

A P P E T I Z E R S

White bean and vegetable soup - Tuscan kale - smoked spicy sausage - 12

Roasted tomato and basil soup - halloumi croutons - basil oil 10

Endive and pear salad - spiced pecans - gorgonzola - mustard maple vinaigrette - cranberry 14

Caramelized Brussels sprouts - marinated cranberry beans - shaved parmesan 14

Crispy gnocchi salad - red grapes - bitter greens - Vermont goat cheese - hazelnuts 14

San Danielle prosciutto - burrata cheese - honeynut squash - pepitas - arugula - crostino 17

Fried calamari - spicy tomato sauce - Calabrian chili aioli - peperoncini 15

Red and gold beets - goat cheese - pickled onion - toasted almond - cabernet vinegar 14

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 *

P I Z Z A

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 pears - gorgonzola - arugula - walnuts - white truffle oil 20

Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 19

Pizza with mushrooms and four cheeses - ricotta - parmesan - mozzarella - provolone 20

B R U N C H

Poached eggs - broccoli rabe - San Danielle prosciutto - lemon hollandaise 16

Buttermilk waffles - crème fraiche - fresh berries - 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

P A S T A

Penne Rigate - tomato and basil or vodka tomato cream with pancetta and onion 17

Ricotta cavatelli - sausage - broccoli rabe pesto - roasted tomatoes - pignoli 24

Braised veal ravioli - wild mushrooms - Marsala - Calabrian chili - parmesan crisp 24

Butternut squash and celery root ravioli - brown butter - sage - pepitas - vin cotto 21

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

E N T R É E

Traditional eggplant parmesan - fresh mozzarella - basil 21

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

Hidden Fjord grilled salmon - orzo pasta - broccoli rabe - caramelized lemon 32

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

Salmon and tuna burger - Calabrian aioli - Sesame seed bun 19

American Wagyu burger - beer cheese sauce - peppadew mayo - lettuce - tomato 23*

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

Caesar */ Mixed / Chopped / Arugula Salad

with chicken 23 with shrimp 28 with salmon 32 with scallop 32

Executive Chef - Albert DeAngelis General Manager - Eduardo Maia

If you have a food allergy, please speak to the owner, manager, chef, or your server.