



## Benvenuto

**W**e 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!*

**Meals come with a serving of house-made focaccia bread. Additional servings are \$5 each.**

**Add extra virgin olive oil for your bread for \$2.50.**

**“GF” denotes gluten-free.**

### *Antipasti*

#### CARPACCIO DI MANZO (GF)

Thinly-sliced Black Angus filet, lightly dressed with lemon, spices, and arugula. \$19

*Suggested wine -  
Pinot Noir Portlandia*

#### BRUSCHETTA AL POMODORO

Grilled house bread topped with cherry tomatoes, basil, garlic, and extra virgin olive oil. \$11

*Suggested wine -  
Sangiovese Donini (house red)*

#### FRITTURA CALAMARI E GAMBERI

*(made gluten-free upon request)*

Lightly fried calamari and shrimp served with house aioli. \$22

*Suggested wine -  
Gavi Villa Sparina*

#### POLPETTE AL SUGO

Homemade meatballs in a tomato basil sauce with house-made bread. \$15

*Suggested wine -  
Roeno Marzemino La Rua*

#### CAPRESE CALDA

Baked mozzarella with oregano, basil, and roasted tomatoes, finished with olive oil. \$15

*Suggested wine -  
Marco Felluga Pinot Grigio*

#### PROSCIUTTO DI PARMA E MOZZARELLA

Aged Parma prosciutto with fresh mozzarella and house-made focaccia. \$18

*Suggested wine -  
Sangiovese Donini (house red)*

### *Insalate*

#### INSALATA DI CESARE GRIGLIATA

Hearts of Romaine lettuce grilled and topped with our house-made Caesar dressing and shaved Parmigiano. \$15

*Caesar dressing contains raw egg yolk.\**

*Suggested wine - Orvieto Classico Abboccato Barbi (house white)*

#### BURRATA, POMODORI CONFIT (GF)

Creamy burrata with slow-roasted tomatoes, arugula, and balsamic reduction. \$18

*Suggested wine -  
Alcesti Catarratto*

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

Sliced pears, gorgonzola cheese from Italy, spinach and walnuts. \$15

*Suggested wine - Vietti Moscato d'Asti*

#### GOLDEN BEET SALAD (GF)

Roasted golden beets, arugula, goat cheese, and candied almonds with lemon. \$18

*Suggested wine - La Spinetta Rose di Casanova*

### *Sides*

Seasonal vegetables, roasted potatoes and asparagus. \$7

Roasted Potatoes. \$7

Fettuccine, butter and Parmigiano. \$14

Spaghetti Aglio e Olio - spaghetti with garlic and olive oil. \$14

Spaghetti Pomodoro - spaghetti with tomato basil sauce. \$14

Penne Arrabbiata - spicy tomato sauce with garlic and chili flakes. \$15

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

## Primi

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

### FETTUCCINE CON POLPETTE

House-made fettuccine with tomato sauce and meatballs. \$25

*Suggested wine -  
Sangiovese Donini (house red)*

### FETTUCCINE GORGONZOLA E NOCI

Fettuccine in a rich gorgonzola cream with toasted walnuts. \$24

*Suggested wine -  
Chardonnay Novellum*

### PAPPARDELLE AL RAGU'

Fresh pappardelle pasta with slow-braised beef ragù. \$28

*Suggested wine -  
Mazzei Poggio Badiola*

### GNOCCHI ALLA SORRENTINA

House-made potato gnocchi in tomato basil sauce with melted mozzarella. \$24

*Suggested wine - Pinot Noir Portlandia*

### LASAGNA DI CARNE

Layered pasta with slow-cooked ragù, béchamel, and aged Parmigiano. \$28

*Suggested wine - Mazzei Poggio Badiola*

### SPAGHETTI AGLIO E OLIO

A classic Roman pasta dish with garlic, olive oil, chili flakes, and parsley. \$18

*Suggested wine - Roeno Marzemino La Rua*

### SPAGHETTI ALLA CARBONARA

House-made pasta with guanciale (cured-smoked pork cheeks), eggs, black pepper, and Parmigiano-Reggiano. \$25

*Suggested wine - Chardonnay Novellum*

### FETTUCCINE CALAMARI E GAMBERI

Fresh pasta with calamari and shrimp in a light tomato garlic sauce. \$32

*Suggested wine - Marco Felluga Pinot Grigio*

### PENNE ALLA VODKA

Penne in a creamy tomato vodka sauce finished with crispy prosciutto. \$24

*Suggested wine - Merlot Barone Fini*

### SPAGHETTI AMATRICIANA

Traditional roman dish—spaghetti tossed with San Marzano tomatoes, guanciale (cured-smoked pork cheeks) and pecorino Romano. \$22

*Suggested wine - Roeno Marzemino La Rua*

### KIDS PASTA OPTIONS

#### FETTUCCINE BURRO E PARMIGIANO

Simple butter and Parmigiano. \$15

#### SPAGHETTI POMODORO

Tomato basil sauce \$14

## Secondi

Dishes are served with a side of vegetables • Refer to the "Sides" section if you want to add a side of pasta

All Secondi can be made gluten free

### VEAL SALTINBOCCA ALLA ROMANA

Veal with prosciutto and sage in a white wine lemon sauce. \$42

*Suggested wine -  
Pinot Noir Portlandia*

### SALMON GORGONZOLA

Seared salmon with gorgonzola cream sauce and vegetables \$46

*Suggested wine -  
La Spinetta Rose di Casanova*

### BRANZINO PICCATA

Mediterranean sea bass with lemon, capers, and butter. \$46

*Suggested wine -  
Cavi Villa Sparina*

### CHICKEN MARSALA

Pan-seared chicken breast with Marsala wine reduction and seasonal vegetables. \$32

*Suggested wine -  
Chardonnay Novellum*

### POLLO ALLA CACCIATORA

Chicken breast, pan seared in a garlic, white wine, and grape tomato sauce. Served with vegetables. \$32

*Suggested wine -  
Negroamaro Vecchia Torre Salento Rosso*

### FILETTO AL PEPE VERDE E BRANDY

Black Angus filet with green peppercorn brandy sauce.\* \$72

*Suggested wine -  
Montepulciano D'Abruzzo Riserva Spelt*

### COSTATA DI MANZO ALLE ERBE

Grilled Angus ribeye with herbs, served with roasted potatoes and seasonal vegetables.

8 oz steak: \$42 • 16 oz steak: \$72

*Suggested wine - Chianti Classico L'Aura  
Querceto di Castellina*

\*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

Crispy shells filled with ricotta, pistachio, and chocolate. \$13

*Suggested wine - Frasantino Donini*

### PANNA COTTA AL CIOCCOLATO E NOCI

Silky panna cotta with chocolate and walnut. \$12

*Suggested wine - Cockburns Ruby Port*

### TIRAMISÙ

Espresso-soaked savoiardi cookies layered with mascarpone cream. \$14

*Suggested wine - Vietti Moscato d'Asti*

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