

Dinner

STARTER

Zucchini

Zucchini slices breaded and lightly crisped, served with a creamy goat cheese pesto sauce

10

Burrata

Tomato, olive, thyme fondue stuffed pulled mozzarella topped with basil pearls and served with crostinis

16

Mussels *

Prince Edward Island mussels sauteed in an herb butter white wine broth and served with grilled toast points

13

Bruschetta

Grilled Ciabatta topped with a creamy goat cheese and mission fig spread, with balsamic tossed arugula, goat cheese crumbles, sliced red onion and balsamic glaze

18

Scallops*

Three pan-seared U-12 Hokkaido scallops served over butternut puree, topped with Argentine Relish

18

Empanadas Cuatro

Four styles of our empanadas: Spiced Beef, Korean BBQ, Spinach and Cheese, Chicken Carnitas Elote

20

SALAD

Poached Pear and Fig

White wine and citrus poached pears, dried mission figs, mixed greens, gorgonzola, and walnuts tossed with a honey truffle vinaigrette

13

Tomato Mozzarella "Caprese"

House-made mozzarella topped with heirloom tomatoes, yellow tomato vinaigrette, and locally-grown

RootHouse basil chiffonade

13

Flame Grilled Caesar

Half romaine heart, open flame grilled, topped with Caesar dressing, herb croutons, and shaved parmesan

13

Gregson

Root House Aquaponic lettuce, watermelon, marinated beets, basil, and feta cheese drizzled with raspberry Dijon vinaigrette

14

Strawberry & Fried Goat Cheese

Goat cheese medallions, honey candied pecans, fresh strawberries, red onion, dried cherries, arugula, and a passionfruit vinaigrette

13

PASTA

Angus and 5 Cheese

Slow braised black angus beef and cheese stuffed ravioli, topped with our five cheese blend, baked in creamy marinara sauce

35

Lobster and Crab

Lobster and Alaskan crab cake stuffed ravioli, served in a rich saffron Hennessy cognac cream sauce

36

Veal Short Rib

Braised white meat veal short rib stuffed ravioli served in a creamy white truffle and cremini mushroom vintage marsala sauce

35

CHOOSE TWO

Two of our house-made pastas, served on our signature duo plates

39

Gnocchi Bolognese

Smoked beef Bolognese tossed with house-made potato gnocchi, topped with shaved parmesan

35

Wild Mushroom

Wild mushroom blend stuffed ravioli, served in a creamy Wheatley vodka tomato sauce with roasted red peppers and arugula

31

Butternut Agnolotti

Butternut squash and smoked gouda stuffed agnolotti over braised short rib au jus, topped with bechamel

38

LAND

Duck Breast *

Oven roasted duck breast served over smoked pancetta asiago potatoes, caramelized brussels sprouts, and topped with a stone fruit sweet chili glaze

55

6 oz Filet *

Center Cut Filet served over garlic mashed potatoes and grilled asparagus, topped with Alfio's Buon Cibo signature herb butter

65

10 oz Skirt *

Black Angus Wagyu, topped with Argentine Chimichurri, served over hand-cut Yukon steak fries and grilled asparagus

65

Lamb Chops *

3 French-cut New Zealand lamb chops served over white truffle mashed potatoes, caramelized Brussels sprouts, and topped with mint chimichurri

41

SEA

Pistachio Salmon *

7 oz Pistachio crusted Verlasso salmon served over butternut squash mashed potatoes and grilled asparagus, topped with balsamic reduction

45

Seafood Zucchini "Pasta" *

Spiraled zucchini pasta topped with sauteed shrimp and U-12 pan-seared scallops and served in a fresh tomato and pepper Argentine relish

39

Seafood alla Goat Cheese Pesto *

Three U-12 Hokkaido scallops served over house-made angel hair pasta tossed in creamy goat cheese pesto with Alaskan lump crab and roasted red peppers

43

Gnocchi Gulisano *

Sauteed shrimp and Argentine Sausage tossed with house-made gnocchi in a chimichurri cream sauce with heirloom tomatoes and arugula

43

FAMILY RECIPES

Smoked Wagyu Bolognese

Jenn-a-toni tossed with slow hickory smoked A-5 Wagyu beef, onion, and marinara bolognese sauce

38

Duck Bacon Fettuccine

Fettuccine tossed in an herbed cream sauce with pistachios and smoked house-cured duck bacon

38

Braised Short Rib

Slow braised beef short ribs served over our house-made gnocchi tossed in a truffle, spinach, cream sauce

45

Chicken Parmesan

Breaded, topped with marinated tomatoes and parmesan, baked and served over spaghetti and marinara

38

Chicken Risotto

Grilled Amish chicken served over creamy asparagus, pancetta, and zucchini risotto

39

CHEF'S TASTING

6 Course Tasting Menu

Savor a celebration of flavors, expertly curated by Chef Alfio, to craft an unforgettable culinary experience. With our Chef's Tasting Menu, elevate your dining moments with a showcase of his culinary expertise, combined with quality and local recognition.

180
(Serves 2)

Ask about Wine Pairings from our award-winning Sommelier Team!

\$5 Split Charge | \$3+ Modification Charges May Apply

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.