

## A P P E T I Z E R S

- San Danielle prosciutto - burrata cheese - honeynut squash - pepitas - arugula - crostino 17  
Crispy gnocchi salad - red grapes - bitter greens - Vermont goat cheese - hazelnuts 14  
Caramelized Brussels sprouts - marinated cranberry beans - shaved parmesan 14  
White bean and vegetable soup - Tuscan kale - smoked spicy sausage - 12  
Spanish octopus - nduja - heirloom beans - sweet and spicy peppers 17  
Lamb meatballs - Za'atar spice - crushed almonds - plum tomatoes - ricotta 15  
Roasted tomato and basil soup - halloumi croutons - basil oil 10  
Endive and pear salad - spiced pecans - gorgonzola - mustard maple vinaigrette - cranberry 14  
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 16 \*  
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 - green harissa - lemon - grilled bread 14  
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

## P A S T A

- Penne Rigate - tomato and basil or vodka tomato cream with pancetta and onion 17  
Spicy lobster spaghetti - red chili flakes - cherry tomatoes - wilted arugula 30  
Linguine fini - Manila clams - garlic - olive oil - red pepper flakes - white wine - parsley 26  
Ricotta cavatelli - sausage - broccoli rabe pesto - roasted tomatoes - pignoli 24  
Braised veal ravioli - wild mushrooms - Marsala - Calabrian chili - parmesan crisp 24  
Occhi di Lupo rigatoni "Bolognese" - meat and vegetable ragu - mushroom - herb ricotta 25  
Butternut squash and celery root ravioli - brown butter - sage - pepitas - vin cotto 21

## E N T R É E

- Traditional eggplant parmesan - fresh mozzarella - basil 21  
Hidden Fjord grilled salmon - orzo pasta - broccoli rabe - caramelized lemon 32  
Red wine braised short rib "Osso Buco" - cacio e pepe polenta - root vegetables 35  
Rohan duck breast - roasted Brussels sprouts - balsamic onions - peppercorn jus 30  
Yellow fin tuna - grilled baby bok choy - royal trumpet mushrooms - citrus and tamari 34  
Parmesan crusted west coast halibut - tomato chive beurre blanc - sautéed spinach 37  
Pan roasted branzino - honeynut squash puree - lollipop kale sprouts - cranberries 29  
American Wagyu burger - beer and cheese sauce - peppadew mayo - red onions - 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 / Endive salads  
with chicken 23 with shrimp 28 with salmon 32

## S I D E S

- Hand Cut French fries - Truffle Aioli 7 Grilled Baby Bok Choy - Citrus Vinaigrette 8 Sautéed Spinach 7  
Cacio Pepe Polenta 7 Orzo Pasta with Broccoli Rabe 8 Mashed Potatoes 7 Sautéed Haricot Vert 7

**Executive Chef - Albert DeAngelis    General Manager - Eduardo Maia**  
**If you have a food allergy, please speak to the owner, manager, chef, or your server.**