

APPETIZERS

SEASONAL SOUP OF THE DAY	8
BEEF CARPACCIO	
PARMESAN, MUSHROOMS, ARUGULA, TRUFFLE VINAIGRETTE	14
P.E.I. MUSSELS	
FAVA BEANS, RED CURRY CREAM, CILANTRO	12
GLAZE LAMB RIBS	
CUCUMBER SLAW, RED PEPPER RELISH, BALSAMIC GLAZE	13
BURRATA CHEESE	
TOMATO AND SWEET ONION SALAD, BASIL OIL	12
FILO WRAPPED PRAWNS	
RED PEPPER-YUZU AIOLI, AVOCADO, ARUGULA	15
WINTER SALAD	
SPINACH, ENDIVE, APPLE, HAZELNUT, RICOTTA SALATA, CIDER	10
GOAT CHEESE FRITTER	
MARINATED BEETS, BABY SALAD, SABA VINEGAR	11
BUTTERNUT SQUASH SOUP	
GINGER, APPLE, MANGO VINEGAR, TOASTED PECAN	8
DUCK CONFIT	
FRISSEE, PINENUTS, ARUGULA, SOUR CHERRY VINAIGRETTE	14
VEAL MEATBALL	
SPICY TOMATO SAUCE, GRILLED GARLIC BREAD	11
FLASH FRIED CALAMARI	
SPICY TOMATO SAUCE, THAI CHILI SAUCE	12
MIXED ORGANIC SALAD	
BALSAMIC VINAIGRETTE, SHAVED PARMIGIANO	9
EGGPLANT PARMESAN	
OVEN BAKED EGGPLANT, FRESH MOZZARELLA	13
CAESAR SALAD	
ROMAINE HEARTS, CROUTONS, PARMESAN CRISP	9

PIZZA

PIZZA MARGHERITA	
MOZZARELLA, TOMATO SAUCE, BASIL	11
PIZZA PORCINI	
SEMI DRIED TOMATOES, PROVOLONE, RICOTTA CHEESE	13
PIZZA PARMA	
PROSCIUTTO, FRESH MOZZARELLA, ARUGULA, TOMATOES	14
PIZZA SAUSAGE	
HOT CHERRY PEPPER, TOMATO SAUCE, MOZZARELLA	12
PIZZA VEAL MEATBALL	
TOMATO SAUCE, SLICED MUSHROOMS, RED ONION	13

WINE APPRECIATION NIGHT

Join us every Tuesday evening and receive

50% discount on bottles under \$100

25% discount on bottles at or above \$100

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

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

PASTA

RICOTTA GNOCCHI	
HAND MADE RICOTTA DUMPLING, TOMATO BASIL SAUCE	16
BUCATINI CAULIFLOWER CARBONARA	
SHRIMP, SMOKED BACON, CAULIFLOWER PURÉE, SOFT POACHED EGG	21
STROZZAPRETTI	
LAMB RAGU, OLIVE, CAPERS, JALAPENO, RICOTTA SALATA	19
WHOLE WHEAT SPAGHETTI	
EGGPLANT, FENNEL, BUTTERNUT, TOMATO, HERB PESTO	17
PAPPARDELLE ALLA BOLOGNESE	
CRIMINI MUSHROOMS, BOLOGNESE SAUCE	18
BUTTERNUT SQUASH AGNOLOTTI	
SAGE, BROWN BUTTER, CHANTERELLE MUSHROOM, PIGNOLI	18
LINGUINE WITH BABY CLAMS	
GARLIC, WHITE WINE, OLIVE OIL, PARSLEY	20
KOBE BEEF RAVIOLI	
VEAL JUS WITH MARSALA WINE, MUSHROOMS	20
*GLUTEN-FREE PASTA AVAILABLE / SEE SERVER OR MANAGER	

ENTRÉES

RED WINE BRAISED SHORTRIB	
PARSNIP PUREE, ROASTED CARROTS, BUTTON MUSHROOMS	27
SEA SCALLOPS	
SAUSAGE, WHITE BEANS, ESCAROLE, ROASTED PEPPER, SAFFRON	26
CHICKEN MILANESE	
BABY ARUGULA AND TOMATO SALAD, FRESH MOZZARELLA	23
GRILLED NORWEGIAN SALMON	
BRUSSEL SPROUT, RUTABEGA, CABBAGE, POMEGRANATE GASTRIQUE	25
CHICKEN "SCARPARIELLO"	
CHICKEN BREAST, HOT CHERRY PEPPERS, SAUSAGE, ROSEMARY	24
WOOD ROASTED NATURAL CHICKEN	
BABY SWEET POTATO, BRUSSEL SPROUTS, ROASTED CAULIFLOWER	25
PAN ROASTED VEAL CHOP	
MUSHROOM TRUFFLE RISOTTO, APPLE MOSTARDA, BUTTERNUT	32
PARMESAN CRUSTED HALIBUT	
TOMATO "CONCASSE", CHIVES, WHITE WINE REDUCTION	36
CERTIFIED ANGUS BEEF FILET MIGNON	
POLENTA FRIES, MUSHROOMS, SHERRY VINEGAR	30
ALL ENTRÉE SIZE SALADS	12
WITH CHICKEN	17
WITH GRILLED SALMON	26
WITH SCALLOPS	26
WITH GRILLED JUMBO SHRIMP	27

SIDES \$5

HAND CUT FRENCH FRIES
MASHED POTATOES
SAUTÉED SPINACH
POLENTA FRIES
MARINATED BEETS
ROASTED BABY SWEET POTATO
ROASTED CAULIFLOWER
ROASTED BRUSSEL SPROUTS

Chef de Cuisine: Julio Genao
Executive Chef: Albert DeAngelis
General Manager: Eduardo Maia
Dinner 2012