

APPETIZER

- Tuscan kale and French lentil soup - cumin - fregola - lemon olive oil 12
- San Danielle prosciutto - Asian pear - spiced honey - baby arugula - pine nut crostino 16
- Endive and baby mustard green salad - apple - gorgonzola - walnuts - cider vinegar 12
- Grilled kale sprout salad - roasted root vegetables - pecans - manchego - date vinegar 15
- Crispy Brussels sprouts and heirloom beans - shaved parmesan - red wine vinaigrette 14
- Maple Brook farm Burrata - heirloom tomatoes - basil - olive oil - coarse sea salt 16
- Fried calamari - spicy tomato sauce - Calabrian chili aioli - 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 butternut squash - Tuscan kale - bacon - gorgonzola - mozzarella 19
- Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 18
- Pizza with Brussels sprouts - lemon - goat cheese - mozzarella - balsamic reduction 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
- Spinach and tomato omelet - prosciutto and parmesan cheese 16
- Egg white frittata - mushroom - butternut squash - 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
- Kobe beef and caramelized onion ravioli - marsala wine - mushrooms - crispy shallots 24
- Cavatelli - sweet sausage - broccoli rabe pesto - cherry tomato - pignoli nuts 23
- Butternut squash and celery root ravioli - brown butter - sage - crumbled biscotti 21
- Occhi di Lupo rigatoni "Bolognese" - meat-vegetable ragu - mushroom - herb ricotta 24
- Hidden Fjord salmon - parsley and barley risotto - hazelnut - orange 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 - Sesame seed bun 19
- Niman Ranch burger - white cheddar - peppadew mayo - lettuce - tomato - onion 23 *
- Breast of chicken "Milanese" - tomato and baby arugula salad - lemon - olive oil 20
- Caesar */ Mixed / Chopped / Endive salad
- with chicken 23 with shrimp 28 with salmon 32