

Antipasti

- West Coast Oysters** half dozen, on the half shell
Focaccia ricotta, rosemary honey, sea salt
Antipasto alla Como vegetables, charcuterie & parmigiano cheese
Prosciutto di Parma parmigiano, balsamic glaze, cipollini onion
Wagyu Beef Tenderloin Carpaccio arugula, dijonaise dressing
Smoked Salmon Classico red onion, capers, finished with a lemon herb oil
Pacific Dungeness Crab Cakes dungeness crab, olives, peppers, herbs, red pepper aioli
Fried Breaded Mozzarella Di Bufala tomato arrabiata sauce
Diced Pacific Ahi Tuna avocado, micro greens, sesame, tamari
Creamy Burrata Zucchini carpaccio cherry tomato, baby arugula, pomegranate dressing
Calamari Fritturina marinara and fresh lemon

Insalate

- Warm Seafood Salad** scallops, prawns, calamari & baby mixed lettuce
Mixed Artisan Greens white balsamic dressing
Young Romaine Salad crisp romaine, caesar dressing, herbed croutons, grana padano
Roasted Red Beets arugula, fresh burrata cheese
Butter Lettuce roasted red pepper and crumbled goat cheese

Soups

- Tuscan Bean Minestrone** fresh vegetables, tomato, pesto
Roast Tomato and Fennel roasted roma tomato & fennel broth, crumbled goat cheese
Butternut Squash and Yam roasted pumpkin seed oil
Lobster Bisque brandy, lobster, cream fraiche

Primi

- Risotto alla Como** tiger prawns, diver scallops, saffron threads, chive butter
Linguine al Pesto basil, garlic grana padano & roasted pine nuts
Spaghetti All Amatriciana smoked pancetta, spicy tomato sauce
Linguine alle Vongole clams, garlic, tomatoes, Italian parsley & white wine broth
Taglierini di Mare clams, scallops, prawns, tomatoes & chilies
Spicy Rigatoni Vodka tomato cream, parmegiano reggiano and calabrian chili
Pappardelle Ragu di Carne braised veal, wild mushrooms, arugula, cream
Orecchiette spicy italian sausage, broccolini, grana padano
Gnocchi roasted san marzano tomato, gogonzola, walnuts
Cannelloni di Spinaci & Funghi baby spinach, mushrooms, ricotta, parmigiano reggiano
Baked Lasagna di Carne beef, veal, tomato ragu, ricotta, fresh herbs

Secondi

- Wild West Coast Salmon** lemon, herbs, extra virgin olive oil
Seared Ahi Tuna tamari, balsamic
Fish of the Day market price
Oven Roasted Pacific Sablefish horseradish crust
Crispy Garlic Chicken herb marinated, roasted vegetables
Hand-Cut Provimi Veal Chop crispy oven-roasted rosemary potatoes
Roasted Spring Rack of Lamb fresh herb crust and bean cassoulet
Seared Venison Loin savory bone marrow pudding, chianti reduction
Veal alla Milanese pounded and breaded with saffron risotto
8oz Beef Filet truffle butter & red wine jus
38 Oz Porterhouse Fiorentina sliced off the bone, rosemary jus, arugula, parmesan

Contorini

- Crispy Oven Roasted Rosemary Potatoes
Sautéed Spinach
Sautéed Broccolini
Marinated Artichoke hearts

Dolce

- Traditional Tiramisu** kahlua soaked lady fingers, mascarpone mousse
Vanilla Bean Crème Brulee amaretti biscotti
Affogato vanilla bean gelato, doppio espresso

