



## “ SMALL PLATES “

### ANTIPASTI PLATE\*

Prosciutto di Parma, Finocchiona salami, truffle salami, Terre Ducali coppa, Parmigiano-Reggiano, Sicilian olives

### CANALETTO SALAD

mixed lettuce, roasted beets, candied walnuts, Gorgonzola, balsamic reduction

### BURRATA

plum tomato salad, pistachio-garlic gremolata, extra virgin olive oil

### GRILLED TIGER SHRIMP

salsa verde, fennel, lemon-herb grattato

### VEAL AND SAGE MEATBALLS

glazed cipollini onions, rustic tomato sauce

## “ SPECIAL OF THE DAY “

## “ HOUSEMADE PASTAS & ENTRÉES “

Our pastas are made fresh daily.

### SPAGHETTI WITH SHRIMP AND CLAMS

spaghetti, chili, shrimp, clams, garlic

### CASARECCE PESTO GENOVESE

roasted almonds, semi-dried cherry tomato, Parmesan

### ITALIAN SAUSAGE PACCHERI

tomato, chili, black olives, pecorino Romano cheese

### MUSSEL, SCALLOP AND CALAMARI TRENETTE

seafood tomato reduction, lemon, anchovy-herb crumb

### OSSOBUCO

mascarpone, saffron arborio risotto, asparagus, roasted carrots

### BROILED LOBSTER TAILS

spaghetti with garlic and olive oil, asparagus, warm crab mayonnaise - \$15 supplement

### HERB & PARMESAN-CRUSTED CHICKEN BREAST

haricot verts, fresh mozzarella, basil roasted potatoes, crispy zucchini

### CHIANTI-BRAISED BEEF SHORT RIB

shallots, onion, roasted butternut squash, vincotto

### GRILLED SCAMPI

almond cream, baby spinach, roasted bell peppers

### SEARED MEDITERRANEAN SEA BASS\*

fava bean purée, fresh ricotta, roasted vegetables, romesco

One pasta or entrée per guest is included with the restaurant cover charge. A charge of \$10 will be added per additional entrée ordered.

## “ DESSERTS “

### TIRAMISÙ

mascarpone, espresso, chocolate

### BAKED LEMON RICOTTA CHEESECAKE

mixed berries, Galliano syrup, whipped cream

### CHOCOLATE HAZELNUT TART

Nutella, chocolate sauce

### AFFOGATO

malaga gelato, espresso, lemon zest

### GELATO

malaga, pistachio or bacio

### COFFEE

solo espresso  
solo cappuccino

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Gluten-Friendly



Vegan



Vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non-vegetarian.

\*Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions. 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items.