

A P P E T I Z E R S

Vegetarian butternut squash and red lentil soup – zataar yogurt - crispy quinoa

Portabella mushroom fries - Calabrian chili aioli

Certified angus beef carpaccio - arugula - parmesan - mushrooms - black truffle

Chopped lettuce and vegetable salad - feta cheese - herbs - sumac and pomegranate

Porcini mushroom and barley soup – braised short ribs - Italian parsley

Lentil and red quinoa bowl – autumn vegetables - dried cranberries - pepitas - lebneh

Crispy gnocchi salad – goat cheese - red grapes - trevisano and frisee

Spanish octopus - heirloom beans - nduja sausage - tomato and coriander bruschetta

Yellow fin tuna crudo - edamame - avocado - tamari and sesame sugo - micro spring onion

Prince Edward Island mussels - white wine - green harissa - grilled croutons

Grilled jumbo shrimp - yellow and green chickpeas – cumin - preserved lemon

Gold and red beet salad - crispy halloumi - hazelnut vinaigrette - pickled onions

Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano

Charred spicy eggplant dip – Calabrian chili - herb oil - grilled pita triangles

Little gem lettuce - caesar dressing - focaccia croutons - parmesan tuile

Half dozen east coast oysters - champagne mignonette - cocktail sauce

P I Z Z A

Pizza with plum tomato sauce - shredded or fresh mozzarella - basil

Pizza with Tuscan kale- mixed mushrooms - provolone - mozzarella

Pizza with Italian sausage - Vidalia onion - hot cherry peppers - mozzarella

Pizza with gorgonzola - smoked prosciutto - pear - arugula - balsamic

P A S T A

Cavatelli– sweet sausage - broccoli rabe and pesto - dried tomatoes, parmesan

Braised veal ravioli - marsala - mushrooms - Calabrian chili - parmesan crisp

Chestnut tagliatelle - porcini mushroom - celery root cream - 50 yr sherry vinegar

Butternut squash ravioli - brown butter - sage - pepitas

Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula

E N T R É E

Roasted head on boneless bronzino– orzo - broccoli rabe - grilled lemon

Hidden Fjord salmon - fall vegetable quinoa - porcini - white verjus

Grilled yellow fin tuna - Tuscan kale - ponzu vinaigrette - pickled mushroom - chili oil

Icelandic cod - manilla clams - spicy smoked chorizo - cous cous - chermoula

Egg white frittata - wild mushroom - cauliflower - goat cheese

Roasted Amish chicken– crispy brussel sprouts - caramelized onion - natural jus

Warm grilled seafood salad - preserved lemon - tomato - fresh mint

Salmon burger - mashed avocado - spicy aioli - marinated beets - sesame brioche

Grilled chicken wrap - sundried tomato - baby salads - tahini and lemon sauce

Parmesan crusted filet of halibut - tomato-chive beurre blanc - truffled vegetables

Breast of chicken “Milanese” tomato and baby arugula salad - fresh mozzarella - lemon

12 oz. Certified Angus Beef strip steak - cacao pepe fries - roasted garlic aioli

Mixed - Caesar - Chopped Salads with chicken 23 / with shrimp 28 / with salmon

S I D E S

Crispy brussel sprouts – marinated cranberry beans - shaved parmesan

Organic sweet potatoes - bacon - balsamic onions

Cacio pepe French fries - truffle aioli

Grilled pita triangles - zaatar - fresh herbs

Orzo with broccoli rabe - lemon