

APPETIZER

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
 Crispy Brussels sprouts and heirloom beans - shaved parmesan - red wine vinaigrette 14
 Tuscan kale and French lentil soup - cumin - fregola - lemon olive oil 12
 Grilled kale sprout salad - roasted root vegetables - pecans - manchego - date vinegar 15
 Grilled Spanish octopus - warm baby potatoes - spicy chorizo - lemon vinaigrette 15
 Delicata and butternut squash - pepitas - Greek yogurt - Zatar spice - apple reduction 12
 Maple Brook farm Burrata - heirloom tomatoes - basil - olive oil - coarse sea salt 16
 Fried calamari - spicy tomato sauce - Calabrian chili sauce - peperoncini 15
 Goat cheese "Blintz" - baby arugula salad - marinated beets - roasted walnuts - saba 13
 Strube Farms American Kobe beef carpaccio - arugula - mushroom - Grana Padano 15 *
 Yellow fin tuna crudo - avocado - sliced radish - ginger-lime juice - micro onions 17 *
 Chopped salad - tomato - cucumber - chick peas - sweet onion - olives - feta cheese 13
 Prince Edward Island mussels - spicy red curry cream - fava beans - cilantro 14
 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.

ENTRÉE

Penne Rigate - plum tomatoes - garlic - basil - extra virgin olive oil 17
 Spicy lobster spaghetti - Calabrian chili - cherry tomatoes - wilted arugula 29
 Linguine - Manila clams - garlic - olive oil - red pepper flakes - white wine - parsley 25
 Cavatelli - sweet sausage - broccoli rabe pesto - cherry tomato - pignoli nuts 23
 Kobe beef and caramelized onion ravioli - marsala wine - mushrooms - crispy shallots 24
 Occhi di Lupo rigatoni "Bolognese" - meat and vegetable ragu - mushroom - herb ricotta 24
 Butternut squash and celery root ravioli - brown butter - sage - crumbled biscotti 21
 Traditional eggplant parmesan - fresh mozzarella 21
 Hidden Fjord salmon - parsley and barley risotto - hazelnut - orange gremolata 32
 Slow braised beef short rib - celery root - red wine - fresh horseradish 38
 Peking duck breast - butternut squash puree - broccoli rabe - blood orange vinaigrette 30
 Parmesan crusted west coast halibut - tomato chive beurre blanc - sautéed spinach 37
 Grilled bronzino - spicy sweet and sour eggplant - mint salsa verde 30 *
 Niman Ranch burger - white cheddar - peppadew mayo - lettuce - tomato - onion 23 *
 Wood roasted Amish chicken - mashed potatoes - haricot vert - natural juice 28
 Veal chop or chicken "Milanese" - tomato - baby arugula salad - lemon - olive oil 42/24
 Certified Angus Beef strip steak - mushroom demi - French fries - truffle aioli 40 *
 Caesar */ Mixed / Chopped / Endive
 with chicken 23 with shrimp 28 with salmon 32

SIDES

French fries with truffle aioli 7
 Spicy sweet and sour eggplant 9
 Parsley and barley risotto with parmesan 8
 Broccoli rabe with golden raisin and pignoli 9
 Mashed potatoes with roasted chicken gravy 7