

A N T I P A S T I

Red and gold beets - goat cheese - Marcona almonds - pickled onion - cabernet 14
 Charred Spanish octopus - heirloom beans - smoked chorizo - lemon emulsion 16
 Fresh tomato soup - basil - croutons - Umbrian olive oil 12
 Jumbo lump crab and avocado toast - sriracha aioli - micro herbs 18
 Prince Edward Island mussels - garlic and herb puree - white wine - fettunta 14
 Watermelon and tomato salad - Vidalia onions - hazelnuts - crispy haloumi 14
 Crispy cauliflower - romesco - lemon juice - parmesan - parsley 14
 San Danielle prosciutto and burrata - black mission figs - Saba - crostino - arugula 17
 Shrimp and potato fritters "Baugna Cauda:" aioli 16
 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 and cucumber - radish - ginger - soy - rice cracker 17
 Little gem lettuce - 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
 Gorgonzola - black mission figs - arugula - roasted walnuts - white truffle oil 20
 Mixed mushrooms - burrata cheese - apple wood smoked bacon - green onions 21

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
 Potato gnocchi with spicy eggplant - plum tomato - straciatella cheese 21
 Fussili pasta - italian sausage - red pepepr cream - broccoli- caramelized onion 24
 Grilled vegetable and goat cheese ravioli - basil pesto - pignoli nuts 23
 Occhi di Lupo Rigatoni - Bolognese sauce - mushrooms - herb ricotta 24
 Spicy lobster tagliatelle - cherry tomatoes - 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 25

Hidden fjord salmon - zucchini puree - heirloom tomato bruschetta - fresh mint 32
 Jumbo sea scallops - sweet corn risotto - shishito pepper vinaigrette 34
 Icelandic cod - baby bok choy - king oyster mushroom - citrus soy vinaigrette 28
 Farmed striped bass - toasted fregola - star anise broth - basil pesto - orange zest 31
 Maine lobster 1 1/2# - chanterelle mushrooms - roasted corn - crispy polenta 42
 Breast of chicken Milanese - cherry tomatoes - baby arugula - mozzarella 24
 Marinated hanger steak - grilled little gem - gorgonzola - bacon - dried tomato 28
 Parmesan crusted sole - spinach - chopped tomato - chives - white wine sauce 32
 Wood oven roasted Amish chicken - cauliflower - sweet potatoes - balsamic glazed onions 28
 Certified Angus Beef strip - green peppercorn - leek and parmesan stuffed potato 42
 Mixed - Caesar - Chopped : w/ chicken 23 w/ shrimp 29 w/ salmon 32

S I D E S

Hand cut French fries with black truffle aioli 7
 Heirloom white beans with smoked chorizo and tomato 8
 Grilled baby bok choy - citrus soy vinaigrette 8
 Leek and parmesan stuffed potato 8
 Baby peas with leeks and mint butter 8
 Roasted sweet potatoes with cauliflower and balsamic onions 8