

APPETIZERS

- Shrimp and vegetable chowder - spicy smoked andouille sausage 11
- Charred Spanish octopus - sliced potatoes - dried chorizo soffrito - preserved lemon 16
- Portabella mushroom fries - Calabrian aioli - pickled jalapeno peppers 14
- Spring greens - radish - onion - avocado - tomato - tarragon mustard vinaigrette 14
- Spring pea crostini - burrata - crispy prosciutto - pea tendrils 15
- Sheeps's milk ricotta gnudi - tomato and herb sugo 14
- 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
- Chopped Greek salad - red wine vinaigrette - feta cheese - Gaeta olives 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 - 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

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

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

ENTREES

- Egg tagliatelle - filetto di pomodoro - veal meatballs - ricotta cheese 19
- Kobe beef and spinach ravioli - marsala wine - wild mushrooms - Calabrian chili 21
- Rock shrimp ravioli - morel mushrooms - baby peas - lemon cream 25
- Ricotta gnocchi - braised lamb shoulder - fava beans - mint 21
- Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30
- Grilled bronzino - guanciale - morel mushrooms - baby peas argumato oil 29
- Jumbo sea scallops - heirloom beans - crispy artichokes - citron vinegar 31
- Hidden Fjord salmon - grilled asparagus - candy cane beets - ramp gremolata 32
- Grilled yellow fin tuna - grilled bok choy - spicy citrus vinaigrette 32
- Egg white frittata - asparagus - cauliflower - goat cheese 15
- D & S chuck hamburger - grilled red onion - white cheddar - park house bun 18
- Warm grilled seafood salad - preserved lemon - tomato - fresh mint 23
- Salmon burger - avocado - Calabrian aioli - marinated beets 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
- Certified Angus Beef steak “tagliata” - French Fries - sherry vinegar demi 28
- Mixed - Caesar - Chopped - Spring with chicken 23 with shrimp 28
with scallop 31 with salmon 32

Lunch Prix Fixe

\$18 two course

\$21 three course

Mixed Salad Ricotta Gnudi Caesar Salad Goat Cheese Blintz Shrimp Chowder

Egg Frittata Tagliatelle with Veal Meatballs Gnocchi with Lamb

Chicken Wrap Grilled Chicken Paillard or Chicken Milanese Pizza Sausage

Salmon Burger Chopped Salad with Grilled Chicken

Tiramisu or Affogato