

## APPETIZERS

- Shrimp and vegetable chowder - smoked Andouille sausage 11
- Charred Spanish octopus - sliced potatoes - dried chorizo - chimichurri - lemon 16
- Portabella mushroom fries - spicy aioli - pickled jalapeno peppers 14
- Little gem and trevisano salad - Asian pear - gorgonzola - pecans - apple cider vinegar 13
- Crispy fried calamari - spicy tomato sauce - Thai chili sauce 15
- Vegetarian white bean and lacinatokale soup - roasted garlic - focaccia crouton 10
- Tuna crudo - edamame and avocado - sesame - watermelon radish - sriracha aioli 16
- Crispy potato gnocchi salad - sliced red grapes - goat cheese - bitter lettuces 14
- Prince Edward Island mussels - red curry cream - fava beans - cilantro 14
- Imported charcuterie and cheeses - pickled vegetables – grain mustard - crostino 15
- Goat cheese “blintz” roasted marinated beets - walnuts - Saba - baby arugula 14
- Chopped Greek salad - red wine vinaigrette - feta cheese - red onion - Ligurian olives 13
- Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
- Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
- Half dozen east coast oysters - champagne mignonette - cocktail sauce 15

## BRUNCH

- Lump crab cake - poached eggs - brussel sprouts and cauliflower - citrus hollandaise 23
- Sheep's milk ricotta crostino - butternut squash - pepitas - bourbon maple reduction 12
- Sliced strip steak and scrambled eggs - mozzarella toast - breakfast potatoes 21
- Egg white frittata - spinach - cauliflower - goat cheese 15
- Brioche French toast - fresh berries - grand marnier - whipped cream - N.Y.S maple syrup 15
- Pizza with prosciutto ham - mozzarella - chopped tomato - sunny side egg 18

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

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

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

**\*Except on Holidays\*. Not combined with other promotion**

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

**please make sure the manager or server are aware of any food allergies**

## ENTREES

- Egg tagliatelle - filetto di pomodoro - veal meatballs - ricotta cheese 19
- American Wagyu Beef and caramelized onion ravioli - marsala- mushrooms - parmesan crisp 23
- Porcini mushroom and spinach ravioli - brown butter - celery root - gorgonzola 21
- Ricotta cavatelli - sweet sausage - dried cherry tomato - broccoli rabe pesto 20
- Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30
- Grilled bronzino - sweet and sour eggplant - Calabrian chili - mint salsa verde 29
- Jumbo sea scallops - butternut squash puree - cranberry compote - pumpkin seeds 31
- Hidden Fjord salmon - green lentils - quinoa - porcini mushrooms - white ver jus 32
- Grilled yellow fin tuna - roasted baby sweet potato and parsnip - spicy citrus vinaigrette 32
- Ground chuck hamburger - peppadew mayo - cheddar cheese - lettuce-tomato 21
- Warm grilled seafood salad - preserved lemon - tomato - fresh mint 23
- Salmon burger - mashed avocado - spicy aioli - marinated beets - sesame brioche 16
- Grilled chicken wrap - sundried tomato - baby salads - tahini and lemon sauce 16
- Parmesan crusted filet of halibut - tomato-chive beurre blanc - roasted cauliflower 36
- Breast of chicken “Milanese” tomato and baby arugula salad - fresh mozzarella - lemon 21
- 12 oz. Certified Angus Beef steak - baby potatoes - broccoli rabe pesto - 50 year sherry 40
- Mixed - Caesar - Little Gem - Escarole - Salads with chicken 23 with shrimp 28
- Fresh squeeze juices//Orange/Grapefruit 6 with scallop 31 with salmon 32

Lunch Prix Fixe				
\$18 two course		\$21 three course.		
Not combined with other promotion				
Mixed Salad	Squash Crostino	Caesar Salad	Goat Cheese Blintz	Shrimp Chowder
Vegetarian White Bean and Lacinato Kale Soup				
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Egg Frittata	Tagliatelle with Veal Meatballs	Cavatelli Sausage Broccoli Rabe		
Chicken Wrap	Grilled Chicken Paillard or Chicken Milanese		Pizza Margarita	
Salmon Burger	Chopped Salad with Grilled Chicken		Crispy Gnocchi Salad	
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Tiramisu or Affogato				