

A N T I P A S T I

Prince Edward Island mussels - shallots - lemon - parsley - spicy bread crumbs 14
 Grilled jumbo shrimp - heirloom bean and Brussels sprouts - lemon vinaigrette 17
 Grilled kale sprout salad - Asian pear - walnuts - Manchego - date vinegar 15
 Panko crusted portabella mushroom fries - celery greens - spicy aioli 15
 Maple brook farms Burrata - heirloom tomato - sea salt - basil - olive oil 16
 Crispy cauliflower - romesco - lemon juice - parmesan - parsley 14
 Butternut squash and red lentil soup - cumin - crispy red quinoa - lemon oil 12
 Goat cheese "blintz"- marinated beets - baby arugula - Saba - roasted walnuts 14
 Delicata and butternut squash - Za'atar spice - yogurt - pepitas - apple reduction 14
 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

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 dolce - Granny Smith apple - arugula - roasted walnuts - white truffle oil 21
 Roasted cauliflower - black truffle puree - mozzarella - sheep's milk ricotta 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
 Butternut squash ravioli - brown butter - roasted vegetables - pumpkin seeds 21
 Potato gnocchi - sausage - broccoli rabe pesto - pignoli nuts - parmesan 21
 Occhi di Lupo Rigatoni - Bolognese sauce - mushrooms - herbed sheep's 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 25
 Beef and caramelized onion ravioli - marsala wine - mushrooms - crispy shallots 23

Pan roasted Hidden Fjord salmon - celery root puree - pomegranate - celery salad 32
 Jumbo sea scallops - chanterelles - butternut squash - parmesan truffle broth 34
 Grilled bronzini - sweet and sour eggplant - Calabrian chili - mint salsa verde 28
 Slow braised beef short rib - red wine - shaved Brussels sprouts - wild mushrooms 38
 Icelandic cod - soy citrus vinaigrette - baby sweet potato - parsnips 28
 Vialone Nano risotto - duck confit - diced squash - savoy cabbage - bacon 29
 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 - Brussels sprouts and roasted parsnip 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

S I D E S

Hand cut French fries with black truffle aioli 7
 Crispy Brussels sprouts - heirloom beans - parmesan cheese 9
 Broccoli rabe - golden raisin - pignoli nuts 8
 Sweet and sour eggplant with Calabrian chili 7
 Roasted baby sweet potato and parsnip with soy citrus vinaigrette 8