

APPETIZERS

- Shrimp and vegetable chowder - spicy smoked andouille sausage 11
- Portabella mushroom fries - Calabrian aioli - pickled jalapeno peppers 14
- Prince Edward island mussels - fava bean - red curry cream - cilantro 14
- Spring greens - radish - onion - avocado - tomato - tarragon mustard vinaigrette 14
- Chopped Greek salad - red wine vinaigrette - feta cheese - Gaeta olives 13
- English pea crostini - burrata - crispy prosciutto - pea tendrils 15
- Charred Spanish octopus - sliced potatoes - dried chorizo sofrito - preserved lemon 16
- Imported charcuterie and cheeses - pickled vegetables - grain mustard - crostino 15
- Goat cheese "blintz" - roasted marinated beets - walnuts - Saba - baby arugula 14
- Sheeps's milk ricotta gnudi - tomato and herb sugo 14
- 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

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 - burrata - parmesan cheese - ramp pesto 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
- Ricotta gnocchi - braised lamb shoulder - fava beans - mint 21
- Kobe beef and spinach ravioli - marsala wine - wild mushrooms - Calabrian chili 21
- Rock shrimp ravioli - morel mushrooms - baby peas - lemon cream 25
- Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30
- Jumbo sea scallops - heirloom beans - crispy artichokes - citron vinegar 31
- Grilled bronzino - guanciale - morel mushrooms - baby peas argumato oil 29
- Grilled yellow fin tuna - grilled bok choy - spicy citrus vinaigrette 32
- Hidden Fjord salmon - grilled asparagus - candy cane beets - ramp gremolata 32
- American red snapper - spring vegetable farro - garlic and herb butter 30
- Parmesan crusted filet of halibut - tomato-chive beurre blanc - roasted cauliflower 36
- Wood oven roasted Amish chicken - natural juice - brown butter mashed potatoes 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 - parmesean artichokes - sherry vinegar 40
- Mixed - Caesar - Chopped - Spring Salads
 - with chicken 23
 - with shrimp 28
 - with scallop 31
 - with salmon 32

SIDES

- Crispy artichokes - white beans - parmesan 8
- Grilled asparagus - ramp gremolata 9
- Grilled baby bok choy - spicy citrus vinaigrette 7
- Hand cut French fries - Calabrian chili aioli 7
- Sliced baby potatoes - dried chorizo sofrito - lemon vinaigrette 7

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

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