

ANTIPASTI

Prince Edward Island mussels - smoked chorizo sofrito - lemon confit - cilantro 14
 Crab crostino - citron vinegar - pickled vegetables - espelette pepper 17
 Maple brook farms Burrata - fresh peas - leeks - truffle crostino 16
 American Kobe beef carpaccio - arugula - parmesan - mushrooms - truffle 17
 Poached egg - asparagus - fava bean - peas - Nueske bacon - cabernet vinegar 14
 Goat cheese "blintz"- marinated beets - baby arugula - Saba - roasted walnuts 14
 Vegan leek and fresh pea soup - morel mushrooms - fresh mint 10
 Mixed baby organic salads - shaved Grana Padano - balsamic vinaigrette 12
 Potato gnocchi "Primavera" spring vegetables - parmesan cream - lemon zest 15
 Grilled prawns - peanut romesco sauce - shishito pepper - garlic chips 18
 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

PIZZE

Tomato sauce - shredded mozzarella or fresh mozzarella - basil 17
 Sausage - hot cherry peppers - mozzarella - sweet onions 18
 Prosciutto San Daniele - sliced tomatoes - baby arugula - fresh mozzarella 21
 Asparagus - Nueske bacon - caramelized onion - provolone - crème fraiche 19
 Mushrooms - gorgonzola - watercress - truffle oil - roasted garlic 19

Join us every Tuesday for "Wine Appreciation Night"

50 % off bottles under \$100

25% off bottles \$100 and up

SECONDI

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
 Prosciutto and pea ravioli - ricotta salata - lemon olive oil - peppercorns - pea puree 20
 Pappardelle - braised lamb - fava beans - pecorino toscano 21
 Cappelini - Maine lobster - asparagus - leeks - saffron tomato broth 29
 Lemon fettuccine - lump crabmeat - artichoke puree - cherry tomato - arugula 26
 Linguine Fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes 25
 Hidden Fjord salmon - baby potatoes - morels - asparagus - black truffle - sherry vinegar 32
 Jumbo sea scallops - artichokes - crispy polenta - prosciutto and parmesan pesto 34
 Prosciutto wrapped rabbit loin - white beans - morel mushrooms - rosemary jus 29
 Pan roasted cobia - red quinoa - baby peas - citrus herb butter 28
 Yellow fin tuna - grilled baby bok choy - spicy soy citrus vinaigrette 32
 Grilled seafood salad - asparagus - baby arugula - lemon - olive oil - fresh mint 25
 Wood oven roasted egg white frittata - asparagus - 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 - fingerling potatoes - roasted sunchokes - herb butter 28
 Certified Angus beef strip steak - French fries - sherry vinegar - mushrooms 42
 Niman ranch chuck burger - Parker house roll - provolone cheese - French Fries 21
 Mixed - Caesar - Chopped salads : with chicken 23 with shrimp 29 with salmon 32

CONTORNI

Hand cut French fries with black truffle aioli 7
 Roasted potatoes and sunchokes with herb butter 7
 Baby peas with leeks, mint, and parmesan 8
 Spring vegetable organic farro 7
 Grilled baby bok choy - spicy citrus and soy 8

Chef de Cuisine, Adrien Blech
 Executive Chef, Albert DeAngelis
 General Manager, Tony Vucetaj