

APPETIZERS

- Shrimp and vegetable chowder - spicy smoked andouille sausage 11
- Portabella mushroom fries - Calabrian chili aioli 14
- Certified Angus Beef Carpaccio - arugula - parmesan - mushrooms - black truffle 16
- Chopped lettuce and vegetable salad - feta cheese - herbs - sumac and pomegranate 13
- Panko crusted artichokes - goat cheese - " bagna cauda" aioli 15
- Watermelon / tomato salad - avocado - Vidalia onion - cucumber vinaigrette - ricotta salata 12
- Spanish octopus - heirloom beans - nduja sausage - tomato and coriander bruschetta 16
- Yellow fin tuna crudo - edamame - avocado - soy and sesame sugo - micro spring onion 16
- Prince Edward island mussels - white wine - green harissa - grilled croutons 14
- Grilled jumbo shrimp -yellow and green chickpeas- cumin-preserved lemon 18
- Gold and red beet salad - crispy halloumi - hazelnut vinaigrette - pickled onions 13
- Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
- Burrata cheese - smoked prosciutto - black mission figs - grilled crostino - Saba 15
- Little gem lettuce - 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 - Vidalia onion - hot cherry peppers - mozzarella 17
- Pizza with goat cheese - zucchini and flowers - summer herbs - truffle honey 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

- Whole wheat fettuccine - rock shrimp - zucchini - basil pesto cream - pignoli nuts 25
- Braised veal ravioli - marsala - mushrooms - Calabrian chili - parmesan crisp 23
- Gemelli pasta - spicy eggplant - tomato confit - stracciatella cheese 19
- Potato gnocchi - lamb merguez - hen of the wood - plum tomatoes - ricotta salata 23
- Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30
- Grilled branzino - roasted cauliflower - turmeric - golden raisin - ginger vinaigrette 10
- Jumbo sea scallops - grilled corn and zucchini salsa - cilantro - lime - shishito peppers 31
- Hidden Fjord salmon - zucchini puree - ras el hanout - heirloom tomato and mint 32
- Grilled yellow fin tuna - mango salad - organic spigariello kale - Aleppo pepper 32
- Icelandic cod - manilla clams - spicy smoked chorizo - cous cous - chermoula 29
- Egg white frittata - zucchini - cauliflower - goat cheese 15
- Lemon and oregano roasted Amish chicken - warm potato and string bean salad 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
- Certified Angus Beef strip steak - green peppercorn - leek and bacon stuffed potato 34

- Mixed - Caesar - Chopped Salads with chicken 23 with shrimp 28
- with scallop 31 with salmon 32

Lunch Prix Fixe			\$18 two course	\$21 three course.
Not combined with other promotion				
Mixed Salad - Caesar Salad - Watermelon Salad			Shrimp Chowder - Beet Salad	

Egg White Frittata	Gemelli Pasta	Mussels with Green Harissa		
Chicken Wrap	Grilled Chicken Paillard or Chicken Milanese	Pizza Margarita		
Salmon Burger	Chopped Salad with Grilled Chicken	Pizza Goat cheese		

Tiramisu or Affogato				