, aged balsamic vinegar, single varietal olive oil, sea salt – 14 (vegetarian, gf)

### **Mozzarella & Salmon Roll**

House made mozzarella cheese rolled with our basil pesto and cold smoked salmon, served with pesto cream sauce – 15 (gf)

### **Special Soup of the Day**

Ask your server for details

### **Eggplant Parmesan**

Medallions of eggplants layered with provolone cheese, Grana Padano cheese, and our tomato vegetables sauce – 13 (vegetarian)

### **Stuffed Dates**

Plump Medjool dates stuffed with Butterkäse cheese, wrapped in applewood smoked bacon, baked to order – 13 (gf)

### **Artichoke Parmesan Soup**

Our signature soup – Regular 10, small 6 (vegetarian, gf)

### **Garden Salad**

Locally grown mixed greens, local tomatoes, beets, house made croutons, balsamic vinaigrette  
Small, 6 - Regular 9 (vegetarian, GF without the croutons)

### **Romana Salad**

Our version of Caesar salad: honey gem lettuce, our focaccia croutons, Grana Padano crisps  
Small, 6 – Regular 9 (not vegetarian, GF without the croutons)

**Some items may be cooked to order and served seared or undercooked – consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness**

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## **ENTREES**

### **Rosetta**

Our signature pasta dish – house made pasta rolled with oven roasted rosemary ham and provolone cheese, sliced, baked and served with spicy tomato cream sauce – 27

### **Gemelli Bianchi Pasta**

Diced and marinated naturally raised chicken breast, artichokes, capers, white wine garlic cream sauce, and our gemelli pasta – 27 (can be made with GF pasta)

### **Cannelloni Verdi**

Our pasta rolled into a tube filled with chard, mascarpone cheese, and Grana Padano cheese, baked and served with our tomato vegetables sauce and bechamel sauce – 26 (vegetarian)

### **Veal Porcini**

House cut veal medallions cooked with Italian porcini mushrooms and white wine cream sauce; served with roasted garlic mashed potatoes and vegetables – 34 (can be made gf)

### **Tagliata**

Marinated Harris Ranch beef shoulder tender, seared on the grill, thinly sliced and served with creamy roasted fingerling potatoes, tomatoes and sugar snap peas – 31 (gf)

### **Risotto with Peppers and Crab**

Risotto flavored with locally grown organic sweet peppers and garnished with mini crab cakes – 29 (gf)

### **Pasta ai Funghi**

House made mushroom ragout with a variety of gourmet mushrooms cooked with garlic, cream, and white wine, tossed with our paccheri pasta and finished with truffle butter – 25 (vegetarian, can be made with gf pasta)

### **Lamb Sirloin**

Domestic lamb sirloin marinated with rosemary and juniper berries, seared on the grill then finished in the oven; served with our mashed potatoes laced with mint pesto and seasonal vegetables – 32 (gf)

**You can also order our pasta tossed with our meat and tomato sauce, or our vegetable and tomato sauce, or our basil pesto sauce. You can also have pasta tossed with just butter and Grana Padano cheese.**

## **GLUTEN FREE INFORMATION**

Many of the dishes we prepare are gluten free, but you need to know that our kitchen is not gluten free as we prepare pastas and bake regular bread every day. Traces of gluten are in the ovens and in the air of course, and if your allergy is severe, we cannot guarantee that anything we serve will be totally gluten free. However, we do take great care to use separate utensils, pots, water, cutting boards, etc., when cooking gluten free items to limit cross contaminations. If this meets the requirements of your allergy, we are happy to serve you. We supplement the food that we produce with gluten free items purchased from specialized companies.

**Gluten free olive rosemary focaccia - \$3.00**

**Gluten free pasta \$2.50 additional**