

APPETIZERS

- Shrimp and vegetable chowder - smoked Andouille sausage 11
- Portabella mushroom fries - spicy aioli - pickled jalapeno peppers 14
- Organic farro and escarole salad - dried cranberries - roasted chestnut - clementine 14
- Prince Edward island mussels - fava bean - red curry cream - cilantro 14
- Butternut squash and red lentil soup - crispy red quinoa - cumin - lemon oil 10
- Crispy fried calamari - spicy tomato sauce - Thai chili sauce 15
- Little gem and trevisano salad - Asian pear - gorgonzola - pecans - apple cider vinegar 13
- Sheep's milk ricotta crostino - butternut squash - pepitas - bourbon maple reduction 12
- Charred Spanish octopus - sliced potatoes - dried chorizo - chimichurri - lemon 16
- Imported charcuterie and cheeses - pickled vegetables - grain mustard - crostino 15
- Crispy potato gnocchi salad - sliced red grapes - goat cheese - bitter lettuces 14
- Goat cheese "blintz" - roasted marinated beets - walnuts - Saba - baby arugula 14
- Blistered shishito peppers - cilantro lime vinaigrette 14
- Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
- Hearts of romaine and Tuscan kale - Caesar dressing - focaccia croutons - parmesan tuile 12
- Yellow fin tuna crudo - edamame and avocado - sesame - watermelon radish - sriacha aioli 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 - sweet onion - hot cherry peppers - mozzarella 17
- Pizza with Brussels sprouts - thin sliced lemon - goat cheese - balsamic reduction 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

- Egg tagliatelle - filetto di pomodoro - veal meatballs - ricotta cheese 19
- Ricotta cavatelli - sweet sausage - dried cherry tomato - broccoli rabe pesto 20
- Kobe beef and caramelized onion ravioli - marsala wine - mushrooms - parmesan crisp 23
- Celery root and butternut squash ravioli - brown butter - parsnip - crushed biscotti 21
- Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30
- Jumbo sea scallops - butternut squash puree - cranberry compote - pumpkin seeds 31
- Grilled bronzino - sweet and sour eggplant - Calabrian chili - mint salsa verde 29
- Grilled yellow fin tuna - roasted baby sweet potato and parsnip - spicy citrus vinaigrette 32
- Hidden Fjord salmon - green lentils - quinoa - porcini mushrooms - white ver jus 32
- Icelandic Cod - baby sweet potatoes and Brussels sprouts - hazelnut vinaigrette 29
- Red wine braised beef - Tuscan kale - root vegetables - cocoa nibs 29
- Parmesan crusted filet of halibut - tomato-chive beurre blanc - roasted cauliflower 36
- Wood oven roasted Amish chicken - natural juice - cauliflower and Brussels sprouts 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
- 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
 - with scallop 31
 - with salmon 32

SIDES

- Roasted brussel sprouts and cauliflower 8
- Sweet and sour eggplant - Calabrian chili 9
- Roasted baby sweet potatoes and parsnips - spicy citrus vinaigrette 7
- Hand cut French fries - spicy aioli 7
- Fingerling potatoes with broccoli rabe pesto and parmesan 8

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