

PRIMI

Tuscan white bean soup	with rosemary infusion, prosciutto and pancetta	8
Soup del giorno	chefs selection of farmers market ingredients	8
Crispy calamari	tentacles and rings, calabrese peppers & a roasted red bell pepper aioli	12
Bianca flatbread	white sauce, shredded cheeses, fresh sage	10
Seasonal flatbread	farmers market ingredients & inspired from our chef and kitchen team	12
Steamed littleneck clams	spicy garlic sauce, white beans and ramps, extra virgin olive oil	11
Grilled portabello mushroom	marinated & grilled, caramelized mushroom jus, creamy polenta	10
Tuna crudo	cucumber salad, pickled ginger, soy & wasabi	16
Daily selection of oysters	freshly harvested, on the half shell, cocktail sauce, horseradish, mignonette	market
Grilled artichoke	meyer lemon soy marinade, tarragon aioli, clarified butter, red bell pepper aioli	12
Grilled shrimp in prosciutto & basil	mascarpone polenta, garlic vermintino beurre blanc	12

INSALATE

Classic ceasar	anchovy vinaigrette, housemade croutons & parmesan reggiano	9
	Half size	6
	add grilled chicken breast	14
	add grilled salmon filet	16
Avocado & baby shrimp salad		16
	Dressed baby greens, orange & flame grapefruit discs, garlic chile honey lime marinade	
“Ravello”		15
	Italian greens, red onion, cherry tomatoes tossed in an a cider herbed vinaigrette, house special fried goat cheese	
	Half size	9
Caprese	fresh burrata, farmers market heirloom tomatoes, basil, Modena balsamico, extra virgin olive & basil oil	11
Roasted beets	red & golden varieties, baby wild arugula, red onion, tomatoes, goat cheese, herb vinaigrette	14

PIZZA NEOPOLITANO

Prosciutto & arugula	organic arugula, salt cured prosciutto di parma	13
Picante & spicy sausage	roasted jalapenos, provolone	13
Calzone ham & peppers ricotta	capicola, calabrese chili peppers, & ricotta	12
Margherita	fresh mozzarella, organic basil, reggiano shavings	12

Classic pizza pepperoni cured italian pepperoni, shredded mozzarella, home-

CAFFEE, TE, ACQUA

Lavazza Italian coffee—organic, sustainably farmed, roasted to our specification	4	Signature assorted hot teas	5
Espresso single shot	4	Cappuccino, Latte, Mocha, Americano-double shot	7
Evian 750 ml still water	6	Badoit 750ml sparkling water	6
		fresh squeezed Lemonade	6

PASTA FRESCA

Linguine alla vongole	littleneck clams, herbs, shallots, aromatic chardonnay butter seafood broth	22
Bucatini Bolognese	traditional meat sauce, fresh sage, parmesan reggiano	23
Angel hair pomodorini	basil tomato sauce, organic herbs, garlic, fresh tomatoes, reggiano	19
Penne with spicy italian sausage	seared spicy links, fontina, pecorino, parmesan	21
Wild Mushroom Risotto	mix of wild mushrooms, shallots, chardonnay-chicken stock, herbs, parmesan	24
Spaghetti & meatballs	housemade meatballs, garlic, onions, organic herbs, authentic grana padano	21
Penne with spicy arrabiata sauce	kalamata olives, capers, spicy basil tomato sauce, parmesan	20
Fettucine Alfredo	original roman recipe	19
	add sautéed shrimp 26 add grilled chicken 23	
Linguine alla Positano	traditional Amalfi coast preparation, fennel, pistachio, herbs, & spices	20
Artichoke pesto bucatini	hearts, basil, garlic, pistachios, olives, parmesan, roasted pepper, zest	20
Ravioli of the day	chef inspired with farmers market ingredients	market

ALL PASTAS ARE AVAILABLE WITH GLUTEN FREE NOODLES

SECONDI

Pan seared branzino filet	mashed potatoes, piccata beurre blanc, organic baby greens, & arugula	26
Roasted cedar plank salmon	roasted potatoes, garlicky rapini, grilled femminelo wheel	25
Pescato del giorno	catch of the day	market
Colossal shrimp	shell on prawns, chili garlic sauce, saffron risotto, charred asparagus, frisée	28
Lasagna Bolognese	layers of sirloin & pork ragu, cheese, herbs, bechamel	21
Grilled lemon garlic 1/2 chicken	"Mary's chicken", mascarpone polenta, broccoli rabe, garlic caper sauce	22
Colorado lamb chops	grilled medium rare, pinot noir thyme jus, garlic mashed potatoes, eggplant ratatouille	39
Pork milanese	pounded thin, lightly panko breaded, citrus caper butter chive pan sauce, arugula	25
Veal marsala	pan sautéed veal cutlets, mushroom marsala wine sauce, capers, lemon zest, fettucine	26
Grilled ribeye steak & tapanede	stripe of brandy kalamata, garlic caper herb spices, creamy home fries	39
New York Steak Pepper crusted	grilled aged beef sirloin, garlic mashed potatoes, gorgonzola demi glace	38
Veal Osso Buco	braised veal shank in sweet vermouth ,wine, vegetables & stock. Risotto, gremolata	42

Executive chef **Carlos Escalante** invites you to "live the good life" as many of the world's famous have done for generations. Hercules loved a nymph called Amalfi and sought the most beautiful place in the world to immortalize her. Take a culinary walk with us and experience the dramatic, breathtaking coastal and mountain views that tumble into the Mediterranean sea overlooking the isle of Capri.