

## APPETIZERS

- Lobster and corn soup - ratatouille - white truffle oil - opal basil 12
- Jumbo lump crab and avocado toast - sriracha aioli - scallions 17
- Yellow fin tuna crudo - diced avocado - soy and ginger vinaigrette - sliced radish 17
- Watermelon and heirloom tomato salad - Vidalia onions - hazelnuts - ricotta salata 13
- Veal meatballs - spicy tomato sauce - herb ricotta cheese 15
- Beef tenderloin carpaccio - shaved Grana Padano - truffle vinaigrette - arugula 16
- Goat cheese stuffed fried artichokes - "bagna cauda" aioli 15
- Prince Edward Island mussels - fava beans - red curry cream - cilantro 13
- Mixed organic salad - balsamic vinaigrette - shaved Grana Padano 12
- Chopped Greek salad - feta cheese - red wine vinegar - fresh oregano 13
- Blistered shishito peppers - charred scallion vinaigrette - lime - cilantro 14
- Baby arugula salad - avocado - radish - tomato - Vidalia onion - white balsamic 14
- Burrata cheese - black mission figs- smoked prosciutto - baby arugula - Saba 16
- Little gem caesar salad - focaccia croutons - parmesan crisp 12
- Red and gold beets - goat cheese - Marcona almond - pickled onion - cabernet vinegar 13
- Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 14
- Eggplant parmesan - oven baked eggplant - fresh mozzarella 15

## P I Z Z A

- Pizza with tomato sauce - shredded or fresh mozzarella - basil 17
- Pizza with sliced tomatoes - fresh mozzarella - San Danielle prosciutto - baby arugula 21
- Pizza with gorgonzola - black mission figs - arugula - walnuts - white truffle oil 20
- Pizza with Italian sausage - tomato sauce - sweet onions - hot cherry peppers 18
- Pizza with roasted corn - basil pesto - cauliflower - burrata cheese - mozzarella 19

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 21
- Whole wheat fettuccine - cauliflower - king oyster mushroom - black truffle cream - burrata 24
- Corn and shrimp ravioli - summer vegetables - corn puree - marjoram 26
- Occhio di Lupo "Bolognese"- mushrooms - herb ricotta cheese 24
- American Wagyu and spinach ravioli - wild mushrooms - Marsala wine - parmesan crisp 25
- Linguine with Manila clams - garlic - white wine - EVOO - parsley 25
- Spicy spaghetti chitarra - Maine lobster - roasted cherry tomato - arugula 29

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

- Chicken Milanese - baby arugula and tomato salad - fresh mozzarella - lemon olive oil 25
- Chicken "Scarpariello"- hot cherry peppers - sausage - rosemary - lemon juice 26
- Wood roasted natural chicken - roasted cauliflower and zucchini - chicken gravy 27
- Yellow fin tuna - baby bok choy - citrus and soy vinaigrette - grilled oyster mushroom 31
- Grilled branzino - pee-wee potato - prosciutto - arugula - figs - balsamic 29
- Atlantic swordfish - corn and zucchini salsa - shishito and piquillo peppers 31
- Wild jumbo shrimp - spicy mango salsa - organic spigarello kale - Aleppo pepper 32
- Hidden fjord salmon - marinated gold beet - grilled asparagus - scallion gremolata 32
- Wild parmesan crusted halibut - chopped tomatoes - chives - white wine butter sauce 36
- Grilled Australian lamb rack - crispy gnocchi - red grapes - goat cheese 36
- Niman Ranch chuck burger - cheddar - lettuce - tomato - red onion - peppadew mayo 20
- Certified Angus Beef strip steak - mushroom and sherry vinegar demi - parmesan steak fries 38
- Entrée size salads: Little Gem Caesar / Mixed / Chopped / Arugula  
 with chicken 23 with salmon 32 with shrimp 29

## S I D E S

- French Fries 6 / Sautéed Spinach 7 / Mashed Potatoes 6 / Grilled Asparagus 8  
 Roasted Cauliflower 7 / Marinated Gold Beets 5 / Spigariello Kale 7

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