

APPETIZERS

Baby arugula and avocado salad - shaved 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
 Spicy shrimp and vegetable chowder - Andouille sausage 12
 Maple brook farms buratta - baby peas and spring onions - truffle crostino 15
 Prince Edward Island mussels - red curry cream - fava beans - cilantro 14
 Zatar roasted tricolor baby carrots - greek yogurt - crispy quinoa - spring onion 14
 Lobster cake - shaved vegetable and herb salad - Calabrian chili 19
 Goat cheese "blintz" roasted marinated beets - walnuts - Saba - baby arugula 14
 Yellow fin crudo - diced avocado - radish - ginger and lime sugo - micro onions 17
 Grilled squid - shaved fennel - radish - cherry tomato - lemon - olive oil 15
 Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
 Lump crabmeat - diced avocado - chick peas - ginger vinaigrette - smoked paprika 18
 Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
 Half dozen Coppers 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 onion - 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

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

ENTREES

Scallop and cauliflower ravioli - Marcona almond - fresh thyme 24
 Egg tagliatelle "primavera" arugula pesto - grated pecorino Toscano 21
 Spaghetti alla chitarra - filetto di pomodoro - veal meatballs - ricotta cheese 21
 Garganelle - sausage - shallots - baby peas - tomato cream 21
 Grilled bronzino - artichokes and potatoes - chorizo sofrito - lemon vinaigrette 29
 Jumbo sea scallops - lentil and vegetable salad - spicy carrot puree - baby maiche 32
 Hidden fjord salmon - Chioggia beets - grilled asparagus - ramp gremolata 34
 Yellow-fin tuna - baby bok choy - spicy citrus soy vinaigrette - pickled honshemiji 34
 Wood roasted egg white frittata - spring vegetables - goat cheese - arugula 17
 Mediterraneo seafood salad - shrimp - scallops - calamari - mussels - preserved lemon - mint 26
 American Kobe beef burger - grilled Vidalia onion - gorgonzola - French Fries 22
 Open face salmon and tuna burger - avocado - citron vinegar aioli - espelette pepper 17
 Grilled chicken in flatbread - sundried tomato - baby salads - tahini and lemon sauce 18
 Breast of chicken "Milanese" tomato and baby arugula salad - fresh mozzarella - lemon 24
 Certified Angus Beef steak "tagliata" - French Fries - sherry vinegar - wild mushrooms 28
 Caesar or Mixed or Arugula Salads with chicken 23 with shrimp 29
 with scallop 32 with salmon 34

Lunch Prix Fixe Monday-Friday \$21 two course \$25 three course

Mixed Salad Spring Onion Soup Caesar Salad Goat Cheese Blintz Shrimp Chowder

 Egg White Frittata Spaghetti with Veal Meatballs Garganelle Pasta
 Chicken Wrap Grilled or Pan Fried Chicken Milanese Pizza Sausage
 Salmon and Tuna Burger Mixed Salad with Grilled Chicken

 Vanilla Crème Brulee Tiramisu Berries/Sorbet Triple Cheesecake