

APPETIZERS

- Shrimp and vegetable chowder - spicy smoked andouille sausage 11
- Portabella mushroom fries - Calabrian chili aioli 14
- Chopped lettuce and vegetable salad - feta cheese - herbs - sumac and pomegranate 13
- Certified Angus Beef Carpaccio - arugula - parmesan - mushrooms - black truffle 16
- Prince Edward island mussels - white wine - green harissa - grilled croutons 14
- Panko crusted artichokes - goat cheese - " bagna cauda" aioli 15
- Watermelon / tomato salad - avocado - Vidalia onion - cucumber vinaigrette - ricotta salata 12
- Grilled jumbo shrimp - yellow and green chickpeas - cumin-preserved lemon 18
- Spanish octopus - heirloom beans - nduja sausage - tomato and coriander bruschetta 16
- Gold and red beet salad - crispy halloumi - hazelnut vinaigrette - pickled onions 13
- Burrata cheese - smoked prosciutto - black mission figs - grilled crostino - Saba 15
- Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
- Little gem lettuce - Caesar dressing - focaccia croutons - parmesan tuile 12
- Yellow fin tuna crudo - edamame - avocado - soy and sesame sugo - micro spring onion 16
- Half dozen east coast oysters - champagne mignonette - cocktail sauce 15

PIZZA

- Pizza with plum tomato sauce - shredded or fresh mozzarella - basil 16
- Pizza with sliced tomatoes - fresh mozzarella - prosciutto ham - baby arugula 19
- Pizza with Italian sausage - Vidalia onion - hot cherry peppers - mozzarella 17
- Pizza with goat cheese - zucchini and flowers - summer herbs - truffle honey 17

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**

ENTREES

- Whole wheat fettuccine - rock shrimp - zucchini - basil pesto cream - pignoli nuts 25
- Gemelli pasta - spicy eggplant - tomato confit - stracciatella cheese 19
- Braised veal ravioli - marsala - mushrooms - Calabrian chili - parmesan crisp 23
- Potato gnocchi - lamb merguez - hen of the wood - plum tomatoes - ricotta salata 23
- Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30
- Jumbo sea scallops - grilled corn and zucchini salsa - cilantro - lime - shishito peppers 31
- Grilled branzino - roasted cauliflower - turmeric - golden raisin - ginger vinaigrette 30
- Grilled yellow fin tuna - mango salsa - organic spigariello kale - Aleppo pepper 32
- Hidden Fjord salmon - zucchini puree - ras el hanout - heirloom tomato and mint 32
- Icelandic cod - manilla clams - spicy smoked chorizo - cous cous - chermoula 29
- Berkshire pork chop - sweet potato hash - caramelized peach - barbeque sauce 32
- Parmesan crusted filet of halibut - tomato-chive beurre blanc - truffled vegetables 36
- Lemon and oregano roasted Amish chicken - warm potato and string bean salad 28
- Grilled marinated lamb kabob and kofte - spiced basmati rice - tzatziki sauce 29
- Breast of chicken "Milanese" tomato and baby arugula salad - fresh mozzarella - lemon 25
- Certified Angus Beef strip steak - green peppercorn - leek and bacon stuffed potato 34
- Mixed - Caesar - Chopped Salads
 - with chicken 23
 - with shrimp 28
 - with scallop 31
 - with salmon 32

SIDES

- Roasted cauliflower - turmeric and ginger vinaigrette 8
- Grilled corn and zucchini salsa with cilantro 8
- Organic spigariello kale - garlic - EVOO - pepperoncino 8
- Warm creamer potato and string bean salad 7
- Sweet potato hash 7

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

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