

APPETIZER

- San Danielle prosciutto - Asian pear - spiced honey - baby arugula 16
- Spring vegetable minestrone - basil pesto - parmesan cheese 11
- Baby arugula - radish - Vidalia onion - cherry tomato - avocado - white balsamic vinegar 14
- Grilled Spanish octopus - heirloom beans - roasted tomato - mint salsa verde 15
- Sheep's milk ricotta gnudi - roasted eggplant - tomato 14
- Lobster cake - shaved celery salad - preserved lemon - Calabrian chili aioli 18
- Maple Brook farm Burrata - baby peas - spring onions - black truffle crostino 16
- Flash fried calamari - spicy tomato sauce - Thai 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 sliced artichoke - roasted tomato- basil pesto - fontina cheese 18
- Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 18
- Pizza with roasted cauliflower - mushrooms - black truffle puree - ricotta cheese 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
- Pappardelle - braised lamb shoulder - fava bean - pecorino toscano 21
- Linguine - Manila clams - garlic - olive oil - red pepper flakes - white wine - parsley 25
- Egg tagliatelle - veal meatballs - roasted cherry tomatoes - sheep's milk ricotta 23
- Rock shrimp and vegetable ravioli - spicy tomato butter - spring onions 24
- Occhi di Lupo rigatoni "Bolognese" - meat and vegetable ragu - cremini mushroom 24
- Prosciutto and pea ravioli - ricotta salata - mixed peppercorns - mint and pea puree 21
- Traditional eggplant parmesan - fresh mozzarella 21

- Hidden Fjord salmon - Chioggia beets - grilled asparagus - ramp gremolata 32
- Jumbo sea scallops - artichoke - crispy polenta - prosciutto and parmesan pesto 32
- Yellow fin tuna - grilled baby bok choy - pickled honshemiji mushroom - spicy citrus soy 34
- Parmesan crusted west coast halibut - tomato chive beurre blanc - sautéed spinach 37
- American red snapper - baby potatoes – leeks - morel mushrooms butter 32
- Colorado lamb T bones - barley and spring vegetables - Romesco sauce 34 *
- Niman Ranch chuck burger - bacon - white cheddar - sweet onion - French fries 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 / Baby Arugula salads
with chicken 23 with shrimp 28 with salmon 32

SIDES

- French fries with truffle aioli 7
- Grilled baby bok choy - spicy citrus soy 8
- Grilled asparagus with ramp gremolata 9
- Organic barley with spring vegetables , parsley butter 7
- Mashed potatoes with roasted chicken gravy 7