

Dinner

APPETIZER

Zucchini

Zucchini slices breaded and lightly crisped, served with a creamy goat cheese pesto sauce
10

Burrata

Butternut squash herb butter stuffed, freshly pulled mozzarella, with candied pecans & balsamic reduction
15

Brussels

Caramelized brussels sprouts and pancetta drizzled with an aged Italian Balsamic
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 winter harvest puree, topped with Argentine Relish
18

Empanadas Cuatro

Four styles of our signature empanadas: Spiced Beef, Korean BBQ, Spinach and Cheese, Muffaletta
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

House-made mozzarella topped with heirloom tomatoes, yellow tomato vinaigrette, and locally-grown RootHouse basil chiffonade
13

Grilled Caesar

Half romaine heart, open flame grilled, topped with Caesar dressing, herb croutons, and shaved parmesan
13

Aquaponic Frilly "Wedge"

Aquaponic lettuce, pancetta, tomatoes, red onions, gorgonzola crumbles, and topped with creamy gorgonzola dressing
13

Apple & Fried Goat Cheese

Goat cheese medallions, honey candied pecans, gala apples, red onion, dried cherries, arugula, and a tart apple butter 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

Veal Short Rib

Braised white meat veal short rib stuffed ravioli served in a creamy white truffle and cremini mushroom vintage marsala sauce
35

Wild Mushroom

Wild mushroom blend stuffed ravioli, served in a creamy Wheatley vodka tomato sauce with roasted red peppers and arugula
31

Lobster and Crab

Lobster and Alaskan crab cake stuffed ravioli, served in a rich saffron Hennessy cognac cream sauce
36

CHOOSE TWO

Two of our house-made pastas, served on our signature duo plates
39

Butternut Agnolotti

Butternut squash and smoked gouda stuffed agnolotti over braised short rib au jus, topped with bechamel
38

FAMILY RECIPES

Wagyu Ragou

Jenn-a-toni tossed with braised A-5 Wagyu short ribs in hearty pepper, onion and marinara sauce

36

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

LAND

Chicken Parmesan

Chicken breast, 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

6 oz Filet *

Center Cut Filet, topped with a mushroom port wine demi-glace, served over rustic asiago potatoes and grilled asparagus

62

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

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!

ALFIO’S BUON CIBO

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
\$5 Split Charge | \$3+ Modification Charges May Apply