



OREAD

HOTEL

ON THE HILL

Antipasti (Appetizers)

Polpette

house made meatballs | grated pecorino | house made marinara sauce 9

Gamberetti con Pesto

pan seared pesto shrimp | toasted focaccia | heirloom tomatoes | parmesan 11

Caprese^{GF}

house made mozzarella | basil | olive oil | heirloom tomatoes drizzled | balsamic glaze..... 9

Arancini

mushroom risotto balls served with gorgonzola fonduta 10

Fritto Misto

fried calamari | served with peppercinis | garlic aioli | marinara..... 11

Italian Charcuterie Board

italian sausage | prosciutto | longaniza | salami | fontina | parmesan olives |
cherry mustarda | grilled baguette 12

Insalate (Salads)

add chicken, shrimp or salmon steak

Insalata Caesar Cardini

romaine lettuce | parmesan | olives | croutons | prosciutto crisp 10

Insalata di Agrume^{GF}

(citrus) arugula | kale | grapefruit | orange | feta | pecan | white balsamic..... 8

Insalata Anguria^{GF}

watermelon | basil oil | feta | toasted hazelnuts 7

Barbabetola^{GF}

beets | whipped goat cheese | hazelnuts | arugula | grapefruit 9

Zuppe (Soups)

Roasted Tomato Florentine– with spinach semolina dumplings	8
--	---

Pasta

Gnocchi– with the choice of pesto, alfredo or bolognese sauce	14
Ravioli di Manzo– short rib wild mushroom marsala sauce	21
Ravioli di Melanzana– eggplant braised with tomatoes and herbs	14
Bucatini– marinara and basil house made meatballs or sausage	16
Pappardelle Carbonara– peas pancetta cream sauce parmesan	17
Fettucine Alfredo– alfredo sauce pecorino shrimp or chicken	16
Lasagne al Forno– spinach pasta beef and pork béchamel marinara ricotta mozzarella balsamic glaze fresh herbs	19
Tre Colore– pasta trio sampler of fettucine alfredo lasagna eggplant ravioli	23
Lobster Ravioli– lobster filled ravioli cognac cream sauce	24

Entreés

Pollo al Marsala ^{GF} – chicken heirloom carrots garlic mashed Potatoes	19
Salmone– salmon pea pureé confit fingerling potatoes charred leeks citrus bread crumbs	27
Halibut ^{GF} – halibut squash seed risotto arugula pesto	27
Scaloppine ^{GF} – scallops corn pureé blistered cherry tomatoes pancetta	34
Pollo di parmigiana– breaded chicken bucatini with marinara	18
Pork Osso Bucco– braised pork shank served with tomato polenta	22

Bistecche (Steaks)

8oz Prime Filet ^{GF} – port demi spicy tomato polenta asparagus	38
12oz KC Strip ^{GF} – porchini crust fingerling potatoes confit asparagus	39