

## APPETIZER

San Danielle prosciutto - burrata cheese - black mission figs - Saba - arugula - crostino 17

Watermelon and heirloom tomato salad - crispy haloumi - hazelnuts - Vidalia onion 14

Goat cheese stuffed fried artichoke bottoms - " Bagna Cauda aioli " 14

Crab and corn soup - summer vegetables - Aleppo pepper 12

Blistered shishito peppers - charred scallion and ginger vinaigrette 14

Lamb meatballs - Za'atar spice - crushed almonds - plum tomatoes - ricotta 15

Cucumber and tomato gazpacho - croutons - olive oil 10

Baby arugula and avocado salad - tomato - radish - Vidalia onion - white balsamic - honey 15

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

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

Strube Farms American Wagyu beef carpaccio - arugula - mushroom - Grana Padano 15 \*

Yellow fin tuna crudo - avocado and cucumber - 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 gorgonzola dolce - black mission figs - walnuts - arugula - truffle oil 20

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

Pizza with grilled chicken - sliced avocado - roasted garlic - jalapeno - cilantro - mozzarella 20

### 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 30

Linguine - Manila clams - garlic - olive oil - red pepper flakes - white wine - parsley 26

Gemelli pasta - spicy eggplant - tomatoes - stracciatella cheese 19

Grilled vegetables and goat cheese ravioli - basil pesto - pignoli nuts 21

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

Scallop and roasted cauliflower ravioli - fresh thyme - zucchini - Marcona almonds 25

Maltagliata - crumbled Italian sausage - plum tomatoes - shallots - baby peas - pecorino 23

Hidden Fjord salmon - marinated beets - grilled asparagus - scallion gremolata 32

Maine lobster roll 4 oz. - harissa - warm brioche bun - French fries 34

Berkshire pork chop - fingerling sweet potato - bacon - caramelized peach BBQ sauce 19

Yellow-fin tuna - baby bok choy - citrus soy vinaigrette - royal trumpet mushrooms 34

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

Jumbo sea scallops - corn and chanterelle risotto - shihito pepper vinaigrette 32

Niman Ranch burger - beer and cheese sauce - peppadew mayo - lettuce - tomato 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 / Arugula salads

with chicken 23 with shrimp 28 with salmon 32 with scallops 32

## SIDES

French fries with truffle aioli 7

Baby bok choy citrus soy vinaigrette 8

Balsamic marinated royal trumpet mushrooms 8

Fingerling sweet potatoes - bacon - balsamic onions 8

Mashed potatoes with roasted chicken gravy 7