

APPETIZERS

SMOKED SALMON	8
<i>Mixed Greens, Cucumber, Caper Vinaigrette, Grilled Bread</i>	
FRESCO SEARED POLENTA	9
<i>Wild Mushroom, Fontina Crema, Pomodoro</i>	
GRILLED CALAMARI	9
<i>Frisee, Asparagus, Stacked Potatoes, Sun Dried Tomato</i>	
ANTIPASTI PLATE	12
<i>A Selection of Cured Meats and Artisan Cheeses</i>	
THREE CHEESE RAVIOLI	10
<i>Mache, Chive oil, Honey Truffle Cream</i>	
SOUP OF THE EVENING	AQ
<i>Chef's Seasonal Selection</i>	

SALADS

CAFÉ SALAD	5
<i>Spring Greens, Red Onion, Grape Tomatoes, Red Wine Vinaigrette</i>	
CAESAR SALAD	7
<i>Herbed Crouton, Grana Padano</i>	
ARUGULA SALAD	8
<i>Shepherd Chevre, Beets, Prosciutto, Honey Vinaigrette</i>	
ARTICHOKE AND RADISH SALAD	7
<i>Mixed Greens, Chive, Roasted Garlic Vinaigrette</i>	

PASTA AND RISOTTO

SHRIMP FETTUCCHINE	24
<i>Sweet Peas, Arugula, Red Onion, Leeks, Sherry Cream</i>	
FRESH HERB GNOCCHI	20
<i>Portobello Mushrooms, Boston Lettuce, Marinated Mozzarella</i>	
ORCCHIETTE WITH MANILLA CLAMS	22
<i>Sausage, Caramelized Shallots, Vanilla-Champagne</i>	
PENNE ALLA BOLOGNESE	19
<i>Veal and Pork Ragu, Grana Padano, Garlic Chives</i>	
RISOTTO OF THE EVENING	AQ
<i>Chef's Nightly Creation</i>	

ENTREES

PAN SEARED CHICKEN	22
<i>Basil, Cous Cous, Feta, Hazelnuts, Red Peppers</i>	
POACHED BLUE NOSE BASS	25
<i>White Bean Puree, Grilled Romaine, Sautéed Grapes, Citrus Butter</i>	
COLORADO LAMB CHOP	26
<i>Sunchoke Puree, Carrots, Pinenuts, Madeira</i>	
NEW YORK STRIP	28
<i>Roasted Red New Potatoes, Spring Vegetables, Cherry Chianti</i>	