



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. Our lamb comes from Rattlesnake Ranch in Butte and our Italian sausage is made in-house. We get microgreens from Green Meadow Microgreens in East Helena and basil from Opportunity Farms in Helena. 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 Seafood of the World in Great Falls. We make our tiramisù and fresh pasta with eggs from Sponholz Family Hen House in Helena and for everything else we use Farmer Boy Eggs from Drummond. Our filet mignon and ribeye are sourced locally from Montana Wagyu Cattle Company in Belgrade. When possible, we source our 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 \$80/person or à la carte prices are listed after each item.
Add the wine pairing to your four-course meal for \$35. Each glass is a half pour.**

“GF” denotes gluten-free but many dishes and all our pastas can be made gluten-free. Ask your server for options.

Antipasti

VONGOLE

Fresh manila clams sautéed in an extra virgin olive oil, garlic, pesto sauce. Served with house-made focaccia bread. \$18

Wine Pairing - Vermentino di Gallura

BRUSCHETTA AL POMODORO E VERDURE

House-made focaccia bread topped with tomatoes, garlic, basil and extra virgin olive oil. Served with vegetables. \$15

Wine Pairing - Terre di Plinio Sangiovese (house red)

FRITTURA CALAMARI E GAMBERI

Calamari and shrimp fried and served with our house-made aioli. \$20

Wine Pairing - Caravaglio Salina Malvasia

CARPACCIO DI MANZO

Thin-sliced, grain and grass fed, free-range tenderloin filet mignon from the Montana Wagyu Cattle Company, marinated in spices and lemon juice, and served with arugula. \$19

Wine Pairing - Elena Walch Lagrein

TAGLIERE DI PROSCIUTTO DI PARMA E MOZZARELLA

21-month aged Prosciutto di Parma served with fresh mozzarella, house-made focaccia bread and Kalamata olive dip. \$19

Wine Pairing - Terre di Plinio Sangiovese (house red)

Insalate

INSALATA DI CESARE GRIGLIATA

Hearts of Romaine lettuce grilled and topped with our house-made Caesar dressing and shaved Parmigiano. \$14
*Caesar dressing contains raw egg yolk.**

Wine Pairing - Orvieto Classico Abboccato Barbi (house white)

GORGONZOLA DOLCE, PERA E NOCI

Sliced pears, gorgonzola cheese from Italy, spinach and walnuts. \$14

Wine Pairing - Frasanto Donini dessert wine

BURRATA CON FINOCCHIO, ARANCIE E OLIVE

Imported burrata cheese served with shaved fennel, oranges and Taggiasche olives. \$16

Wine Pairing - Cottanera Etna Rosato Nerello Mascalese

CAPRESE

Fresh Mozzarella layered with tomatoes, basil and extra virgin olive oil. Served with a house-made balsamic vinegar glaze. \$15

Wine Pairing - Caravaglio Salina Malvasia

**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

LASAGNA DI CARNE

House-made pasta layered with Roman style meat ragu sauce, béchamel and 36-month aged Parmigiano-Reggiano. \$30

Wine Pairing - Guerriero Nero blend Sangiovese, Montepulciano, Cabernet Sauvignon

RAVIOLI AL TARTUFO

Five-cheese ravioli tossed in a truffle cream sauce topped with Parmigiano-Reggiano. \$30

Wine Pairing - Chalk Hill Chardonnay

TORTELLONI AL SALMONE E GORGONZOLA

Squid ink tortelloni pasta filled with salmon and served over a gorgonzola walnut cream sauce. Dusted with smoked paprika. \$30

Wine Pairing - Vermentino di Gallura

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 spaghetti. \$28

Wine Pairing - Roeno Gewürztraminer

CANNELLONI RICOTTA E SPINACI

Cannelloni filled with ricotta cheese and spinach, baked in the oven with tomato, basil, béchamel and Parmigiano-Reggiano (vegetarian). \$30

Wine Pairing - Villa Patrizia Albatraia Toscana Rosso Ciliegolo

Secondi

All Secondi can be made gluten free.

FILETTO AL PEPE VERDE E BRANDY

8 oz Wagyu tenderloin filet mignon, grain and grass fed, free-range Wagyu cattle from the Montana Wagyu cattle company. 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 - Walla Walla Vintners Cabernet Sauvignon

COSTATA DI MANZO ALLE ERBE (GF)

16 oz Angus ribeye steak from Montana Wagyu Cattle Company, grain and grass fed, free-range, humanely raised. Grilled in rosemary and thyme. Topped with sautéed porcini mushrooms. Served with asparagus and potatoes. \$60 or + \$30 on four course dinner

Wine Pairing - Guerriero Nero blend Sangiovese, Montepulciano, Cabernet Sauvignon

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 - Villa Patrizia Albatraia Toscana Rosso Ciliegolo

BRANZINO

8 oz fresh Mediterranean branzino filet, descaled and deboned in-house. Pan seared in a lemon caper white wine sauce and served with roasted potatoes and vegetables. \$35

Wine Pairing - Roeno Riesling

POLLO ALLA CACCIATORA

Organic chicken breast, pan seared in a garlic, white wine, rosemary, sage, olive, guanciale (cured-smoked pork cheeks) and grape tomato sauce. Served with vegetables. \$30

Wine Pairing - Roeno Enantio Terradeiforti DOC

Dolce

Ask your server for our varieties of gelato!

CANNOLI

House-made crispy cannoli shells stuffed with ricotta cheese, pistachios and chocolate morsels. \$13

Pairing - Tuaca (orange liquor)

PANNA COTTA GIANDUIA E NOCI

House-made panna cotta topped with chocolate gianduja sauce, candied hazelnuts and tuile cookie. \$13

Pairing - Cointreau liquor

TIRAMISÙ

Savoirdi cookies soaked in espresso, layered with cream of mascarpone and zabbaione. Dusted with cocoa. \$14

Pairing - Espresso Corretto con Kahlúa

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