

APPETIZER

Spring vegetable minestrone - basil pesto - parmesan cheese 11

San Danielle prosciutto - Asian pear - spiced honey - baby arugula 16

Baby arugula - radish - Vidalia onion - cherry tomato - avocado - white balsamic vinegar 14

Sheep's milk ricotta gnudi - roasted eggplant - tomato 14

Lobster cake - shaved celery salad - preserved lemon - Calabrian chili aioli 18

Maple Brook farm Burrata - baby peas - spring onions - black truffle crostino 16

Flash fried calamari - spicy tomato sauce - Thai chili sauce - peperoncini 15

Goat cheese "Blintz" - baby arugula salad - marinated beets - roasted walnuts - Saba 13

Chopped salad - tomato - cucumber - chick peas - red onion - Ligurian olives - feta 13

Mixed organic baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 12

Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12 *

PIZZA

Pizza with tomato sauce - shredded or fresh mozzarella - basil 17

Pizza with sliced tomatoes - fresh mozzarella - prosciutto San Daniele - baby arugula 21

Pizza with sliced artichoke - roasted tomato- basil pesto - fontina cheese 18

Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 18

Pizza with roasted cauliflower - mushrooms - black truffle puree - ricotta cheese 19

Wine appreciation every Tuesday night

50% off bottles under \$100 / 25% off bottles over \$100

Excluding holidays

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

BRUNCH

Poached eggs - sautéed spinach - San Danielle prosciutto - lemon hollandaise 16

Buttermilk waffles - crème fraiche - fresh berries - Grand Marnier - N.Y. State Maple Syrup 15

Sausage - spring onion and red pepper omelet - white cheddar cheese 16

Egg white frittata - mushroom - spinach - goat cheese 16

Sliced C.A.B steak and scrambled eggs - cheddar cheese grilled toast 21

ENTRÉE

Penne Rigate - plum tomatoes - garlic - basil - extra virgin olive oil 17

Pappardelle - braised lamb shoulder - fava bean - pecorino toscano 21

Egg tagliatelle- veal meatballs - roasted cherry tomatoes - sheep's milk ricotta 23

Prosciutto and pea ravioli - ricotta salata - mixed peppercorns - mint and pea puree 21

Occhi di Lupo rigatoni "Bolognese" - meat-vegetable ragu - cremini mushroom 24

Hidden Fjord salmon - Chioggia beets - grilled asparagus - ramp gremolata 32

Parmesan crusted west coast halibut - tomato chive beurre blanc - sautéed spinach 37

Traditional eggplant parmesan - fresh mozzarella 21

Grilled chicken wrap - sundried tomato - grilled onions - baby salads - potato crisps 16

Salmon and tuna burger - Calabrian aioli - Parker house bun 19

Niman Ranch ground chuck burger - bacon - white cheddar - sweet onion - French fries 23

Breast of chicken "Milanese" - tomato and baby arugula salad - lemon - olive oil 20

Caesar */ Mixed / Chopped / Baby Arugula Salads :

with chicken 23 with shrimp 28 with salmon 32