

## APPETIZERS

Shrimp and vegetable chowder - spicy smoked andouille sausage 11  
 Charred Spanish octopus - sliced potatoes - dried chorizo—chimichurri - lemon 16  
 Portabella mushroom fries - Calabrian aioli - pickled jalapeno peppers 14  
 Watermelon and feta salad - avocado - red onion - cucumber vinaigrette 12  
 Sheep's milk ricotta - olive crostino - heirloom tomatoes - strawberries - sunflower seeds 12  
 Cumber and tomato gazpacho - lump crab - lime zest - chili oil 12  
 Tuna crudo - edamame and avocado - sesame - watermelon radish - sriacha aioli 16  
 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 - Gaeta 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 - black truffle zucchini - citrus hollandaise 23  
 Lemon avocado toast with smoked salmon and sliced red onion 15  
 Sliced strip steak and scrambled eggs - mozzarella toast - breakfast potatoes 21  
 Egg white frittata - mushrooms - 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\***

## ENTREES

Egg tagliatelle - filetto di pomodoro - veal meatballs - ricotta cheese 19  
 Kobe beef and spinach ravioli - marsala wine - wild mushrooms - Calabrian chili 21  
 Rock shrimp ravioli - summer vegetables - zucchini flowers - scampi sauce 25  
 Ricotta gnocchi - grilled eggplant- plum tomato - summer herbs - pecorino 18  
 Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30  
 Grilled bronzino - sweet and sour eggplant - calabrian chili - mint salsa verde 29  
 Jumbo sea scallops - grilled corn and zucchini salsa - cilantro - lime - shishito peppers 31  
 Hidden Fjord salmon - pickled vegetable salad - lemon poppy vinaigrette 32  
 Grilled yellow fin tuna - grilled bok choy - honshemiji mushroom - spicy citrus vinaigrette 32  
 Ground chuck hamburger - grilled red onion - mozzarella cheese - park house bun 18  
 Warm grilled seafood salad - preserved lemon - tomato - fresh mint 23  
 Salmon burger - avocado - Calabrian aioli - marinated beets 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 - parmesan - lemon - sherry vinegar 40  
 Mixed - Caesar - Chopped Salads with chicken 23 with shrimp 28  
 with scallop 31 with salmon 32

### Lunch Prix Fixe

**\$18 two course**

**\$21 three course**

Mixed Salad Ricotta Crostino Caesar Salad Goat Cheese Blintz Shrimp Chowder  
 Cucumber & Tomato Gazpacho (no crab)

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Egg Frittata Tagliatelle with Veal Meatballs Gnocchi with Eggplant

Chicken Wrap Grilled Chicken Paillard or Chicken Milanese Pizza Sausage

Salmon Burger Chopped Salad with Grilled Chicken

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Tiramisu or Affogato