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# DINNER

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## ANTIPASTI + INSALATE

### INSALATA ANICE & ARANCE

\$26

Shaved Fennel, Cara Cara Oranges, Onion Confit, Pine Nuts, Dijon Honey Vinaigrette

### WINDSOR ARMS MUSHROOM SOUP

\$15

### ZUPPA DEL GIORNO

\$15

### INSALATA CESARE

\$19

Crisp Romaine Hearts, Summer Greens, Sourdough Croutons, Parmigiano, Crisp Pancetta

### TUNA TATAKI

\$24

Pan Seared, Sesame Crusted Tuna, Soy Citrus Ponzu, Spicy Gochujang Mayo

### INSALATA CAPRESE

\$26

Tomato & Buffalo Mozzarella Salad Arugula, Basil Emulsion

### CARPACCIO DI MANZO

\$26

Carpaccio Di Manzo  
Thinly Sliced Marinated Beef Tenderloin, Arugula, Parmigiano Reggiano, Lemon

### CALAMARI FRITTI

\$24

Spicy Garlic + Chili Aioli

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## PRIMI PIATTI

### RAVIOLI PORCINI

\$24

Porcini Mushrooms & Cheese Filled Pasta, Porcini Mushroom Cream Sauce

### RIGATONI AMATRICIANA

\$28

Guanciale, Tomato, Pecorino

### PAN SEARED POTATO GNOCCHI

\$24

Baby Spinach, Butter, Taleggio Cheese, Pancetta

### PAPPARDELLE AL TARTUFO

\$46

Egg Pasta Ribbons, Butter, Parmigiano Reggiano, Fresh Truffle

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# DINNER

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## SECONDI

### VEAL MILANESE

Breaded Milk Fed Veal, Arugula,  
Tomato Bruschetta, Extra Virgin Olive  
Oil, Lemon

\$42

### GALLETTO AL FORNO

Boneless Half Chicken, Cipollini Onion,  
Fingerling Potatoes, Lemon Butter Sauce

\$38

### VITELLO ALLA GRIGLIA

Grilled Milk Fed Veal, Broccolini,  
Garlic, Olive Oil, Fresh Herbs

\$39

### PAN SEARED SEABASS FILLET

Yukon Mash, Orange Citrus Butter  
Sauce, Glazed Heirloom Carrots

\$42

### RACK OF LAMB

Panko, Grana, Fresh Herb Crusted Rack of  
Australian lamb, Grape + Cipollini  
Preserves, Roasted Garlic Mash, Natural Jus

\$48

### PESCE DEL GIORNO

\$32

### BISTECCA ALLA GRIGLIA

Charcoal Grilled 10 oz US Prime Beef  
Striploin, Dijon Peppercorn Sauce,  
Roasted Garlic Mash

\$42

### VEGAN WELLINGTON

Leeks, Potatoes, Wild Mushrooms,  
Crisp Puff Pastry, Tomato Coulis

\$26

### FILETTO DI MANZO

8 oz US Prime Beef Tenderloin, Natural  
Reduction with Roasted Garlic + Fresh  
Herbs, Roasted Garlic Mash

\$48

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## CONTORNI

ROASTED GARLIC MASHED POTATO

\$14

FRITES

\$12

TRUFFLE FRITES

\$18

SAUTEED MUSHROOMS

\$14

BROCCOLINI

\$12