



Appetizers

Eggplant Parmigiana

slow baked alternating layers of eggplant with tomato sauce, parmesan and daily homemade mozzarella

Fritto Misto all' Italiana

assorted plate of rice balls, potato croquettes, eggplant and zucchini served with a trio of unique dipping sauces

Piatto di Formaggi

chef's daily selection of assorted handcrafted artisanal cheeses

Big Eye Tuna Tartare

raw big eye tuna, local farmed apples, roasted pine nuts, marinated in a red wine vinaigrette, served chilled

Branzino Carpaccio

raw thinly sliced white fish, citrus salt, capers, drizzled with an artisanal imported Italian olive oil and squeezed lemon

Add imported black truffle

Salmon Carpaccio

raw thinly sliced wild salmon, citrus salt, capers, drizzled with an artisanal imported Italian olive oil and squeezed lemon

Add imported black truffle

Sardine Crudo

chickpea pesto, preserved lemon

Amberjack Crudo

calabrian chilies, pickled califlowers

Montanarine (Chef Giulio Signature)

small fried pizzas, San Marzano tomato sauce and parmesan

Angioletti

fried pizza strips with garlic, cherry tomatoes, basil, olives

Salads

Caprese

local beef steak tomatoes, daily homemade mozzarella, basil, drizzled with extra virgin imported olive oil and fleur de sel

Warm Goat Cheese Salad

hazelnut crusted goat cheese croquette, arugula, roasted beet medley, caramelized local market pears, haricots vert, red wine vinaigrette

Kale Caesar Salad

chiffonade of green kale, pecorino romano, homemade croutons, creamy garlic dressing

Nicoise Salad

tuna marinated in extra virgin olive oil, sliced eggs, haricots vert, mixed market salad, imported olives, roasted red peppers, shaved onions, potatoes, citronette

Solo Italian Salad

mixed market salad, grape tomatoes, shaved onions, roasted corn, cucumbers, balsamic vinaigrette

Smoked Salmon Salad

wild house smoked salmon, arugula, shaved fennel, grilled asparagus, citronette



Pasta

Lasagna

alternating layers of basil pesto, porcini mushrooms and pasta, ricotta, daily homemade mozzarella and béchamel sauce

Cannelloni

blankets of pasta stuffed with ricotta, spinach, smoked mozzarella and béchamel sauce

Fettuccine Puttanesca

daily homemade fettuccine with imported olives, capers, garlic and garden grape tomatoes

Fettuccine al Salmone

daily homemade fettuccine with asparagus and a house wild smoked salmon cream sauce

Rigatoni alla Carbonara Vegetarian

rigatoni pasta with zucchini, garden basil, imported pecorino romano cheese, eggs, cracked black pepper and cream

Gnocchi alla Boscaiola

daily homemade gnocchi with porcini mushrooms, english peas, parmesan and a truffle oil drizzle

Add imported black truffle

Risotto all Trevigiana

risotto, chiffonade of radicchio, toasted walnuts, pears brulee, imported bastardo del grappa cheese and smoked provolone

Ravioli all Tartuffo

butternut squash and truffle ravioli with Browned sage butter and parmesan

Entrees

Chilean Sea Bass Scallopini

thinly sliced chilean seabass, sautéed with lemon, white wine, capers, sundried tomatoes, parsley, basil and shallots

Tuna Filet Pepper Verde

Green pepper crusted big eye tuna steak, Dijon mustard, cream, and vodka reduction

Branzino

slow cooked mediterranean sea bass, squeezed lemon, garlic, italian parsley, white wine, potatoes and tomato confit

Dover Sole Mugnaia

sautéed dover sole, drizzled with brown butter, lemon, parsley, capers and roasted potatoes

Salt Baked Orata

sea bream baked whole in a sea salt shell, with lemon citronette and fennel puree

Grilled Wild Salmon

Sundried tomato tapenade, rosemary and grilled baby vegetables

Sides

Zucchini Almond Basil Parmesan

sautéed zucchini with almonds, parmesan and basil

Creamy Polenta

with truffle and parmesan cheese

Vegetable Gratin

tomatoes, eggplant, zucchini, onions with bread crumbs, extra virgin olive oil drizzle, garlic and italian parsley

Vegetable Caponatta

eggplant, zucchini, peppers and tomatoes, baked with mint leaves

French Fries

with truffle and parmesan cheese

Classic Mashed Yukon Gold Potatoes

Whipped potatoes, garden snipped chives