

# *Antipasti*

*Fresh Oysters on The Half Shell*  
*Six Pieces, Cocktail Sauce & Local Lemon*

*Dungeness Crab Dip*  
*EVOO Crostini Bacon & Fall Apples*

*Mozzarella In Carrozza*  
*Mozzarella Stuffed Sourdough, Biodynamic Preserved Tomatoes & Olives*

*Smoked Duck Carpaccio*  
*Roasted Pepper Salad, Balsamic Reduction & Braised Belgium Endive*

*Toasted Sesame Ahi Tuna*  
*Bosc Pear Mignonette, Pepper Marmalade & Maldon Sea Salt*

*Pepita & Cheese Raviolo*  
*Cypress Grove Chevre, Crescenza, Broccoli Rabe & Brown Butter*

*Fresh Spinach Salad & 5 Oil Dressing*  
*Pomegranate, Purple Haze Spring Rolls, Crispy Pancetta*

*\*Please ask your server about our Vegetarian Selections*

## **"IL PESCE & LA PASTA "**

*Classic French Onion Soup ~ Marsala Infused Caramelized Onion & Comte Cheese*

*Wild Salmon ~ New Potato Risotto & Mushroom Fumet*

*Free Range Chicken Saltimbocca ~ Spaghetti Squash & Lambrusco Wine Sauce*

*Short Ribs & Sweet Scallops ~ House Made Pumpkin Gnocchi, Piperade Coulis, Sage Brown Butter*

## **"LE CARNI"**

*6oz/10oz Filet Mignon*

*14oz Dry Aged NY Steak*

*24 oz Ranch Style Bone in Rib Eye*

*Colorado Rack of Lamb*

*Rocky Mountain Bison Strip Loin*

## **"I CONDIMENTI"**

*Thyme & Rosemary*

*House Made Chili Rub*

*IL Vigneto Signature Spices*

*Pt. Reyes Blue Cheese*

## **"LE SALSE"**

*Thyme & Natural Jus*

*Wild Mushroom Sauce*

*Cage Free Egg Béarnaise*

*Salsa al Tartufo*

*Il Vigneto*

*Luca Rutigliano - Executive Chef*

*A 22% automatic gratuity will be added to parties of 8 or more*

# *Contorni*

*Mashed Potatoes*

*Citrus Glazed Kabocha Squash*

*Kohlrabi Thyme Gratin*

*Sweet Potato Il Vigneto Fries*

*Sautéed Spinach*

*Brussels Sprouts, Butternut Squash & Artichoke Ragout*

*\*Please ask your server about our Gluten Free Pasta*