

APPETIZERS

- Shrimp and vegetable minestrone - ayocote blanco beans - spring herb puree 11
- Charred Spanish octopus - sliced potatoes - dried chorizo - chimichurri - lemon 16
- Portabella mushroom fries - Calabrian chili aioli 14
- Certified Angus Beef carpaccio - arugula - parmesan - mushrooms - black truffle 16
- Little gem and spring vegetable salad - smoked bacon "cacio e pepe dressing 13
- Panko crusted artichokes - goat cheese - " bagna cauda" aioli 15
- Warm burrata cheese - truffle baby peas - prosciutto chips - pea shoots 14
- Middle eastern bread salad "Fattoush" cucumbers - tomatoes - herbs - sumac - lemon 13
- Yellow fin tuna crudo - edamame - avocado - soy and sesame sugo - micro spring onion 16
- Prince Edward island mussels - white wine - spicy green harissa - grilled croutons 14
- Grilled jumbo shrimp -yellow and green chickpeas- cumin-preserved lemon 17
- Gold and red beet salad - crispy halloumi - hazelnut vinaigrette - pickled ramps 13
- 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 - red 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**

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

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

ENTREES

- Fettuccine pasta - lamb bolognese - fava beans - fennel pollen - ricotta salata 19
- American Wagyu beef and spinach ravioli - marsala - mushrooms - parmesan crisp 23
- Roasted artichoke - caramelized leek - and feta ravioli - spring herb burro fusso 21
- Ricotta gnocchi - morel mushroom cream - baby peas - asparagus - lemon zest 25
- Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30
- Wild black sea bass - roasted cauliflower - tumeric - golden raisin - ginger vinaigrette 10
- Jumbo sea scallops - marinated red and gold beets - ramp gremolata 31
- Hidden Fjord salmon - vegetable red quinoa - smoked tomato - leek soubise 32
- Grilled yellow fin tuna - mango salad - organic spigariello kale - Aleppo pepper 32
- Icelandic Cod - braised artichokes and tomatoes - roasted asparagus - caperberries 29
- Egg white frittata - asparagus - cauliflower - goat cheese 15
- Lemon and oregano roasted Amish chicken - roasted baby carrots and cauliflower 28
- Warm grilled seafood salad - preserved lemon - tomato - fresh mint 24
- Salmon burger - mashed avocado - spicy aioli - marinated beets - sesame brioche 16
- Grilled chicken wrap - sundried tomato - baby salads - tahini and lemon sauce 16
- Parmesan crusted filet of halibut - tomato-chive beurre blanc - truffled vegetables 36
- Breast of chicken "Milanese" tomato and baby arugula salad - fresh mozzarella - lemon 21
- 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
- Fresh squeeze juices//Orange/Grapefruit 6 with scallop 31 with salmon 32

Lunch Prix Fixe			\$18 two course	\$21 three course.
Not combined with other promotion				
Mixed Salad	- Caesar Salad	- Middle Eastern Bread Salad	Shrimp Minestrone -	

Egg White Frittata	Fettuccine Lamb Bolognese	Mussels with Green Harissa		
Chicken Wrap	Grilled Chicken Paillard or Chicken Milanese	Pizza Margarita		
Salmon Burger	Little Gem with Grilled Chicken	Pizza Mushroom		

Tiramisu or Affogato				