

## In Room Dining

5:30pm – 9:00pm

### Starters

Antipasto sottocenere al tartufo, challerhocker, barolo salami etna, bresaola, finocchio marinated olives, ciabatta bread	27
Fennel & Fig Burrata speck, italian cherries	16
Caesar Salad white anchovy, pepper crouton	12
Baby Spinach & Roasted Beets poached pears, fennel, lemon parmesan dressing	14

### Main Course

Grilled Vegetable Ragu & Fusilli butternut squash, pumpkin seed pesto	24
Sirloin & Prosciutto Bracole* red wine polenta, roasted cauliflower	42
Chicken Parmesan braised tuscan kale, marinara	30
Pan Seared Scallops & Saffron Crema * fava beans, fingerling potatoes	34

### Pizzetta

Creminelli Pepperoni san marzano tomato sauce, mozzarella cheese	16	Winter Margherita tomatoes, basil pesto, mozzarella cheese	16
---	----	---	----

### Kids Menu

Romaine & Ranch ranch dressing, parmesan cheese, croutons	7	Chicken Fingers crispy fries	15
Cheese Pizza	15	Spaghetti & Meatballs	18

### Dessert

Tiramisu	11	Housemade Gelato & Sorbetto	7
----------	----	-----------------------------	---

### Beverages

<b>Soda</b>	5	<b>Beer</b>	
Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer		Coors Light	9
		Uinta Golden Spike Hefeweizen	9
		Level Crossing Suss it Out Rye IPA	14
		Melvin 2x4 IIPA.	11
<b>Water</b>	8	<b>Wine</b>	
Imported Bottled Water Still or sparkling, 1 liter		Da Lucca Prosecco, Italy	38
		Matua Sauvignon Blanc, New Zealand	50
		Folanari Chianti, Italy	45
		Leese Fitch Cabernet, California	39

\*The state of Utah would like you to know that eating raw or partially cooked food can increase the chance of getting foodborne illness

Please touch 1057 on your phone for your food & beverage needs  
Please ask attendant for additional offerings available tonight  
5.00 delivery charge, 20% service charge and applicable taxes will be added to your account