

Antipasti

- West Coast Oysters** half dozen, on the half shell 24
Focaccia ricotta, rosemary honey, sea salt 9
Antipasto alla Como vegetables, charcuterie & parmigiano cheese 28
Prosciutto di Parma parmigiano, balsamic glaze, cipollini onion 26
Wagyu Beef Tenderloin Carpaccio arugula, dijonaise dressing 24
Smoked Salmon Classico red onion, capers, finished with a lemon herb oil 26
Pacific Dungeness Crab Cakes dungeness crab, olives, peppers, herbs, red pepper aioli 29
Fried Breaded Mozzarella di Bufala tomato arrabiata sauce 24
Diced Pacific Ahi Tuna avocado, micro greens, sesame, tamari 22
Creamy Burrata Zucchini Carpaccio cherry tomato, baby arugula, pomegranate dressing 26
Calamari Fritturina pomodoro and fresh lemon 26

Insalate

- Warm Seafood Salad** scallops, prawns, calamari & baby mixed lettuce 32
Mixed Artisan Greens white balsamic dressing 17
Young Romaine Salad crisp romaine, caesar dressing, herbed croutons, grana padano 18
Roasted Red Beets arugula, fresh burrata cheese 28
Butter Lettuce roasted red pepper and crumbled goat cheese 17

Zuppe

- Tuscan Bean Minestrone** fresh vegetables, tomato, pesto 13
Roast Tomato and Fennel roasted roma tomato & fennel broth, crumbled goat cheese 15
Butternut Squash and Yam roasted pumpkin seed oil 14
Lobster Bisque brandy, lobster, cream fraiche 19

Primi

- Risotto alla Como** tiger prawns, seared scallops, saffron threads, chive butter 32
Linguine al Pesto basil, garlic grana padano & roasted pine nuts 26
Spaghetti all'Amatriciana smoked pancetta, spicy tomato sauce 28
Linguine alle Vongole clams, garlic, tomatoes, italian parsley & white wine broth 29
Taglierini di Mare clams, scallops, prawns, tomatoes & chilies 32
Spicy Rigatoni Vodka tomato cream, parmigiano reggiano and calabrian chili 26
Pappardelle Ragu di Carne braised veal, wild mushrooms, arugula, cream 27
Orecchiette spicy italian sausage, broccolini, grana padano 28
Gnocchi roasted san marzano tomato, gorgonzola, walnuts 26
Cannelloni di Spinaci & Funghi baby spinach, mushrooms, ricotta, parmigiano reggiano 26
Baked Lasagna di Carne beef, veal, tomato ragu, ricotta, fresh herbs 28

Secondi

- Wild West Coast Salmon** lemon, herbs, extra virgin olive oil 39
Seared Ahi Tuna tamari, balsamic 39
Oven Roasted Pacific Sablefish horseradish crust 59
Crispy Garlic Chicken herb marinated, roasted vegetables 46
Hand-Cut Provimi Veal Chop crispy oven-roasted rosemary potatoes 55
Roasted Spring Rack of Lamb fresh herb crust and bean cassoulet 69
Seared Venison Loin savory bone marrow pudding, chianti reduction 59
Veal alla Milanese pounded and breaded with saffron risotto 55
8oz Beef Filet truffle butter & red wine jus 59
38 oz Porterhouse Fiorentina sliced off the bone, rosemary jus, arugula, parmesan 130

Contorni

- Crispy Oven Roasted Rosemary Potatoes 12
Sautéed Spinach 12
Sautéed Broccolini 12
Marinated Artichoke hearts 16

Dolce

- Traditional Tiramisu** kahlua soaked lady fingers, mascarpone mousse 15
Vanilla Bean Creme Brulee biscotti amaretti 14
Affogato vanilla bean gelato, doppio espresso 8

