

In Room Dining

5:30pm – 9:00pm

Starters

Antipasto chabrin, alp blossom, sapore de piave speck, coppa, finocchiona olive mix, ciabatta bread	30
Lemon & Fennel Burrata charred blood orange, candied pistachios	21
Caesar Salad white anchovy, pepper crouton	18
Spinach & Goat Cheese Salad pine nuts, dried figs, white balsamic vinaigrette	18

Main Course

Winter Squash & Fusilli grilled frisée, sweet potato purée	30
Grilled New York & Parmesan Risotto* heirloom carrots, grenache reduction	45
Chicken Parmesan braised tuscan kale, marinara	36
Grilled Branzino & Lentils* charred broccolini, salsa verde	35

Pizzetta

Creminelli Pepperoni san marzano tomato sauce, mozzarella cheese	19	Winter Margherita tomatoes, basil pesto, mozzarella cheese	19
---	----	---	----

Kids Menu

Romaine & Ranch ranch dressing, parmesan cheese, croutons	8	Chicken Fingers crispy fries	16
Cheese Pizza	16	Spaghetti & Meatballs	19

Dessert

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

Beverages

Soda	5	Beer	
Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer		Coors Light	9
		Epic Pfiiefferhorn Lager (22oz)	14
		Level Crossing Suss it Out Rye IPA (16oz)	14
		Level Crossing Dallas Alice Blonde Ale (16oz)	15
Water	8	Wine	
Imported Bottled Water Still or sparkling, 1 liter		Da Lucca Prosecco, Italy	60
		Matua Sauvignon Blanc, New Zealand	65
		Folanari Chianti, Italy	60
		Leese Fitch Cabernet, California	65

*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