

## APPETIZERS

- Spicy shrimp and vegetable chowder - Andouille sausage 12
- Lobster cake - shaved vegetable and herb salad – Calabrian chili 19
- Baby arugula and avocado salad - tomato - radish - Vidalia onion - white balsamic - honey 14
- Spring onion and baby pea soup - mint and citrus creme fraiche 10
- Charred Spanish octopus - heirloom beans - roasted tomato - mint salsa verde 15
- Za'atar roasted tricolor baby carrots - Greek yogurt - crispy quinoa - spring onion 14
- Maple brook farms buratta - baby peas and spring onions - truffle crostino 15
- Yellow fin crudo - diced avocado - radish - ginger-lime sugo - micro onions 17
- Goat cheese “blintz” - roasted marinated beets - walnuts - Saba - baby arugula 14
- Prince Edward Island mussels - red curry cream - fava beans - cilantro 14
- Grilled squid - shaved fennel - radish - cherry tomato - lemon - olive oil 15
- Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
- Jumbo crabmeat - diced avocado - green chick peas - ginger vinaigrette - smoked paprika 18
- Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
- Half dozen Coppins Island oysters - champagne mignonette - cocktail sauce 15

## PIZZA

- Pizza with plum tomato sauce - shredded or fresh mozzarella - basil 17
- Pizza with sliced tomatoes - fresh mozzarella - San Daniele prosciutto - baby arugula 21
- Pizza with plum tomato sauce - Italian sausage - Vidalia onions - hot cherry peppers 18
- Pizza with artichoke - roasted garlic - ricotta cheese - spring onions 19

**Join us every Tuesday for “Wine Appreciation Night”**

**50 % off bottles under \$100**

**25 % off bottles \$100 and over**

**(Not valid on Holidays)**

## ENTREES

- Spaghetti alla chitarra - filetto di pomodoro - veal meatballs - ricotta cheese 21
- Scallop and cauliflower ravioli - Marcona almond - fresh thyme 24
- Garganelle - sausage - shallots - baby peas - tomato cream 21
- Egg tagliatelle “primavera” arugula pesto - grated pecorino Toscano 21
- Grilled bronzino - artichokes and potatoes - chorizo soffrito - lemon vinaigrette 29
- Yellow-fin tuna - baby bok choy - spicy citrus soy vinaigrette - pickled honshemiji 34
- Jumbo sea scallops - lentil and vegetable salad - spicy carrot puree - baby maiche 32
- American red snapper - potatoes and leeks - morel mushroom butter 32
- Hidden fjord salmon - Chioggia beets - grilled asparagus - ramp gremolata 34
- Parmesan crusted filet of halibut - tomato-chive beurre blanc - sautéed spinach 37
- Wood oven roasted Amish chicken - mashed potatoes - natural juice - grilled asparagus 28
- Grilled veal chop - barley and spring vegetables - morel mushrooms- madeira wine 44
- Grilled marinated lamb kabob and kofte, spiced basmati rice - tzatziki sauce 29
- Breast of chicken “Milanese” tomato and baby arugula salad- fresh mozzarella - lemon 24
- 12 oz Certified Angus Beef steak - wild mushroom - sherry vinegar - roasted cauliflower 42
- Caesar or Mixed or Arugula Salads with chicken 23 with shrimp 29  
with scallop 32 with salmon 34

## SIDES

- Artichoke with potatoes and parsley 8
- Baby lentil and vegetable salad - lemon vinaigrette 7
- Grilled asparagus with ramp gremolata 9
- Grilled baby bok choy with spicy citrus vinaigrette 7

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness