

A HEALTHY LIFESTYLE PHIL STEFANI'S 437 RUSH

ANTIPASTI

INSALATA DI MARE E FARRO TOSCANO \$12

Organic tuscan spelt tossed with steamed fresh seafood,
Italian parsley infused oil and organic bottarga

TERRINA DI GORGONZOLA, FOCACCINE DI ZUCCA, GELATINA DI BALSAMICO \$10

Italian natural gorgonzola terrine with organic buttercup
pumpkin focaccine and aged balsamico gelatin

SOUP/SALAD

PASTA E FAGIOLI ALLA VENETA \$6

Organic pinto bean soup

CHEF'S MIXED GREEN SALAD \$5

ENTRATE

COSTOLETTIE DI VITELLO

ALLA VALDOSTANA \$25

Roasted veal cutlet with fontina, prosciutto and truffle served
with wild mushrooms and potato & fontina croquette

ZUPPA DI PESCE ALLA LIGURE \$29

Atlantic wild stripe bass, clams, mussels, madagascar shrimp,
sea scallop, calamari and 1/2 maine lobster in a lightly spicy
tomato broth and liguria olives

TAGLIOLINI AL TONNO, CARCIOFI,

POMODORI E OLIVE \$23

House organic kamut flour tagliolini, tossed in a tomato confit
and baby artichoke sauce, seared pacific ahi tuna, mollichella
bread crumbs and liguria olives

DOLCI

MOUSSE AL GIANDUIA \$8

Italian hazelnut & chocolate mousse in a crunchy
almond basket and pistachio cream sauce

CROSTATINA DI MELE \$8

Italian apple tart, vanilla gelato with chestnuts, honey
& merlot grappa sauce

Menu Price fix: Pick one from each category \$47

Order off our special menu and you'll be entered to win
a trip for two to Canyon Ranch.