

APPETIZERS

Spring vegetable minestrone - prosciutto – basil pesto - parmesan 10
 Beef tenderloin carpaccio - shaved Grana Padano - truffle vinaigrette - arugula 15
 Spanish octopus - heirloom beans - roasted tomatoes - mint salsa verde 15
 Veal meatballs - spicy tomato sauce - herb ricotta cheese 15
 Jumbo lump crab crostino - pickled vegetables - Calabrian chili aioli 17
 Fried artichokes - marinated cannellini beans - shaved parmesan 14
 Prince Edward Island mussels - fava beans - red curry cream - cilantro 13
 Chopped Greek salad - feta cheese - red wine vinegar - fresh oregano 13
 Baby arugula salad - Vidalia onion - avocado - radish - cherry tomato - white balsamic 14
 Maple brook farm burrata - baby peas - spring onions - black truffle crostino 16
 Goat cheese fritter - marinated beets - arugula salad - walnuts - Saba 12
 Yellow fin tuna crudo - diced avocado - soy-ginger vinaigrette - sliced radish 17
 Flash fried calamari - spicy tomato sauce - Thai chili sauce 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 mushrooms - spring onions - fontina cheese - white truffle oil - watercress 18
 Pizza with Italian sausage - tomato sauce - sweet onions - hot cherry peppers 18
 Pizza with asparagus - grilled chicken - caramelized onion - crème fraiche - provolone 18

Join us every Tuesday for “Wine Appreciation Night”

50 % discount on wines under \$100

25% discount on wines \$100 and over

ENTRÉES

Hand-made potato gnocchi - tomato basil sauce - parmesan cheese 17
 Garganelle - Italian sausage - baby peas - shallots - tomato cream 20
 Lemon fettuccine - shrimp - artichokes - cherry tomato - arugula 25
 Pappardelle with braised rabbit - fava beans - asparagus - pecorino cheese 21
 Occhio di Lupo “Bolognese”- mushrooms - herb ricotta cheese 23
 Lobster and sunchoke ravioli - citrus butter - mixed spring herbs 27
 Kobe Beef and spinach ravioli - wild mushrooms - Marsala wine - parmesan crisp 22
 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
 American red snapper - morels - baby potatoes – 50 yr. sherry vinegar black truffle 32
 Hidden fjord salmon - grilled asparagus - baby candy cane beets - ramp gremolata 30
 Grilled bronzino - organic farro and spring vegetables - pea puree 29
 Wood roasted natural chicken - roasted cauliflower and spring onion - natural jus 27
 Niman Ranch ground chuck burger - fresh mozzarella - caramelized onion 20
 Chicken “Scarpariello”- hot cherry peppers - sausage - rosemary - lemon juice 26
 Veal tenderloin - baby pea and lemon risotto - morel mushrooms - Madeira wine 35
 Parmesan crusted halibut - chopped tomatoes - chives - white wine butter sauce 36
 Certified Angus Beef strip steak - sherry vinegar demi - portabella mushroom fries 38
 Caesar / Mixed / Chopped Salads / Baby Arugula
 with chicken 23 with salmon 30 with shrimp 28

SIDES

French Fries 6 / Sautéed Spinach 7 / Mashed Potatoes 6 / Baby Peas and Spring Onion 8
 Roasted Cauliflower 7 / Marinated Beets 5 / Grilled Asparagus 9

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