



BREAKFAST

Alyeska Rising* • 22

two eggs any style, home fries, toast, mixed green salad // df
choice of: bacon, breakfast sausage or reindeer sausage

Alaskan Omelet* • 20

three eggs with Alaskan smoked salmon, cream cheese and chives // gf
served with home fries and mixed green salad

Huevos Rancheros* • 21

two fried eggs on a bed of handmade corn tortillas, topped with zesty tomato salsa, crumbled queso fresco, black beans and fresh cilantro // gf, v

Classic Eggs Benedict* • 24

two poached eggs over canadian bacon, on english muffin, drizzled in hollandaise sauce.
served with home fries
substitute canadian bacon for salmon +4

Mediterranean Scramble • 20

scrambled eggs with feta cheese, kalamata olives, tomato and fresh herbs // gf, v
served with mixed green salad

Avocado Toast* • 22

sliced avocado on toasted multigrain bread, topped with poached eggs, and cherry tomatoes
// v, df

Scrambled Tofu • 19

wild mushrooms, tomato, peppers, lemon zest, basil and avocado // gf, df, vv
served with toast

Wild Berry Pancakes • 25

Alaskan wild berry compote infused buttermilk pancakes, whipped cream, maples syrup // v

Steak & Eggs* • 39

two fried eggs, 8oz steak topped with chimichurri // gf, df
served with homefries

B.E.C. & T.* • 23

bacon, egg, tomato, and cheddar-garlic mayo club sandwich
served with mixed green salad

Smoked Salmon Bagel Sandwich* • 26

toasted bagel, whipped cream cheese, capers, red onion and sliced of Alaskan smoked salmon

Cheddar & Chive Waffles* • 25

savory waffles, 2 eggs, aged cheddar, 18-month prosciutto, drizzled with maple syrup and a sprinkle of fresh herbs

Fresh Fruit Salad • 18

selection of seasonal fruits // gf, df, vv

Parfait Bowl • 18

greek yogurt, berries and house granola drizzled with maple syrup // v, gf

Pastry Basket • 18

selection of pastries, jams and butter

[df] = dairy free

[gf] = gluten free

[v] = vegetarian

[vv] = vegan

A 20% gratuity will be included for group of 6 or more.

*Items contain (or may contain) raw or undercooked ingredients. In addition, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DINNER

for the table

Prosciutto e Melone • <i>Prosciutto & Melon</i>	19
aged San Daniele prosciutto, chilled melon, basil oil	
Frittelle di Zucchini • <i>Zucchini Fritters</i>	17
zucchini fritters filled with ricotta and mint, anchovy emulsion	
Arancini al Limone e Piselli • <i>Lemon and Pea Arancini</i>	21
lemon-scented risotto balls with sweet peas and smoked provola // v	
Pane Artigianale • <i>Artisanal Bread</i>	15
house-baked focaccia with herb oil and sea salt butter // v	

salad

Insalata Verde con Finocchio e Limone • <i>Fennel & Lemon Salad</i>	14
mixed greens, shaved fennel, lemon vinaigrette // gf, vv	
Panzanella	15
rustic Tuscan salad, burrata, cherry tomatoes, cucumber, basil, croutons // v	
Caesar	17
romaine, croutons, shaved Grana Padano // v, eggs	

pizza

Margherita	22
San Marzano tomato, fior di latte mozzarella, basil, olive oil // v	
Diavola	26
spicy salame, Calabrian chili, mozzarella, tomato sauce	
Capricciosa	24
prosciutto cotto, artichokes, mushrooms, kalamata olives, mozzarella	
Vesuvio Verde	23
zucchini, broccolini, spinach, pine nut pesto, almond ricotta // vv, pine nuts	
Bianca Estiva	24
Ricotta, fresh herbs, lemon zest, roasted garlic cream base // v	

primi • pasta & risotti

Tagliolini al Granchio • <i>Crab Tagliolini</i>	29
fresh egg pasta, red crab, lemon zest, Calabrian chili, white wine butter sauce // shellfish, eggs	
Pappardelle ai Funghi Porcini • <i>Porcini Pappardelle</i>	23
hand-cut pappardelle with porcini mushrooms, thyme, and Parmigiano Reggiano // v	
Spaghetti alla Nerano • <i>Spaghetti & Zucchini</i>	24
Neapolitan- style pasta with zucchini, provolone del Monaco and basil // v	
Gnocchi di Patate al Pesto di Pistacchi • <i>Pistachio Pesto Gnocchi</i>	25
handmade potato gnocchi, Sicilian pistachio pesto and ricotta salata // v, pistachio	
Risotto al Limone e Zucchini • <i>Lemon & Zucchini Risotto</i>	23
Carnaroli rice with grilled zucchini, Amalfi lemon, crispy shallots // vv	

secondo • main course

Branzino alla Griglia • <i>Grilled Sea Bass</i>	52
grilled Mediterranean sea bass, lemon caper vinaigrette, julienne vegetables // df	
Pollo alla Cacciatore Bianca • <i>White Wine Chicken Cacciatore</i>	34
white wine braised, free-range chicken, bechamel, rosemary, garlic, green olives, fingerling potatoes // gf	
Ribeye alla Griglia • <i>Grilled Ribeye</i>	MP
grilled ribeye steak, rosemary sea salt, roasted potatoes, rapini // gf, df	
Melanzane alla Parmigiana • <i>Eggplant Parmesan</i>	26
baked eggplant with tomato sauce, basil, and Parmigiano Reggiano // v	
Tortino di Verdure • <i>Vegetable Pie</i>	22
summer vegetable terrine with goat cheese, rosemary, and olive tapenade // v	

contorni • sides – 9

Fingerling Potatoes // gf, vv
Rapini // gf, vv
Risotto // gf, v

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