

**ANTIPASTI**

Prince Edward Island mussels - smoked chorizo - lemon confit - cilantro 14  
 Grilled prawns - peanut romesco sauce - shishito pepper - garlic chips 18  
 Poached egg - asparagus - fava bean - peas - Nueske bacon - cabernet vinegar 14  
 Maple brook farms Burrata - fresh peas - leeks - truffle crostino 16  
 Crab crostino - citron vinegar - pickled vegetables - espelette pepper 17  
 Vegan leek and fresh pea soup - morel mushrooms - fresh mint 10  
 Goat cheese "blintz"- marinated beets - baby arugula - Saba - roasted walnuts 14  
 Potato gnocchi "Primavera" spring vegetables - parmesan cream - lemon zest 15  
 American Kobe beef carpaccio - arugula - parmesan - mushrooms - truffle 17  
 Mixed baby organic salads - shaved Grana Padano - balsamic vinaigrette 12  
 Flash fried calamari - spicy tomato sauce - thai chile 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  
 Fresh tomato soup - basil - Umbrian olive oil 10  
 Chopped Greek salad - fresh oregano - red wine vinaigrette - feta cheese 14

**PIZZE**

Tomato sauce - shredded mozzarella or fresh mozzarella - basil 17  
 Sausage - hot cherry peppers - mozzarella - sweet onions 18  
 Prosciutto San Daniele - sliced tomatoes - baby arugula - fresh mozzarella 21  
 Asparagus - Nueske bacon - caramelized onion - provolone - crème fraiche 19  
 Mushrooms - gorgonzola - watercress - truffle oil - roasted garlic 19

**Join us Tuesday evenings for 'Wine Appreciation Night'**

**50 % off bottles under \$100**

**25% off bottles \$100 and up**

**SECONDI**

Penne rigate - plum tomato sauce - sliced garlic - fresh basil - extra virgin olive oil 17  
 Prosciutto and pea ravioli - ricotta salata - lemon olive oil - peppercorns - pea puree 20  
 Pappardelle - braised lamb - fava beans - pecorino toscano 21  
 Occhi di Lupo Rigatoni - Bolognese sauce - mushrooms - herbed sheep's ricotta 24  
 Cappelini - Maine lobster - asparagus - leeks - saffron tomato broth 29  
 Linguine Fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes 25  
 Lemon fettuccine - lump crabmeat - artichoke puree - cherry tomato - arugula 26

Hidden Fjord salmon - baby potatoes - morels - asparagus - black truffle - sherry vinegar 32  
 Jumbo sea scallops - artichokes - crispy polenta - prosciutto and parmesan pesto 34  
 Pan roasted cobia - red quinoa - baby peas - citrus herb butter 28  
 Prosciutto wrapped rabbit loin - white beans - morel mushrooms - rosemary jus 29  
 Yellow fin tuna - grilled baby bok choy - spicy soy citrus vinaigrette 32  
 Colorado lamb T bones - spring vegetable organic farro - spicy carrot puree 36  
 Veal chop Milanese - cherry tomatoes - baby arugula - mozzarella 42  
 Breast of chicken Milanese - cherry tomatoes - baby arugula - mozzarella 24  
 Parmesan crusted sole - spinach - chopped tomato - chives - white wine sauce 29  
 Wood oven roasted Amish chicken - fingerling potatoes - roasted sunchokes - herb butter 28  
 Certified Angus beef strip steak - French fries - sherry vinegar - mushrooms 42  
 Mixed - Caesar - Chopped salads : with chicken 23 with shrimp 29 with salmon 32

**CONTORNI**

Hand cut French fries with black truffle aioli 7  
 Roasted potatoes and sunchokes with herb butter 7  
 Baby peas with leeks, mint and parmesan 8  
 Spring vegetable organic farro 7  
 Grilled baby choy - spicy citrus and soy 8

Chef de Cuisine, Adrien Blech  
 Executive Chef, Albert DeAngelis  
 General Manager, Tony Vucetaj