

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
- San Danielle prosciutto and burrata - black mission figs - Saba - crostino - arugula 17
- Watermelon and tomato salad - Vidalia onions - hazelnuts - crispy haloumi 14
- Shrimp and potato fritters "Baugna Cauda:" aioli 16
- Jumbo lump crab and avocado toast - sriracha aioli - micro herbs 18
- Prince Edward Island mussels - spring garlic and herbs - white wine - fettunta 14
- Fresh tomato soup - basil - croutons - Umbrian olive oil 12
- Mixed baby organic salads - shaved Grana Padano - balsamic vinaigrette 12
- Crispy cauliflower - romesco - lemon juice - parmesan - parsley 14
- Fried calamari - spicy tomato sauce - Thai chili sauce 15
- Yellow fin tuna crudo - avocado - shaved radish - ginger - soy sugo - rice cracker 17
- Little gem lettuce - Caesar dressing - focaccia croutons - parmesan crisp 12
- American Wagyu beef carpaccio - arugula - parmesan - mushrooms - truffle 17
- 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
 - Occhi di Lupo Rigatoni - Bolognese sauce - mushrooms - herb sheep's ricotta 24
 - Potato gnocchi with spicy eggplant - plum tomato - straciatella cheese 21
 - Fusilli pasta - italian sausage - red pepper cream - broccoli- caramelized onion 24
 - Grilled vegetable and goat cheese ravioli - basil pesto - pignoli nuts 23
 - 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 24
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- 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
 - Wood oven roasted egg white frittata - cauliflower - mushrooms - goat cheese 18
 - Marinated hanger steak - grilled little gem - gorgonzola - bacon - dried tomato 28
 - Breast of chicken Milanese - cherry tomatoes - baby arugula - fresh mozzarella 24
 - 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
 - Niman ranch chuck burger - sesame brioche roll - provolone - French Fries 22
 - 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
- Roasted sweet potatoes with cauliflower and balsamic onions 8