

APPETIZER

- Spring vegetable minestrone - basil pesto - parmesan cheese 11
- Baby arugula - radish - Vidalia onion - cherry tomato - avocado - white balsamic vinegar 14
- Sheep's milk ricotta gnudi - roasted eggplant - tomato 14
- Grilled Spanish octopus - heirloom beans - roasted tomato - mint salsa verde 15
- Lobster cake - shaved celery salad - preserved lemon - Calabrian chili aioli 18
- Flash fried calamari - spicy tomato sauce - Thai chili sauce - peperoncini 15
- San Danielle prosciutto - Asian pear - spiced honey - baby arugula 16
- Maple Brook farm Burrata - baby peas - spring onions - black truffle crostino 16
- Goat cheese "Blintz" - baby arugula salad - 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 - red onion - Ligurian olives - feta 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.

ENTRÉES

- Penne Rigate - plum tomatoes - garlic - basil - extra virgin olive oil 17
- Egg tagliatelle - veal meatballs - roasted cherry tomatoes - sheep's milk ricotta 23
- Pappardelle - braised lamb shoulder - fava bean - pecorino toscano 21
- Linguine - Manila clams - garlic - olive oil - red pepper flakes - white wine - parsley 25
- Prosciutto and pea ravioli - ricotta salata - mixed peppercorns - mint and pea puree 21
- Occhi di Lupo rigatoni "Bolognese" - meat-vegetable ragu - cremini mushroom 24
- Egg white frittata - mushrooms - spinach - goat cheese 16
- Hidden Fjord salmon - Chioggia beets - grilled asparagus - ramp gremolata 32
- Parmesan crusted west coast halibut - tomato chive beurre blanc - sautéed spinach 37
- Traditional eggplant parmesan - fresh mozzarella 21
- Yellow fin tuna - grilled baby bok choy - pickled honshemiji mushroom - spicy citrus soy 34
- Grilled chicken wrap - sundried tomato - grilled onions - baby salads - potato crisps 16
- Wood roasted Amish chicken - haricot vert - French fries - natural juice 28
- American red snapper - baby potatoes - leeks - morel mushrooms butter 32
- Salmon and tuna burger - Calabrian aioli - Parker house bun 19
- Niman Ranch ground chuck burger - bacon - white cheddar - sweet onion - French fries 23
- Breast of chicken "Milanese" - tomato and baby arugula salad - lemon - olive oil 20
- Certified Angus Beef strip steak - mushroom demi - French fries - truffle aioli 40 *
- Caesar */ Mixed / Chopped / Baby Arugula
with chicken 23 with shrimp 28 with salmon 32 *

EXPRESS LUNCH \$18

Spring Minestrone soup / Mixed baby salad / Caesar salad * / Goat cheese Blintz

Penne Bolognese, Pomodoro, or Vodka / Egg white frittata / Pizza Margherita or Sausage
Chicken Milanese / P.E.I. curry mussels / Chicken chopped salad / Salmon and tuna Burger