



Antipasti

Charcuterie Board of House Cured Meats -

Pickles, Tomatoes and Cherry Mostarda

Semolina Fried Calamari -

Caper and Lemon Aioli, Sweet Chili Salad

Frutti di Mare - Stew of Prawns, PEI Mussel,

Shrimp, Crab and Calamari with

Gnocchi - with San Marzano Tomatoe,

Basil, Pecorino Romano

Fonduta alla Trattoria - Melted Fontina

Val d' Aosta, Gruyere, Vacherin with Truffle

Crostone and Sliced Red Pear

(serves 2)

Zuppe i ensalata

Minestrone - with Pesto and Toasted Parmesan

Zuppe del Giorno

Hearts of Romaine Caesar - White Anchovy

Arugula with Balsamic - Gorgonzola Dolce,

Hazelnuts and Pears

Roasted Beets - Shepherds Chevre,

Fennel with Prosecco Vinaigrette

Pizze

Margherite

Meat Pie - Spicy Lomo, Sweet Sausage and

Homemade Pepperoni

Wild Mushroom and Rosemary Chicken -

Ricotta and White Sauce

Caramelized Onions - Red Wine Sausage and

Gorgonzola Dolce

Primi

Linguini with Sweet Sausage and Peppers -

Barolo Sauce

Tortellini en Brodo - Wild Mushroom and Shepherds

Chevre Tortellini in Herb Brodo with White Truffle

Fettucini, Roasted Chicken - Pesto and

Roasted Romas, Ricotta Salata

Eggplant - Herbed Ricotta and Spinach Lasagna

Niman Ranch Short Rib - Fazzoletti,

Roasted Garlic and Wild Mushrooms

Pasta del Giorno

Secondi

Scottish King Salmon - Smoked over Apple Wood,

Braised Leeks and Lemon

Fennel Crusted Bone in Rib Chop - Fried Potatoes

with Pancetta and Green Onions

Morgan Valley Lamb Shank - Local Ricotta Whipped

Potatoes, Fennel Glazed Carrots

Eggplant Parmesan

Veal Piccata - with Spinach and Chive Gnocchi

Pesce del Giorno

Dolci

Ricotta Cheesecake -

with Stone fruit Compote

Dark Amano Chocolate Torta - with Candied Ginger

and Piedmont Honey Gelato

Gingerbread Souffle -

with Citrus Zabaglione

Catering & Private Dining Available

7720 Royal Street East • Silver Lake Village • Deer Valley Club

435.645.9909

Serving Dinner Wednesday through Sunday starting at 5:30 p.m.

Menu items range between \$10 and \$30 - prices subject to change