

A N T I P A S T I

- Red and gold beets - goat cheese - hazelnuts - pickled onion - cabernet 14
Vegetable and white bean soup - Tuscan kale - spicy smoked sausage 12
Lamb meatballs - cucumber salad - Calabrian chili aioli - Marcona almonds - pita 15
Charred Spanish octopus - heirloom beans - nduja - pickled chili 17
Brussel sprouts and marinated cranberry beans - shaved parmesan 14
Tomato and basil soup - fried halloumi - Umbrian olive oil 12
Crispy gnocchi - Maine lobster - roasted honeynut squash - guanciale - tarragon 19
San Danielle prosciutto and burrata - cherry tomato and onion salad - basil crostino 17
Shaved Brussel sprout salad - Asian pear - spicy pecans - Manchego - date vinegar 15
Steamed mussels - confit of tomato - fennel - pernod - grilled country bread 14
American Wagyu beef carpaccio - arugula - parmesan - mushrooms - truffle 17
Fried calamari - spicy tomato sauce - Thai chili sauce 15
Mixed baby organic salads - shaved Grana Padano - balsamic vinaigrette 12
Yellow fin tuna crudo - avocado - cucumber - radish - ginger - tamari - rice cracker 17
Little gem and kale salad - 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
Broccoli rabe - caramelized onion - ricotta - mozzarella - preserved lemon 20
Mixed mushrooms - four cheese - taleggio - parmesan - mozzarella - pecorino 21

P A S T A

- Penne rigate - tomato basil or vodka tomato cream with pancetta and onion 17
Butternut squash ravioli - brown butter - roasted vegetables - pumpkin seeds - sage 21
Ricotta cavatelli - sausage - broccoli rabe pesto - pignoli nuts - parmesan 23
Occhi di Lupo Rigatoni - Bolognese sauce - mushrooms - herb ricotta 25
Spicy lobster tagliatelle - cherry tomatoes - Calabrian chili - wilted arugula 30
Linguine fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes 27
Braised veal and spinach ravioli - port wine - veal stock - walnut pesto - radicchio 25
Vialone nano risotto - sea scallops - roasted cauliflower - black truffle - parsnip 32

S E C O N D I

- Hidden fjord salmon - red quinoa - French lentils - porcini - white verjus - lovage 32
Grilled bronzino - grilled caulini - turmeric - yellow raisins - ginger vinaigrette 29
Icelandic cod - baby bok choy - king oyster mushroom - citrus tamari vinaigrette 30
Cider vinegar braised beef short rib "Osso Buco"- egg noodles - root vegetables 38
Veal chop or breast of chicken Milanese - tomatoes - arugula - mozzarella 24/42
Pekin duck breast - honeynut squash - lollipop kale sprouts - pomegranate 30
Parmesan crusted sole - spinach - chopped tomato - chives - white wine sauce 32
Wood oven roasted Amish chicken - organic sweet potato - roasted parsnip - cauliflower 28
Certified Angus Beef strip - green peppercorn - leek and gorgonzola potato 42
Organic mixed greens / Little gem and kale Caesar / Chopped Greek
with chicken 23 with shrimp 29 with salmon 32

S I D E S

- Hand cut French fries with black truffle aioli 7 Grilled baby bok choy - citrus soy vinaigrette 8
Leek and gorgonzola stuffed potato 8 Grilled lollipop kale sprouts with date vinaigrette 9
Grilled caulini with yellow raisins - ginger turmeric vinaigrette 9

Executive Chef - Albert DeAngelis General Manager - Tony Vucetaj

If you have a food allergy, please speak to the owner, manager, chef, or your server.