

APPETIZERS

- Shrimp and vegetable chowder - smoked Andouille sausage 11
- Charred Spanish octopus - sliced potatoes - dried chorizo - chimichurri - lemon 16
- Portabella mushroom fries - spicy aioli - pickled jalapeno peppers 14
- Little gem and trevisano salad - Asian pear - gorgonzola - pecans - apple cider vinegar 13
- Crispy fried calamari - spicy tomato sauce - Thai chili sauce 15
- Organic farro and escarole salad - dried cranberries - roasted chestnut - clementine 14
- Sheep's milk ricotta crostino - butternut squash - pepitas - bourbon maple reduction 12
- Butternut squash and red lentil soup - crispy red quinoa - cumin - lemon oil 10
- Crispy potato gnocchi salad - sliced red grapes - goat cheese - bitter lettuces 14
- Tuna crudo - edamame and avocado - sesame - watermelon radish - sriracha aioli 16
- Prince Edward Island mussels - red curry cream - fava beans - cilantro 14
- Imported charcuterie and cheeses - pickled vegetables - grain mustard - crostino 15
- Goat cheese "blintz" roasted marinated beets - walnuts - Saba - baby arugula 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
- 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 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**

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

- Egg tagliatelle - filetto di pomodoro - veal meatballs - ricotta cheese 19
- Kobe beef and caramelized onion ravioli - marsala wine - mushrooms - parmesan crisp 23
- Celery root and butternut squash ravioli - brown butter - parsnip - crushed biscotti 21
- Ricotta cavatelli - sweet sausage - dried cherry tomato - broccoli rabe pesto 20
- Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30
- Grilled bronzino - sweet and sour eggplant - Calabrian chili - mint salsa verde 29
- Jumbo sea scallops - butternut squash puree - cranberry compote - pumpkin seeds 31
- Hidden Fjord salmon - green lentils - quinoa - porcini mushrooms - white ver jus 32
- Grilled yellow fin tuna - roasted baby sweet potato and parsnip - spicy citrus vinaigrette 32
- Icelandic Cod - baby sweet potaoes and Brussels sprouts - hazelnut vinaigrette 29
- Egg white frittata - Tuscan Kale - cauliflower - goat cheese 15
- Ground chuck hamburger - peppadew mayo - cheddar cheese - lettuce-tomato 21
- Warm grilled seafood salad - preserved lemon - tomato - fresh mint 23
- 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 - roasted cauliflower 36
- Breast of chicken "Milanese" tomato and baby arugula salad - fresh mozzarella - lemon 21
- 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
- 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	Squash Crostino	Caesar Salad	Goat Cheese Blintz	Shrimp Chowder
		Vegan Squash and Red Lentil		

Egg White Frittata	Tagliatelle with Veal Meatballs	Cavatelli Broccoli rabe		
Chicken Wrap	Grilled Chicken Paillard or Chicken Milanese		Pizza Sausage	
Salmon Burger	Farro Salad with Grilled Chicken	Crispy Gnocchi Salad		

Tiramisu or Affogato				