



Benvenuto

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. All of our cheeses are imported from Italy in addition to the extra virgin olive oil and San Marzano tomatoes we use. Our Parmigiano-Reggiano cheese and balsamic vinegar come from Modena, Italy as well. Our fish is sourced from Ocean Beauty—a locally-owned business, and from Seafood of the World in Great Falls. 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 \$70/person or à la carte prices are listed after each item.

Add the wine pairing to your four-course meal for \$28.

Meals come with a serving of house-made focaccia bread and extra virgin olive oil. Additional servings are \$5 each.

“GF” denotes gluten-free.

Antipasti

CARPACCIO DI MANZO (GF)

Thin-sliced, tenderloin Black Angus filet mignon marinated in spices and lemon juice, and served with arugula. \$16

Wine Pairing - Pinot Noir Portlandia

BRUSCHETTA AL POMODORO

House-made focaccia grilled bread topped with cherry tomatoes, basil, garlic and extra virgin olive oil. \$8

Wine Pairing - Sangiovese Donini (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

PROSCIUTTO DI PARMA E MOZZARELLA

21-month aged prosciutto di Parma served with fresh mozzarella and homemade focaccia bread. \$15

Wine Pairing - Sangiovese Donini (house red)

POLPETTE AL SUGO

Homemade meatballs in a tomato basil sauce with house-made bread. \$12

Wine Pairing - Roeno
Marzemino La Rua

CAPRESE CALDA

Fresh mozzarella, cherry tomatoes, oregano and basil, baked in the oven and served with our house-made focaccia bread. \$12

Wine Pairing - Marco Felluga Pinot Grigio

Insalate

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 - Orvieto Classico Abboccato Barbi (house white)

BURRATA POMODORI CONFIT E ARUGULA (GF)

Imported burrata cheese served with arugula, cucumbers, red onions and cherry tomatoes in confit, drizzled with a balsamic reduction. \$14

Wine Pairing - Cocciola Colli Pescaresi Ciavolich

GORGONZOLA DOLCE, PERA E NOCI (GF)

Sliced pears, gorgonzola cheese from Italy, spinach and walnuts. \$12

Wine Pairing - Vietti Moscato d'Asti

Sides

Seasonal vegetables, roasted potatoes and asparagus. \$5
Fettuccine, butter and Parmigiano. \$12

Spaghetti aglio e olio. \$12
Spaghetti pomodoro. \$12

**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

Ask our servers for daily specials • Add a side of chicken for \$5

FETTUCCINE CON POLPETTE

House-made fettuccine tossed with our San Marzano tomato basil sauce and house-made meatballs, topped with Parmigiano-Reggiano. \$22

Wine Pairing - Sangiovese Donini (house red)

FETTUCCINE GORGONZOLA E NOCI

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

Wine Pairing - Chardonnay Novellum

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 - Mazzei Poggio Badiola

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

SPAGHETTI AGLIO OLIO E PEPERONCINO

A traditional Roman sauce consisting of simple ingredients: extra virgin olive oil, garlic and chili flakes, topped with parsley. \$15

Wine Pairing - Castellano Rosso Piceno Superiore

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 - Cococciola Colli Pescaresi Ciavolich

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

PENNE ALLA VODKA

Penne pasta tossed with our creamy vodka sauce and topped with crispy prosciutto. \$25

Wine Pairing - La Spia Castelasc Nebbiolo Valtellina

SPAGHETTI AMATRICIANA

Traditional roman dish—rigatoni pasta tossed with San Marzano tomatoes, guanciale and pecorino Romano. \$22

Wine Pairing - Castellano Rosso Piceno Superiore

LASAGNA DI CARNE

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

Wine Pairing - Mazzei Poggio Badiola

KIDS PASTA OPTIONS

Fettuccine, butter and Parmigiano. \$12

Spaghetti pomodoro. \$12

Secondi

All Secondi can be made gluten free • Dishes are served with a side of vegetables • Add a side of pasta for \$12; refer to the "Sides" section

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 - Pinot Noir Portlandia

BRANZINO PICCATA

8 oz fresh Mediterranean branzino fish sautéed in a lemon, capers and butter sauce served with vegetables. \$42

Wine Pairing - Marco Felluga Pinot Grigio

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. \$28

Wine Pairing - La Spia Castelasc Nebbiolo Valtellina

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.

\$65 or + \$30 on four course dinner

Wine Pairing - Mazzei Poggio Badiola

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: \$36

16 oz steak: \$65 or + \$30 on four course dinner

Wine Pairing - Montepulciano D'Abruzzo Divus Ciavolich

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

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 zabbaione. 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.