



APPETIZERS

- Burrata cheese, baby arugula, oven dried tomato, hazelnuts, vincotto, fresh thyme 14
- Soft poached organic egg, wood oven roasted vegetables, Serrano ham 15
- Clear chicken soup with root vegetables, orzo pasta, spinach chiffonade, lemon oil 11
- Yellow fin crudo, sesame seaweed, citrus fruit, radish, wasabi 15
- Prince Edward Island mussels, red curry cream, fava beans, cilantro 13
- Grilled calamari, shaved fennel, radish, tomato, lemon, olive oil 14
- Mixed organic baby lettuce, balsamic lemon vinaigrette, shaved parmesan 10
- Grilled lamb tenderloin, tzatziki, baby mustard greens, turmeric onion jam 15
- Watercress-endive salad, bosc pears, roquefort cheese, walnuts, red wine vinaigrette 11
- Warm octopus salad, spicy dry sausage, creamer potatoes, celery hearts 15
- Goat cheese fritter, marinated roasted beets, saba vinegar 13
- Lump crabmeat salad, diced avocado, soy beans, ginger vinaigrette, smoked paprika 17
- Hearts of romaine, Caesar dressing, focaccia croutons, parmesan tuile 10
- Chilled seasonal oysters, champagne mignonette, cocktail sauce 14

PIZZA / PASTA

- Pizza Margherita with tomato sauce, mozzarella, basil 15
- Pizza with sliced tomatoes, fresh mozzarella, prosciutto di Parma, baby arugula 17
- Pizza with sausage, broccoli rabe, caramelized onions, ricotta, mozzarella 16
- Pizza with white anchovies, parsley pesto, dried tomato, red onion, parmesan 17
- Ricotta cheese ravioli, "funghi misti" sage brown butter, parsnip and chestnuts 21
- Whole wheat pasta, broccoli rabe, semi dried tomato, pine nuts, garlic, olive oil 20
- Spaghetti alla chitarra, filetto di pomodoro, veal meatballs, fresh basil and parmesan 19
- Maltagliati with braised duck, root vegetables, prosciutto, aged pecorino 21

ENTREES

- Roasted veal tenderloin, mushroom red wine risotto, truffle veal jus, parmesan cheese 34
- Grilled sea scallops, French lentils, Tuscan Kale, smoked bacon, saba, crispy celery 29
- Beef short rib "Bourguignon" mushroom, roasted carrots, pearl onions egg noodles 29
- Grilled yellow-fin tuna, baby sweet potato, bok choy, ginger-orange vinaigrette 30
- Bouillabaisse "Mediterraneo", saffron shellfish broth, saffron crostino 32
- Parmesan crusted halibut, tomato chive beurre blanc, sautéed spinach 34
- Grilled organic salmon, broccoli rabe, roasted butternut squash, red wine 32
- Grilled marinated lamb kabob and kofte, spiced basmati rice, Greek yogurt 28
- Wood roasted Amish chicken, mashed potatoes, spinach, natural juice 27
- Pan roasted bronzino, crispy gnocchi, brussel sprouts, mushrooms, green apple mustard 28
- Certified angus strip steak, mushrooms, sherry vinegar, kale, Moroccan peppercorn 36
- Breast of chicken "Milanese", tomato and baby arugula salad, fresh mozzarella, lemon 24
- Entrée size salads 15: Endive/Caesar/ Mixed with chicken 22 with shrimp 27
with scallop 27 with salmon 32

SIDES

- Sautéed spinach with garlic and olive oil 6 Tuscan Kale 8 Marinated beets 5
- Roasted Brussel Sprouts 7 Mashed potatoes 6 Butternut Squash 6 Broccoli Rabe 8

Lelo Arslanagic, General Manager
 Albert DeAngelis, Executive Chef
 Daniel Rivera, Chef de Cuisine

Art work by Thurston Smith

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