



Dinner Menu – \$49.00

**First Course**

**wood roasted cauliflower...** parmesan cream / balsamico / celery-red onion salad **v.**

**mushroom crostini...** cremini mushrooms / **local** goat cheese / garlic-ciabatta toast / black truffle **v.**

**pistarro's meatballs...** beef and pork meatballs / **local** basil ricotta / marinara / parmesan

**minestrone...** vegetable soup / white beans / cabbage / ditalini pasta / parmesan

**p.e.i. mussels...** steamed in white wine / garlic butter / tomatoes / parsley / ciabatta toast

**ayse brussel sprouts...** hazelnuts / capers / raisins / hot, sweet and sour dressing **v.**

**Main Course**

**seta's organic mushroom pizza...** garlic oil / besciamella / mozzarella / truffle cheese / lions mane / royal trumpet / king oyster / cremini mushrooms / parmesan

**beef short ribs...** braised boneless beef short ribs / caramelized carrots and onions / chianti wine jus / roasted garlic-parmesan mashed potatoes / garlic-broccolini

**butternut squash ravioli...** filled with goat cheese and apples / sage / golden raisins / pistachio brown butter

**lobster risotto...** cararoli rice / maine lobster / asparagus / roasted red pepper-tomato coulis / topped with grilled jumbo gulf shrimp / **local** pea shoots

**grilled bronzino...** roasted fingerling potatoes / garden vegetable medley / lemon-caper butter cream sauce

**chicken bellissimo...** chicken scaloppini topped with prosciutto and **local** mozzarella / cappellini pasta / cremini mushroom marsala cream sauce with sun dried tomatoes / asparagus

**Dessert**

Italian chocolate fudge cake

limoncello mousse cake

Classic Tiramisu

Canolli



Lunch Menu – \$39.00

**First Course**

**roasted cauliflower**...parmesan cream / balsamico / celery-red onion salad **v.g.**

**minestrone**...vegetable soup / white beans / tomatoes / cabbage / ditalini pasta / prosciutto / parmesan

**mushroom crostini**...cremini mushrooms / **local** goat cheese / garlic-ciabatta toast / black truffle **v.**

**pistarro's meatballs**...beef and pork meatballs / **local** basil ricotta / marinara / parmesan

**spinach salad** gorgonzola cheese / dried figs / toasted pine nuts / balsamic dressing **v.**

**eggplant fries** breaded eggplant / calabrese and pesto aioli / marinara sauce / parmesan **v.**

**Main Course**

**pizza bologna**...besciamella / **local** mozzarella / **local** ricotta / roasted garlic oil / mortadella / red onions / topped with prosciutto / baby arugula / parmesan / balsamic glaze

**baked rigatoni**...rigatoni pasta / beef and pork bolognese sauce / italian sausage / topped with mozzarella and parmesan

**grilled salmon**... saffron basmati rice / garlic broccolini / charred roma tomato / lemon-caper butter **g.**

**chicken marsala** chicken breast / mashed potatoes / asparagus / cremini mushroom-marsala sauce

**chopped kale salad**...vegetables / jalapeno agave dressing / raisins / hazelnuts / feta / grilled chicken **g.**

**cheese ravioli** filled with ricotta and mozzarella / san marzano tomato-vodka cream / parmesan / basil **v.**

**Dessert**

italian chocolate fudge cake

limoncello mousse cake

classic tiramisù

miniature cannoli