



## DINNER MENU

### Starters

**Prova Cornbread** \$13

Sweet corn, Pickled jalapenos, Cheddar, Green onion, Warm maple honey butter

**Carnitas Dip** \$16

Roasted pork, Chili verde, Oaxaca cheese, Crema, Crispy tortilla chips

**Crispy Calamari** \$16

Monterey Bay calamari, Shaved parmesan, Lemon, Spicy tomato emulsion

**Eggplant "Sweet & Sour"** \$13

Crispy eggplant, Ginger, Garlic, Toasted sesame, Cilantro, Hoisin sauce

**Mama's Meatball** \$15

Beef, Veal, Pork, Jumbo Meatball, Tomato basil marinara, Garlic rubbed crostini, Baked with mozzarella

**Oven Flat Bread** \$15

Garlic butter, Mozzarella, Cherry tomato, Basil, Tuscan salami, Kalamata olives

**Lobster & Shrimp Sliders (2)** \$16

Tarragon, Avocado cream, Sea salt, Lobster aioli, Warm buttered Hawaiian roll

### Soup

**Pozole** \$21

Slow roasted pork shoulder stew, Hominy, White onions, Cabbage, Avocado, Cilantro, Corn tortilla chips, Homemade Spicy chili oil

### Salads

**Arugula Salad** \$15

Baby Arugula, Red onions, Cucumber, Feta, Grape tomatoes, Lemon vinaigrette

**Beet Salad** \$15

Beets, Candied pecans, Goat cheese, Red onions, Arugula, Lemon Vinegar, Black pepper crema

**Kale and Quinoa** \$15

Green apples, Shredded kale, Quinoa, Feta cheese, Crispy onions, Dried cranberries, Candied pecans, Mint, Lemon vinaigrette

**Spinach Salad** \$15

Bacon, mushroom, Red onions, Feta cheese, Croutons, Balsamic vinaigrette

#### Add To Any Salad

Chicken paillard \$14                      Norweigan salmon \$21

Skirt Steak \$23

Lamb Souvlaki \$20

Prawns \$19

Ahi tuna \$21

### Pastas

*All pastas are made in house with the finest Italian semolina*

**Spaghetti Carbonara** \$28

Pancetta, Onion, Cracked black pepper, Egg yolk, Pecorino cheese

**Rotelle Pork Ragu** \$29

Oven roasted pork, Chilies, Ginger, Green onion, Cilantro, Habanero cream

**Paccheri Lamb Bolognese** \$30

Lamb ragu, Tomatoes, Red Wine, Basil, Pecorino cheese

**Baked Ziti** \$28

Buttermilk fried chicken, Applewood smoked bacon, Gorgonzola, Basil, Mozzarella, Parmesan, Green onions

**Bucatini Fungi** \$28

Sauteed mushrooms, White truffle oil, Sage, Garlic, Shallots, Roasted garlic, White wine, Garlic cream, Parmesan

**Pappardelle** \$33

Garlic shrimp, Sundried tomato, Green onion, Basil, White wine, Herb crema

### Entrees

**Lamb Souvlaki** \$34

8oz Australian lamb sirloin, Tzatziki (cucumber & feta) salad, Garlic fries

**Chicken Cordon Bleu** \$34

Ham stuffed chicken breast, Asparagus, Mozzarella, Parmesan, Garlic dijon crema, Rosemary potatoes

**16oz Prime New York**

\$49

**8oz Prime New York**

\$34

Prime NY, Grilled asparagus, Lemon vinaigrette, Grilled tomato, Crispy onions, Demi glaze, Prova fries

**Maiale** \$32

Prosciutto wrapped pork tenderloin, Garlic confit, Cinnamon roasted apples, Rosemary Potato, Demi glaze

**Black Pepper Ahi Tuna** \$35

Black Pepper crusted, Warm spicy tomato vinaigrette, Sundried tomato polenta cake, Roasted cauliflower

**Norweigan Blackened Salmon** \$34

Red pepper garlic emulsion, Basil, Grilled asparagus, Roasted vegetables and mushroom couscous

**Prova Burger** \$18

Two 5 oz Brisket Blend Patties, Onion, Cheddar, Tomato, Lettuce, Pickles, Smoked Butcher Cut Applewood Bacon, Prova Sauce, Garlic Toasted Bun  
(add avocado \$2, add fried egg \$1)

### Sides

Prova Truffle Fries \$10

Grilled Asparagus \$13

Roasted Cauliflower \$11

Saute Mushrooms \$11

Kids pasta with butter and parmesan \$14