

APPETIZERS/SALADS

SEASONAL SOUP	CUP \$3.50 /BOWL \$6.00
PRINCE EDWARD ISLAND MUSSELS	
RED CURRY, FAVA BEANS, CREAM, CILANTRO	\$12
JUMBO LUMP CRABMEAT	
DICED AVOCADO, FRESH SOYBEANS, SMOKED PAPRIKA	\$15
BUTTERNUT SQUASH SOUP	
MANGO VINEGAR, QUINCE AND PECANS	\$10
TUNA CRUDO	
GINGER MARINATED, SPICY AVOCADO, RADISH SALAD	\$14
FLASH FRIED CALAMARI	
SPICY TOMATO SAUCE, THAI- CHILI SAUCE	\$12
BURATTA CHEESE	
BLACK MISSION FIGS, ARUGALA, HAZELNUTS, VINCOTTO	\$12
GOAT CHEESE FRITTER	
MARINATED BEETS, BABY SALAD, SABA VINEGAR	\$10
SEASONAL OYSTERS *	
CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE (MINIMUM 6)	\$2.25 EA
MIXED ORGANIC SALAD	
BALSAMIC VINAIGRETTE, SHAVED PARMIGIANO	\$8
HEARTS OF ROMAINE CAESAR SALAD	
FOCACCIA CROUTONS, PARMESAN CRISP	\$8
CHOPPED SALAD/ FETA CHEESE	
CHICK PEAS, OLIVES, CUCUMBER, TOMATO, RED ONION	\$9
MIDDLE EASTERN SAMPLER	
HUMMUS, BABA GANOUSH, TABOULI, FALAFEL, WARM PITA	\$14
ENDIVE / PEAR SALAD	
ROQUEFORT CHEESE, ROASTED WALNUTS	\$10

PIZZA

PIZZA MARGHERITA	
MOZZARELLA, TOMATO SAUCE, BASIL	\$10
PIZZA PORCINI	
SEMI DRIED TOMATO, PORCINI PUREE, RICOTTA, PROVOLONE	\$14
PIZZA ANATRA	
DUCK CONFIT, BUTTERNUT SQUASH, BALSAMIC ONIONS, SUN DRIED CHERRIES	\$15
PIZZA PARMA	
PROSCIUTTO, FRESH MOZZARELLA, ARUGULA, TOMATOES	\$15
PIZZA SAUSAGE	
SWEET SAUSAGE, CHERRY PEPPER, TOMATO SAUCE, MOZZARELLA	\$13

ENTREES

SPAGHETTI ALLA CHITARRA	
VEAL MEATBALLS, POMODORO SAUCE, BASIL	\$17
PASTA CASSARECCIA	
SWEET SAUSAGE, GRILLED EGGPLANT, SHEEPS MILK RICOTTA	\$17
BUCATINI "CAULIFLOWER CARBONARA"	
MAINE LOBSTER, SMOKED BACON, SOFT POACHED EGG	\$24
SHRIMP AND BUTTERNUT RAVIOLI	
CHANTERELLE MUSHROOM, BROWN BUTTER, SAGE	\$19
EGG WHITE FRITTATA	
AUTUMN VEGETABLES, CHANTERELLE, SHEEP'S RICOTTA	\$16
CHICKEN MILANESE	
TOMATO, ARUGULA SALAD, FRESH MOZZARELLA	\$17
PAN ROASTED TILAPIA	
CRISPY GNOCCHI, BRUSSEL SPROUT, GREEN APPLE MUSTARD	\$19
MEDITERRANEAN SEAFOOD SALAD	
MIXED SEAFOOD, OLIVE OIL, CURED LEMON, MINT	\$21
SEA SCALLOP "SALTIMBOCCA"	
GRILLED FIGS, PROSCIUTTO, SAGE, RAPINI, SABA	\$27
GRILLED ORGANIC SALMON	
BROCCOLI RABE, BUTTERNUT SQUASH, RED WINE, QUINCE	\$29
WARM LOBSTER SALAD	
SHAVED FENNEL, ORANGE ZEST, 50 YR SHERRY VINEGAR	\$29
GRILLED CHICKEN WRAP	
SUNDRIED TOMATO, GRILLED ONIONS, TAHINI LEMON SAUCE	\$15
GRILLED LAMB TENDERLOIN	
TZAZIKI, BABY MUSTARD GREENS, CUCUMBER, BLACK FIGS	\$21
CERTIFIED ANGUS BEEF STRIP STEAK	
PARMESAN FRITES, TRUFFLE AIOLI, CHANTERELLE MUSHROOMS	\$29
ALL ENTRÉE SIZE SALADS	\$11
WITH GRILLED CHICKEN \$17	
ADD SHRIMP OR SCALLOP \$23	
ADD GRILLED ORGANIC SALMON \$ 27	

SIDES

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

Lunch 2011