

A N T I P A S T I

- Red and gold beets - goat cheese - Marcona almonds - pickled onion - cabernet 14
- English pea and bacon arancini - provolone cheese - pea puree 15
- Spring vegetable minestrone - cured ham - heirloom beans - basil pesto - parmesan 11
- Jumbo lump crab and avocado toast - sriracha aioli - micro herbs 18
- Prince Edward Island mussels - spring garlic and herbs - white wine - fettunta 14
- Asparagus gratinee - herb bread crumb - grated parmesan - lamb's lettuce 15
- Crispy cauliflower - romesco - lemon juice - parmesan - parsley 14
- San Danielle prosciutto and burrata - pickled apricot - Saba - crostino - arugula 17
- Little gem lettuce - spring vegetables - radish - buttermilk and herb dressing 14
- American Wagyu beef carpaccio - arugula - parmesan - mushrooms - truffle 17
- Mixed baby organic salads - shaved Grana Padano - balsamic vinaigrette 12
- Flash fried calamari - spicy tomato sauce - thai chili sauce 15
- Yellow fin tuna crudo - avocado - shaved radish - ginger-soy sugo - rice cracker 17
- Hearts of romaine - Caesar dressing - focaccia croutons - parmesan crisp 12
- Chopped Greek salad - fresh oregano - red wine vinaigrette - feta cheese 14

P I Z Z E

- Tomato sauce - shredded mozzarella or fresh mozzarella - basil 17
- Sausage - hot cherry peppers - mozzarella - sweet onions 19
- Prosciutto San Daniele - sliced tomatoes - baby arugula - fresh mozzarella 21
- Mushrooms - mozzarella - burrata cheese - ramp pesto 21
- Artichokes - roasted tomato - apple wood bacon - provolone - fresh thyme 19

Join us every Tuesday for "Wine Appreciation Night"

50 % discount on wines under \$100

25% discount on wines \$100 and over

Consuming raw or undercooked meats, seafood, or poultry increases your risk of food born illness.

S E C O N D I

- Penne rigate - plum tomato sauce - sliced garlic - fresh basil - extra virgin olive oil 17
 - Egg tagliatelle - slow braised lamb - fava beans - crushed tomato - fennel pollen 25
 - Maltagliata - Italian sausage - baby peas - shallots - plum tomato - pecorino 21
 - Grilled asparagus - and melted leek ravioli - lemon zest - spring herb butter 23
 - Occhi di Lupo Rigatoni - Bolognese sauce - mushrooms - herb ricotta 24
 - Spicy lobster spaghetti - cherry tomato - Calabrian chili - wilted arugula 30
 - Linguine Fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes 26
 - Beef and caramelized onion ravioli - marsala wine - mushrooms - crispy shallots 24
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- Pan roasted Hidden Fjord salmon - red quinoa and spring vegetables - porcini - ver jus 32
 - Jumbo sea scallops - roasted asparagus - almond and asparagus gremolata 34
 - Icelandic cod - baby bok choy - king oyster mushroom - citrus soy vinaigrette 28
 - Wild black sea bass - artichoke - roasted tomato - flat parsley - grilled ramps 32
 - Grilled Australian lamb chops - yellow and green garbanzo - mint yougurt 38
 - Breast of chicken Milanese - cherry tomatoes - baby arugula - mozzarella 24
 - Roasted veal tenderloin - asparagus and parmesan risotto - morel mushrooms 40
 - Parmesan crusted sole - spinach - chopped tomato - chives - white wine sauce 29
 - Wood oven roasted Amish chicken - roasted cauliflower - baby carrots 28
 - Certified Angus beef strip steak - shishito pepper vinaigrette - steak fries 42
 - Mixed - Caesar - Chopped Little Gem : w/ chicken 23 w/ shrimp 29 w/ salmon 32
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- ## S I D E S
- Hand cut French fries with black truffle aioli 7
 - Grilled asparagus with asparagus gremolata 10
 - Grilled baby bok choy - citrus soy vinaigrette 8
 - Yellow and green garbanzo beans with tomato and cumin 8
 - Baby peas with leeks and mint butter 8
 - Roasted cauliflower and baby carrots 8