

A P P E T I Z E R S

- White bean and vegetable soup - Tuscan kale - smoked spicy sausage - 12
Roasted tomato and basil soup - halloumi croutons - basil oil 10
Endive and pear salad - spiced pecans - gorgonzola - mustard maple vinaigrette - cranberry 14
Caramelized Brussels sprouts - marinated cranberry beans - shaved parmesan 14
Lamb meatballs - Zaatar spice - crushed almonds - plum tomatoes - ricotta 15
Crispy gnocchi salad - red grapes - bitter greens - Vermont goat cheese - hazelnuts 14
Spanish octopus - nduja - heirloom beans - sweet and spicy peppers 17
Fried calamari - spicy tomato sauce - Calabrian chili aioli - peperoncini 15
San Danielle prosciutto - burrata cheese - honeynut squash - pepitas - arugula - crostino 17
Red and gold beets - goat cheese - pickled onion - toasted almond - 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 - red onion - Ligurian olives - feta 13
Prince Edward Island mussels - green harissa - 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 *

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
Egg white frittata - mushrooms - spinach - goat cheese 16
Parmesan crusted west coast halibut - tomato chive beurre blanc - sautéed spinach 37
Hidden Fjord grilled salmon - orzo pasta - broccoli rabe - caramelized lemon 32
Yellow fin tuna - grilled baby bok choy - royal trumpet mushrooms - citrus and tamari 34
Grilled chicken wrap - sundried tomato - grilled onions - baby salads - potato crisps 16
Wood roasted Amish chicken - haricot vert - French fries - natural juice 28
Salmon and tuna burger - Calabrian aioli - red onions - sesame brioche bun 19
American Wagyu burger - beer and cheese sauce - peppadew mayo - red onions - lettuce - tomato 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 / 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 Haricot Vert 7
Cacio pepe polenta 7 Orzo pasta with broccoli rabe 8 Sautéed Spinach 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.