

## APPETIZERS

- Middle eastern sampler – hummus – baba ganoush – tabbouleh – falafel – pita 15
- Jumbo lump crabmeat crostino - pickled mixed vegetables - citron vinegar- espelette 17
- Maple brook farms burrata - baby peas with leeks - black truffle crostino 15
- Flash fried calamari - spicy tomato sauce - lemon herb aioli 14
- Spicy crawfish and vegetable chowder - andouille sausage 10
- Baby arugula and avocado salad - radish - cherry tomato - Vidalia onion - white balsamic 14
- Vegetarian leek and fresh pea soup - morel mushrooms - fresh mint 10
- Yellow fin tuna crudo - avocado - sliced radish - ginger - lime juice - micro onions 17
- Olive oil roasted cauliflower steak - peanut romesco sauce - shaved parmesan 12
- Baby vegetable salad - sherry and truffle vinaigrette - baby watercress 14
- Prince Edward Island mussels - spicy red curry cream - fava beans - cilantro 12
- Mixed organic baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 12
- Goat cheese "Blintz"- marinated beets - roasted walnuts - baby arugula - Saba 12
- Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
- Half dozen Copps Island oysters - cocktail sauce - champagne vinegar mignonette 15

## P I Z Z A

- Pizza with tomato sauce - shredded mozzarella or fresh mozzarella- basil 15
- Pizza with mushrooms - roasted garlic - fontina cheese - baby watercress - truffle oil 17
- Pizza with sliced tomatoes - fresh mozzarella - prosciutto ham - baby arugula 18
- Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 16

### **Tuesday Wine Appreciation Night**

### **25% to 50% Off List Wines**

Consuming raw or undercooked meats, seafood, or poultry increases your risk of food born illness

## ENTRÉE

- Prosciutto and pea ravioli - peppercorn - lemon olive oil - ricotta salata 19
- Lobster and morel mushroom ravioli - lobster butter - leeks and chervil 25
- Lemon fettuccine - white shrimp - artichoke sauce - cherry tomatoes - arugula 24
- Radiatore pasta - all beef and vegetable Bolognese - ricotta cheese 19
- Hidden Fjord salmon - grilled asparagus - Chioggia beets - ramp gremolata 29
- Jumbo sea scallops - polenta croutons - artichoke - citrus and herb butter 32
- Wild black sea bass - roasted green tomatoes - smoked chorizo - jasmine rice 28
- Wood oven roasted egg white frittata - mixed spring vegetables - goat cheese 15
- Mediterraneo grilled seafood salad - fresh mint - tomato - preserved lemon vinaigrette 21
- Salmon and tuna burger – remoulade sauce – marinated beets 16
- Chicken wrap sandwich – grilled onion – sundried tomato spread – tahini lemon sauce 16
- Debragga blend beef burger – cheddar – bacon – sweet onion – French fries 18
- Yellow fin tuna - grilled baby bok choy - spicy soy citrus vinaigrette 30
- Breast of Chicken Milanese - tomato and arugula salad - fresh mozzarella 18
- Certified Angus Beef flat iron steak - mushroom demi - artichoke and potatoes 30
- Caesar, Mixed, or Baby Arugula salads with chicken 19 salmon 29 scallop 32 shrimp 26

### EXPRESS LUNCH

Two Course \$18

Three Course \$21

**Appetizer:** Crawfish Chowder, Goat cheese Blintz, Leek and Pea soup  
Organic Baby Salad, Heart of Romaine Caesar, PEI Mussels with Red Curry,

**Entrees :** Pea and Prosciutto Ravioli, Radiatore Bolognese, Egg White Frittata,  
Grilled or Pan Fried Chicken Milanese, Salmon and Tuna Burger, Chicken Wrap,  
Pizza Sausage, Hot Cherry Peppers, Sweet Onions

**Dessert :** Tiramisu Mediterraneo, Bread Budino, Crème Brulee, Warm Chocolate Cake