

## A P P E T I Z E R S

Vegetarian butternut squash and red lentil soup - zataar yogurt - crispy quinoa

Portabella mushroom fries - Calabrian chili aioli

Certified Angus Beef Carpaccio - arugula - parmesan - mushrooms - black truffle

Chopped lettuce and vegetable salad - feta cheese - herbs - sumac and pomegranate

Porcini mushroom and barley soup – braised short ribs - Italian parsley

Lentil and red quinoa bowl – Autumn vegetables - dried cranberries - pepitas - lebneh

Crispy gnocchi salad – goat cheese - red grapes - trevisano and frisee

Spanish octopus - heirloom beans - nduja sausage - tomato and coriander bruschetta

Yellow fin tuna crudo - edamame - avocado - tamari and sesame sugo - micro spring onion

Prince Edward island mussels - white wine - green harissa - grilled croutons

Grilled jumbo shrimp - yellow and green chickpeas – cumin - preserved lemon

Gold and red beet salad - crispy halloumi - hazelnut vinaigrette - pickled onions

Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano

Charred spicy eggplant dip – Calabrian chili - herb oil - grilled pita triangles

Little gem lettuce - Caesar dressing - focaccia croutons - parmesan tuile

Half dozen east coast oysters - champagne mignonette - cocktail sauce

## P I Z Z A

Pizza with plum tomato sauce - shredded or fresh mozzarella - basil

Pizza with Tuscan kale - mixed mushrooms - provolone - mozzarella

Pizza with Italian sausage - Vidalia onion - hot cherry peppers - mozzarella

Pizza with gorgonzola - smoked prosciutto - pear - arugula - balsamic

## P A S T A

Cavatelli – sweet sausage - broccoli rabe and pesto - dried tomatoes - parmesan

Braised veal ravioli - marsala - mushrooms - Calabrian chili - parmesan crisp

Chestnut tagliatelle - porcini mushroom - celery root cream - 50 yr sherry vinegar

Butternut squash ravioli - brown butter - sage - pepitas

Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula

## E N T R É E

Short rib "Osso buco" - buttered egg noodles - roasted mushrooms - honeynut squash

Roasted head on boneless bronzino - orzo - broccoli rabe - grilled lemon

Grilled yellow fin tuna - Tuscan kale - ponzu vinaigrette - pickled mushrooms - chili oil

Hidden Fjord salmon - fall vegetable quinoa - porcini - white verjus

Icelandic cod - manilla clams - spicy smoked chorizo - cous cous - chermoula

Berkshire pork chop - apple butter - organic sweet potatoes - bacon - balsamic onions

Parmesan crusted filet of halibut - tomato-chive beurre blanc - truffled cauliflower

Roasted Amish chicken - crispy brussel sprouts – caramelized onion – natural jus

Grilled marinated lamb kabob and kofte - spiced basmati rice - tzatziki sauce

Breast of chicken "Milanese" tomato and baby arugula salad - fresh mozzarella - lemon

12 oz. Certified Angus Beef strip steak - "cacio e pepe " fries - roasted garlic aioli

Mixed - Caesar - Chopped Salads with chicken with shrimp with salmon

## S I D E S

Crispy brussel sprouts – marinated cranberry beans - shaved parmesan

Organic sweet potatoes - bacon - balsamic onions

"Cacio e pepe" French fries - truffle aioli

Grilled pita triangles - zaatar - fresh herbs

Orzo with broccoli rabe - lemon

Executive Chef—Albert DeAngelis Chef de Cuisine—Darwin Romero General Manager—Joseph Hamboussi

If you have a food allergy, please speak to the owner, manager, chef, or your server.