

APPETIZERS

- Shrimp and vegetable minestrone - ayocote blanco beans - spring herb puree 11
- Portabella mushroom fries - Calabrian chili aioli 14
- Middle eastern bread salad "Fattoush" cucumbers - tomatoes - herbs - sumac - lemon 13
- Certified Angus Beef carpaccio - arugula - parmesan - mushrooms - black truffle 16
- Prince Edward island mussels - white wine - spicy green harissa - grilled croutons 14
- Panko crusted artichokes - goat cheese - " bagna cauda" aioli 15
- Little gem and spring vegetable salad - apple wood smoked bacon "cacio e pepe dressing 13
- Charred Spanish octopus - sliced potatoes - dried chorizo - chimichurri - lemon 16
- Grilled jumbo shrimp - yellow and green chickpeas - cumin-preserved lemon 17
- Manilla clams with chili flavored tonnairelli - nudja sausage - tomato - spring onions 16
- Gold and red beet salad - crispy halloumi - hazelnut vinaigrette - pickled ramps 13
- Warm burrata cheese - truffle baby peas - prosciutto chips - pea shoots 14
- Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
- Hearts of romaine - 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 - sweet onion - hot cherry peppers - mozzarella 17
- Pizza with mixed mushrooms - burrata cheese - ramp pesto - pignoli nuts 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**

ENTREES

- Fettuccine pasta - lamb bolognese - fava beans - fennel pollen - ricotta salata 19
- Ricotta gnocchi - morel mushroom cream - baby peas - asparagus - lemon zest 25
- American Wagyu beef and spinach ravioli - marsala - mushrooms - parmesan crisp 23
- Roasted artichoke - caramelized leek - and feta ravioli - spring herb burro fusso 21
- Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30
- Jumbo sea scallops - marinated red and gold beets - ramp gremolata 31
- Wild black sea bass - roasted cauliflower - tumeric - golden raisin - ginger vinaigrette 30
- Grilled yellow fin tuna - mango salad - organic spigariello kale - Aleppo pepper 32
- Hidden Fjord salmon - vegetable red quinoa - smoked tomato - leek soubise 32
- Icelandic Cod - braised artichokes and tomatoes - roasted asparagus - caperberries 29
- Australian Lamb chops - pea mash - baby carrots - mint salsa verde - garam masala 36
- Parmesan crusted filet of halibut - tomato-chive beurre blanc - truffled vegetables 36
- Lemon and oregano roasted Amish chicken - roasted baby carrots and cauliflower 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 - avocado sauce - potato - tomato - onion salad 40
- Mixed - Caesar - Little Gem - Fattoush Salads
 - with chicken 23
 - with shrimp 28
 - with scallop 31
 - with salmon 32

SIDES

- Roasted cauliflower - tumeric and ginger vinaigrette 8
- Baby peas with leeks and black truffle puree 8
- Grilled asparagus - hazelnut vinaigrette 10
- Hand cut French fries - Calabrian chili aioli 7
- Roasted fingerling potatoes - green harissa 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