

## APPETIZERS

Spring vegetable minestrone - prosciutto - basil pesto - parmesan 10  
 Veal meatballs - spicy tomato sauce - herb ricotta cheese 15  
 Baby arugula salad - Vidalia onion - avocado - radish - cherry tomato - white balsamic 14  
 Fried artichokes - marinated cannellini beans - shaved parmesan 14  
 Prince Edward Island mussels - fava beans - red curry cream – cilantro 13  
 Spanish octopus - heirloom beans - roasted tomatoes - mint salsa verde 15  
 Beef tenderloin carpaccio - shaved Grana Padano - truffle vinaigrette - arugula 15  
 Jumbo lump crab crostino - pickled vegetables - Calabrian chili aioli 17  
 Chopped Greek salad - red wine vinaigrette - fresh oregano - Gaeta olives 13  
 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 and 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 Daniele prosciutto - baby arugula 20  
 Pizza with mushrooms - spring onions - fontina cheese - white truffle oil - watercress 18  
 Pizza with asparagus - grilled chicken - caramelized onion - crème fraiche - provolone 18  
 Pizza with Italian sausage - tomato sauce - sweet onions - hot cherry peppers 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  
 Lobster and sunchoke ravioli - citrus butter - mixed spring herbs 27  
 Occhio di Lupo "Bolognese"- mushrooms - herb ricotta cheese 23  
 Lemon fettuccine- shrimp - artichoke sauce - cherry tomato - arugula 25  
 Pappardelle with braised rabbit - fava beans - asparagus - pecorino cheese 21  
 Kobe Beef and spinach ravioli - mushrooms - Marsala wine - parmesan crisp 22  
 Linguine with Manila clams - garlic - white wine - EVOO - parsley 24

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

Niman Ranch ground chuck burger - fresh mozzarella - caramelized onion 20  
 Hidden fjord salmon - grilled asparagus - baby candy cane beets - ramp gremolata 30  
 Chicken Milanese - baby arugula and tomato salad - fresh mozzarella - lemon olive oil 21  
 Grilled bronzino - organic farro and spring vegetables - pea puree 29  
 American red snapper - morels - baby potatoes - 50 yr. sherry vinegar black truffle 32  
 Salmon and tuna burger - avocado - spicy aioli - marinated beets 17  
 Chicken "Scarpariello"- hot cherry peppers - sausage - rosemary - lemon 24  
 Wood roasted natural chicken - roasted cauliflower and spring onion - natural jus 27  
 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/ Baby Arugula Salads  
 with chicken 23 with salmon 30 with shrimp 28

## SIDES

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

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