

## APPETIZERS

- Roasted butternut squash soup - tart apple puree - pistachio gremolata 10
- Beef tenderloin carpaccio - shaved Grana Padano - truffle vinaigrette - arugula 15
- Crispy brussels sprouts - cannellini beans and shaved parmesan 12
- Veal meatballs - spicy tomato sauce - herb ricotta cheese 15
- Grilled kale sprout salad - Asian pear - Manchego cheese - pecans - date vinegar 15
- Crispy gnocchi salad - red grapes - goat cheese - trevisano and frisee 14
- Prince Edward Island mussels - fava beans - red curry cream - cilantro 13
- Chopped Greek salad - feta cheese - red wine vinegar - fresh oregano 13
- Endive and baby mustard greens - sliced apple - gorgonzola - pignoli nuts - cider vinegar 14
- Maple brook farm burrata - heirloom tomatoes - basil - sea salt - olive oil 16
- Goat cheese fritter - marinated beets - arugula salad - walnuts - Saba 12
- Yellow fin tuna crudo - diced avocado - soy and ginger vinaigrette - sliced radish 17
- Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 14
- Mixed organic salad - balsamic vinaigrette - shaved Grana Padano 12
- Eggplant parmesan - oven baked eggplant - fresh mozzarella 15
- Caesar salad - romaine hearts - croutons - parmesan crisp 12

## PIZZA

- Pizza with tomato sauce - shredded or fresh mozzarella - basil 17
- Pizza with sliced tomatoes - fresh mozzarella - San Danielle prosciutto - baby arugula 20
- Pizza with brussels sprouts - thin sliced lemon - goat cheese - balsamic glaze 18
- Pizza with Italian sausage - tomato sauce - sweet onions - hot cherry peppers 18
- Pizza with butternut squash - gorgonzola dolce - mushrooms - sweet and sour shallots 18

Join us every Tuesday for "Wine Appreciation Night"

50 % discount on wines under \$100

25% discount on wines \$100 and over

## ENTRÉE

- Hand-made potato gnocchi - tomato basil sauce - parmesan cheese 17
- Garganelle - Italian sausage - baby peas - shallots - tomato cream 20
- Spicy Spaghetti chitarra - Maine lobster - roasted cherry tomato - arugula 28
- Cavatelli - braised chicken - broccoli rabe pesto - cherry tomato - pignoli nuts 21
- Occhio di Lupo "Bolognese"- mushrooms - herb ricotta cheese 23
- Butternut squash and celery root ravioli - sage brown butter - crushed biscotti 20
- Kobe Beef and spinach ravioli - wild mushrooms - Marsala wine - parmesan crisp 23
- Linguine with Manila clams - garlic - white wine - EVOO - parsley 24

**\*\*\* Whole wheat and gluten free pasta available \*\*\***

- Chicken Milanese - baby arugula and tomato salad - fresh mozzarella - lemon olive oil 25
- Icelandic cod - Tuscan kale - smoked bacon - roasted garlic and balsamic vinegar cream 29
- Hidden fjord salmon - parsley and barley risotto - hazelnut gremolata 32
- Grilled bronzino - sweet and sour eggplant - Calabrian chili - mint salsa verde 30
- Pekin duck breast - butternut squash puree - broccoli rabe - blood orange vinaigrette 29
- Braised beef short ribs - roasted celery root - red wine - fresh horseradish 38
- Wood roasted natural chicken - roasted cauliflower and Brussels Sprouts - natural jus 27
- Niman Ranch chuck burger - cheddar - lettuce - tomato - red onion - peppadew mayo 20
- Chicken "Scarpariello"- hot cherry peppers - sausage - rosemary - lemon juice 26
- Parmesan crusted halibut - chopped tomatoes - chives - white wine butter sauce 36
- Certified Angus Beef strip steak - sherry vinegar - mushrooms - roasted baby sweet potato 38
- Caesar / Mixed / Chopped / Endive Salads  
with chicken 23 with salmon 32 with shrimp 28

## SIDES

- French Fries 6 / Sautéed Spinach 7 / Mashed Potatoes 6 / Brussels Sprouts 8
- Roasted Cauliflower 7 / Marinated Beets 5 / Butternut Squash Puree 6

**If you have a food allergy, please speak to the owner, manager, chef, or your server.**