



APPETIZERS

Buratta cheese, baby arugula, oven dried tomatoes, hazelnuts, fresh thyme, vincotto 14
Warm octopus salad, spicy dry sausage, creamer potatoes, celery hearts 15
Yellow fin tuna crudo, sesame seaweed, citrus fruit, radish, wasabi 15
Grilled calamari, shaved fennel, radish, tomato, lemon, olive oil 13
Lump crabmeat salad, diced avocado, soy beans, ginger vinaigrette, smoked paprika 17
Mixed organic baby salad, balsamic lemon vinaigrette, shaved parmesan 10
Goat cheese fritter, marinated roasted beets, Saba vinegar 12
Chilled seasonal oysters, champagne mignonette, cocktail sauce 14
Watercress and endive salad, bosc pears, roquefort cheese, walnuts, red wine vinaigrette 11
Clear chicken soup with root vegetables, orzo pasta, spinach chiffonade, lemon oil 10
Hearts of romaine, Caesar dressing, focaccia croutons, parmesan tuile 10
Prince Edward Island mussels, red curry cream, fava beans, cilantro 12

PIZZA / PASTA

Pizza with tomato sauce, mozzarella, basil 14
Pizza with sausage, broccoli rabe, caramelized onions, ricotta, mozzarella 15
Pizza with sliced tomatoes, fresh mozzarella, prosciutto di Parma, baby arugula 16
Pizza with white anchovies, parsley pesto, red onion, parmesan 16
Ricotta cheese ravioli, "funghi misti" sage brown butter, parsnip and chestnuts 20
Spaghetti alla chitarra, filetto di pomodoro, veal meatballs, fresh basil 18
Whole wheat spaghetti, broccoli rabe, semi dried tomato, garlic, olive oil, pine nuts 19
Maltagliati with braised duck, root vegetables, prosciutto, aged pecorino 21

ENTREES

Lamb tenderloin, tzatziki, oven dried tomato, baby mustard greens, turmeric onion jam 21
Chicken Scarpriello, sausage, rosemary hot cherry peppers, lemon juice 20
Mediterraneo fish salad, shrimp, scallops, calamari, mussels, preserved lemon, mint 23
Soft poached organic egg, wood oven roasted vegetables, Serrano ham 16
Grilled sea scallops, French lentils, Tuscan Kale, smoked bacon, saba, crispy celery 27
Grilled organic salmon, broccoli rabe, roasted butternut squash, red wine 29
Strube farms American kobe beef hamburger, grilled onions, gorgonzola, French fries 21
Pan roasted bronzino, crispy gnocchi, brussel sprouts, mushrooms, green apple mustard 27
Grilled chicken in flatbread, sun dried tomato, baby salads, tahini lemon dressing 17
Grilled sliced certified angus steak, mixed mushroom, sherry vinegar, French fries 26
Breast of chicken "Milanese", tomato arugula salad, fresh mozzarella, lemon olive oil 18
Egg white frittata, chopped spinach, mushrooms, sheep's milk ricotta 16
Entrée size salads 13: Endive/ Caesar / Mixed with chicken 19 with shrimp 25
with scallop 25 with salmon 29

SIDES

Sautéed spinach with garlic olive oil 6 Tuscan Kale 8 Broccoli rabe 8
Marinated beets 5 Hand cut French fries 5

LUNCHEON SPECIAL 19

Monday - Risotto with Scallops and Shrimp
Tuesday - Parmesan Crusted Sole
Wednesday - Yellow- Fin Tuna Salad
Thursday - Grilled Lamb Kabob
Friday - Crab cakes

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