

# LE CANZONI DALLA CUCINA

(the songs from the kitchen)

Please sit back and relax as your dinner is being hand prepared to order with all fresh ingredients.

## PASTA

### g v PASTA DELLA SERA

Every evening (*della sera*) the chefs create a special pasta dish based on the freshest ingredients of the day.

### RAVIOLI DELLA SERA

Our house made ravioli filled with fresh, local ingredients. As the garden changes, so the ingredients change. 22.

### CANNELONI DI CINGHIALE

Wild boar freshly harvested from Broken Arrow Ranch is the filling in our house made cannelloni with a fire roasted tomato fennel sauce. 26.

### g SPIEDINI DI MARE

Fresh jumbo shrimp and scallops are skewered and sauteed then served over a bed of pasta aglio e olio. 29.

### LASAGNA BOLOGNASE

Our signature fresh made pasta is layered with a red meat sauce & a white bechamel sauce. 22.

## SECONDI

### g WILD CAUGHT ALASKAN SOCKEYE SALMON

This exquisite dark pink **wild salmon** is caught by our good friend, Heidi Dunlop of the Wild Salmon Co in Asheville who fishes in Bristol Bay, Alaska. Gently sauteed and lightly brushed with a peach melba glaze, we finish it in our wood fired oven and serve it with veg and wild rice. 29.

### g LAMB CHOPS SCOTTADITO

Thick, hand cut **lamb chops** are marinated in olives and oranges and then char grilled to your order with creamy polenta with seasonal vegetables. 28.

### g POLLO INVOLTINI

Springer Mountain NC free range **Chicken** breasts are stuffed with braised fennel, figs, toasted nuts and creamy fontina cheese. Served with a mandarin orange sauce over a bed of ancient farro. 26.

### BRAISED SHORT RIB

Fork tender, thick **beef short ribs** are braised in a red wine tomato sauce and served over potato gnocchi. 26.

### g SEAFOOD STUFFED NC TROUT

Fresh North Carolina Trout is stuffed with fresh shrimp and lobster then baked in our wood fired oven and served over creamy risotto. 29.

### g SALSICCIA ALLA GRIGLIA

Grilled Hickory Nut Gap Farm sweet **italian sausages** (*hot or mild*) with roasted red pepper and onion over creamy spring onion polenta. 23.

v = vegetarian or **can** be prepared as a vegetarian dish. Please talk to your server.

g = gluten free or **can** be prepared with our gluten free pasta. Please talk to your server.

a 20% gratuity will be added to parties of five or more