



antipasti

Fonduta alla Trattoria, Melted Fontina Val'd Osta, Gruyere, Vacherin with Truffle Crostone and Sliced Red Pear
24

Charcuterie Board of House Cured Meats, Pickles, Tomatoes and Cherry Mostarda
15

Frutti di Mare, Stew of Prawns, PEI Mussels, Shrimp, Crab and Calamari
with Saffron Crostone and Rouille
15

Cornmeal Fried Calamari, Caper and Lemon Aioli, Red Sauce and a Sweet Chili Salad
12

Gnocchi with San Marzano Tomato, Basil, Pecorino Romano
12
with House Sausage 16

zuppe i ensalata

Minestrone with Pesto and Toasted Parmesan
9

Zuppe del Giorno
9

Caesar Salad with Toasted Parmesan and White Anchovies
9

Arugula with Balsamic, Gorgonzola Dolce, Hazelnuts and Pears
10

primi

Sweet Sausage and Peppers with Linguini and Barolo Sauce
22

Tortellini en Brodo, Wild Mushroom and Shepherds Chevre Tortellini
in Herb Brodo with White Truffle
24

Roasted Chicken Fettuccine, Pesto and Roasted Romas, Ricotta Salata
23

Eggplant, Herbed Ricotta and Spinach Lasagna
20

Pasta del Giorno
dq

pizze

Margherite, Bufala Mozzarella, Fresh Basil and Roma Tomato
16

Meat Lovers, Spicy Lomo, Sweet Sausage and Homemade Pepperoni
18

Rosemary Chicken, Wild Mushroom and Ricotta and White Sauce
18

Red Wine Sausage, Caramelized Onions and Gorgonzola Dolce
17

Secondi

Seared Sea Bass, Creamy Farrotto, Cerignola Olive, Basil and Tomato Vinaigrette
33

Fennel Crusted Prime Bone in Rib Chop, Fried Potatoes with Pancetta and Green Onions
38

Morgan Valley Lamb Shank, Local Ricotta Whipped Potatoes, Fennel Glazed Carrots
32

Eggplant Parmesan
22

Pesce del Giorno
dq

*Executive Chef, Michael J. Showers
Chef de Cuisine, Sean Regan*

575 Royal Street • Silver Lake Village • Park City, Utah
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dolci

Ricotta Cheesecake with Stone Fruit Compote

9

Amano Chocolate Torta with Candied Ginger and Piedmont Honey Gelato

9

Gingerbread Soufflé with Citrus Zabaglione

9