

A N T I P A S T I

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

S E C O N D I

- Penne rigate - plum tomato sauce - sliced garlic - fresh basil - extra virgin olive oil 17
- Occhio di Lupo Rigatoni - Bolognese sauce - mushrooms - herb sheep's ricotta 24
- Butternut squash ravioli - brown butter - roasted vegetables - pumpkin seeds 21
- Potato gnocchi - sausage - broccoli rabe pesto - pignoli nuts - parmesan 21
- 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
- Icelandic cod - soy citrus vinaigrette - baby sweet potato - parsnips 28
- Vialone Nano risotto - duck confit - diced squash - savoy cabbage - bacon 29
- Grilled seafood salad - fennel - baby arugula - lemon - olive oil - fresh mint 25
- Wood oven roasted egg white frittata - cauliflower - mushrooms - goat cheese 18
- Breast of chicken Milanese - cherry tomatoes - baby arugula - fresh mozzarella 24
- Parmesan crusted sole - spinach - chopped tomato - chives - white wine sauce 29
- Wood oven roasted Amish chicken - brussel sprouts and roasted parsnip 28
- Certified Angus beef strip steak - French fries - sherry vinegar - mushrooms 42
- Niman ranch chuck burger - sesame brioche roll - provolone - French Fries 21
- 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