

APPETIZERS/SALADS

SEASONAL SOUP	CUP \$4.00 /BOWL\$7.00
PRINCE EDWARD ISLAND MUSSELS	
RED CURRY, FAVA BEANS, CREAM, CILANTRO	\$12
BUTTERNUT SQUASH SOUP	
MANGO VINEGAR, QUINCE AND PECANS	\$10
LAMB TENDERLOIN	
TZAZIKI, BABY MUSTARD GREENS, BLACK MISSION FIGS	\$15
TUNA CRUDO	
GINGER MARINATED, SPICY AVOCADO, RADISH SALAD	\$14
MIDDLE EASTERN SAMPLER	
HUMMUS, BABA GANOUSH, TABOULI, FALAFEL, WARM PITA	\$14
JUMBO LUMP CRABMEAT	
DICED AVOCADO, FRESH SOYBEANS, SMOKED PAPRIKA	\$15
BURATTA CHEESE	
BLACK MISSION FIGS, ARUGALA, HAZELNUTS, VINCOTTO	\$12
FLASH FRIED CALAMARI	
SPICY TOMATO SAUCE, THAI CHILE SAUCE	\$12
GOAT CHEESE FRITTER	
MARINATED BEETS, BABY SALAD, SABA VINEGAR	\$11
SEASONAL OYSTERS *	
CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE (MINIMUM 6)	\$2.25 EA
MIXED ORGANIC SALAD	
BALSAMIC VINAIGRETTE, SHAVED PARMIGIANO	\$9
HEARTS OF ROMAINE CAESAR SALAD	
FOCACCIA CROUTONS, PARMESAN CRISP	\$9
CHOPPED SALAD/ FETA CHEESE	
CHICK PEAS, OLIVES, CUCUMBER, TOMATO, SWEET ONION	\$10
ENDIVE / PEAR SALAD	
ROQUEFORT CHEESE, ROASTED WALNUTS	\$11

PIZZA

PIZZA MARGHERITA	
MOZZARELLA, TOMATO SAUCE, BASIL	\$12
PIZZA PORCINI	
SEMI DRIED TOMATO, PORCINI PUREE, RICOTTA, PROVOLONE	\$14
PIZZA PARMA	
PROSCIUTTO, FRESH MOZZARELLA, ARUGULA, TOMATOES	\$15
PIZZA ANATRA	
DUCK CONFIT, BUTTERNUT SQUASH, BALSAMIC ONIONS, SUN DRIED CHERRIES	\$15
PIZZA SAUSAGE	
SWEET SAUSAGE, CHERRY PEPPER, TOMATO SAUCE, MOZZARELLA	\$14

ENTREES

SPAGHETTI ALLA CHITARRA	
VEAL MEATBALLS, POMODORO SAUCE, BASIL	\$19
PASTA CASSARECCIA	
SWEET SAUSAGE, GRILLED EGGPLANT, SHEEPS MILK RICOTTA	\$19
BUCATINI "CAULIFLOWER CARBONARA"	
MAINE LOBSTER, SMOKED BACON, SOFT POACHED EGG	\$26
SHRIMP AND BUTTERNUT RAVIOLI	
CHANTERELLE MUSHROOM, BROWN BUTTER, SAGE	\$21
CHICKEN MILANESE	
TOMATO, ARUGULA SALAD, FRESH MOZZARELLA	\$23
SEA SCALLOP "SALTIMBOCCA"	
GRILLED FIGS, PROSCIUTTO, SAGE, RAPINI, SABA	\$27
RED WINE BRAISED SHORT RIB	
CELERI ROOT CREMA, ROOT VEGETABLES, BUTTON MUSHROOMS	\$27
FRESH DOVER SOLE	
POTATO PUREE, SAUTEED SPINACH, LEMON BROWN BUTTER	\$38
GRILLED ORGANIC SALMON	
BROCCOLI RABE, BUTTERNUT SQUASH, RED WINE, QUINCE	\$29
PARMESAN CRUSTED HALIBUT	
TOMATO CONCASSER, CHIVES, WHITE WINE REDUCTION	\$32
PEKIN DUCK BREAST	
BRAISED RED CABBAGE, CRYSTALIZED TAMARIND, ORANGE JUS	\$28
PAN ROASTED BRONZINO	
CRISPY GNOCCHI, BRUSSEL SPROUT, GREEN APPLE MUSTARD	\$27
CERTIFIED ANGUS BEEF STRIP STEAK *	
PARMESAN FRITES, TRUFFLE AIOLI, CHANTERELLE MUSHROOMS	\$32
WOOD ROASTED NATURAL CHICKEN	
POTATO- BUTTERNUT SQUASH GRATIN	\$24
ALL ENTRÉE SIZE SALADS \$12	
WITH GRILLED CHICKEN	\$ 19
WITH GRILLED SHRIMP	\$25
WITH GRILLED SCALLOPS	\$25
WITH GRILLED SALMON	\$ 28

SIDES

MASHED POTATOES	5
SAUTÉED SPINACH	5
POTATO/SQUASH GRATIN	5
FRENCH FRIES/ TRUFFLE AIOLI	5
BUTTER NUT SQUASH PUREE	5
BROCCOLI RABE	7
ROASTED BRUSSEL SPROUTS	5
BRAISED RED CABBAGE	5

*** THOROUGHLY COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOOD BOURNE ILLNESS**

18% gratuity will be added to parties of six or more

WINE APPRECIATION NIGHT

JOIN US EVERY TUESDAY EVENING :

50% DISCOUNT ON BOTTLES UNDER \$100

25% DISCOUNT ON BOTTLES AT OR ABOVE \$100

Chef de Cuisine: Marcio Carvalho

Executive Chef: Albert DeAngelis

General Manager: Marc Murphy

Dinner 2011