



We believe in sourcing the finest ingredients available locally and from Italy to create the dishes on each one of our menus. Our breads and fresh pastas are made with Wheat Montana flour and organic semolina flour from Italy. Our Italian sausage is made in-house. From Italy, our imports are extra virgin olive oil, San Marzano tomatoes and all of our cheeses. Our Parmigiano-Reggiano cheese and balsamic vinegar are from Modena, Italy as well. Our fish is sourced from Ocean Beauty—a locally-owned business, and from

## Benvenuto

Seafood of the World in Great Falls. We make our tiramisù and fresh pasta with Farmer Boy Eggs from Drummond. When possible, we source our meat and vegetables from local farms. We are continuing to work on sourcing more local ingredients so please pass along any local farmers or ranchers you may know that we could work with.

*Buon Appetito!*



**Four-course dinner is \$65/person or à la carte prices are listed after each item.  
Add the wine pairing to your four-course meal for \$25.**

### Antipasti

#### CARPACCIO DI MANZO (GF)

Thin-sliced, tenderloin Black Angus filet mignon marinated in spices and lemon juice, and served with arugula. \$14  
Wine Pairing - Pinot Noir Portlandia

#### POLPETTE AL SUGO

Homemade meatballs in a tomato basil sauce with house-made bread. \$12  
Wine Pairing - Nero D'Avola Alcesti

#### CARPACCIO DI SALMONE AFFUMICATO (GF)

Smoked salmon and imported burrata cheese topped with pistachios. \$18  
Wine Pairing - Cococciola Colli Pescaresi Ciavolich

#### PROSCIUTTO DI PARMA E MOZZARELLA

21-month aged prosciutto di Parma served with fresh mozzarella and homemade focaccia bread. \$13  
Wine Pairing - Sangiovese il Ruspo Barbi (house red)

#### FRITTURA CALAMARI E GAMBERI

(made gluten-free upon request)  
Calamari and shrimp fried and served with our house-made aioli. \$20  
Wine Pairing - Gavi Villa Sparina

### Insalate

#### GORGONZOLA DOLCE, PERA E NOCI (GF)

Sliced pears, gorgonzola cheese from Italy, spinach and walnuts. \$12  
Wine Pairing - Chardonnay Novellum

#### BURRATA CON FINOCCHIO, ARANCIE E OLIVE (GF)

Imported burrata cheese served with shaved fennel, oranges and Taggiasche olives. \$14  
Wine Pairing - Marco Felluga Pinot Grigio

#### INSALATA DI CESARE GRIGLIATA

Hearts of Romaine lettuce grilled and topped with our house-made Caesar dressing and shaved Parmigiano. \$12  
*Caesar dressing contains raw egg yolk.\**  
Wine Pairing - Vermentino Vecchia Torre (house white)

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs increases your risk of a foodborne illness.



Choose one entrée option from either **Primi** or **Secondi** for the four course dinner

### *Primi*

#### **FETTUCCINE GORGONZOLA E NOCI**

House-made fettuccine tossed in a gorgonzola, walnut cream sauce and topped with Parmigiano-Reggiano. \$22  
Wine Pairing - Chardonnay Novellum

#### **SPAGHETTI ALLA CARBONARA**

A classic Roman dish: imported Italian guanciale (cured-smoked pork cheeks), local eggs, abundant black pepper and Parmigiano-Reggiano are combined into a savory creamy sauce served with house-made spaghetti. \$22  
Wine Pairing - Aia Vecchia Lagone

#### **PAPPARDELLE AL RAGU'**

Fresh house-made pappardelle pasta with a San Marzano tomato and in-house ground beef sauce from our filet and ribeye. Topped with Parmigiano-Reggiano. \$24  
Wine Pairing - Sangiovese il Ruspo Barbi (house red)

#### **GNOCCHI ALLA SORRENTINA**

House-made potato dumplings in a tomato basil sauce topped with fresh mozzarella and finished in the oven (vegetarian). \$22  
Wine Pairing - Pinot Noir Portlandia

#### **FETTUCCINE CALAMARI E GAMBERI**

Fresh house-made spaghetti sautéed in extra virgin olive oil, garlic, calamari, and shrimp, combined in a lightly-spiced grape tomatoes sauce. \$28  
Wine Pairing - Marco Felluga Pinot Grigio

#### **LASAGNA DI CARNE**

House-made pasta layered with Roman style meat ragu sauce, béchamel and 36-month aged Parmigiano-Reggiano. \$26  
Wine Pairing - Aia Vecchia Lagone

### *Secondi*

All Secondi can be made gluten free.

#### **BRANZINO PICCATA**

8 oz fresh Mediterranean branzino fish sautéed in a lemon, capers and butter sauce served with vegetables. \$38 or + \$5 on four course dinner  
Wine Pairing - Marco Felluga Pinot Grigio

#### **VEAL SALTINBOCCA ALLA ROMANA**

Veal scaloppini layered with fresh sage and Prosciutto di Parma, pan seared in a white wine lemon sauce. Served with Yukon gold roasted potatoes and vegetables. \$35  
Wine Pairing - La Spia Castelas Nebbiolo Valtellina

#### **POLLO ALLA CACCIATORA**

Chicken breast, pan seared in a garlic, white wine, rosemary, sage, olive, guanciale (cured-smoked pork cheeks) and grape tomato sauce. Served with vegetables. \$25  
Wine Pairing - Cesanese Massitium

#### **FILETTO AL PEPE VERDE E BRANDY**

8 oz Black Angus tenderloin filet mignon pan seared and finished in the oven, topped with a creamy green peppercorn brandy sauce and served with lemon and rosemary roasted potatoes and grilled asparagus. \$60 or + \$30 on four course dinner  
Wine Pairing - Aia Vecchia Lagone

#### **COSTATA DI MANZO ALLE ERBE**

Locally-sourced Angus ribeye steak, grain and grass fed, free-range, humanely raised. Grilled in rosemary and thyme. Topped with sautéed porcini mushrooms. Served with asparagus and potatoes. 8 oz steak: \$34  
16 oz steak: \$60 or + \$30 on four course dinner  
Wine Pairing - Montepulciano D'Abruzzo Divus Ciavolich

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### *Dolce*

Ask your server for our varieties of gelato!

#### **CANNOLI**

House-made crispy cannoli shells stuffed with ricotta cheese, pistachios and chocolate morsels. \$12  
Pairing - Frasanto Donini

#### **PANNA COTTA AL CIOCCOLATO E NOCI**

House-made panna cotta topped with chocolate sauce and tuile cookie. \$10  
Pairing - Cockburns Ruby Port

#### **TIRAMISÙ**

Savoiardi cookies soaked in espresso, layered with cream of mascarpone and zabaione. Dusted with cocoa. \$13  
Pairing - Sambuca Romana

We kindly request no more than two credit card transactions per table. Cash is always appreciated; an ATM is located in the hotel lobby.