

Starters

House-Made Burrata Mozzarella 14.95

Smoked Prosciutto • Oven Roasted Plum Tomatoes • Basil Puree

House-Smoked Salmon 14.95

Spiced Potato Salad • Celery • Cornichon • Frisee

Stuffed Squid 15.95

Sea-Scallops & Shrimp Mousseline • Braised Chickpeas • Basil • Tomato

Potato Torte 13.95

Shiitake Mushrooms • Roasted Tomato • Cilantro Pesto

Baked Eggplant Involtini 13.95

Peppers • Shallots • Zucchini • Smoked Sheep Milk Ricotta • Tomato Sauce

Spicy Lamb Sausages 14.95

Sauteed Rapini with Garlic • Pecorino Aioli • Potato Puree

Lunch salads

Mixed Baby Field Greens 15.95

Cherry Tomato • Seedless Cucumber • Radish • Shallot Vinaigrette

Frisee and Shaved Fennel 16.95

Goat Cheese Curd • Dried Apricots • Crushed Pistachio • Basil-Grapefruit Vinaigrette

Baby Arrugola with Beef Tenderloin 20.95

Gorgonzola Cheese • Red Beets • Pine Nuts • Lemon-Black Pepper Vinaigrette

Niçoise Caesar with Pan-Seared Salmon

20.95

Baby Kale • Hard Boiled Egg • Red Potato • Haricot Vert • Black Olive • Tomato

Endive, Watercress & Duck Breast 18.95

Duck Breast • Mango • Candied Pecans • Avocado • Vanilla Vinaigrette

Panini

Portobello Mushroom 15.95

Roasted Red Onion • Basil Pesto • Goat Cheese

Roasted Chicken 15.95

Fresh Mozzarella • Roasted Potato • Basil Pesto

Capri Style 15.95

Roasted Tomato • Zucchini • Red Onion • Mozzarella • Shallot Vinaigrette

Steak & Cheese 16.95

Sliced Tenderloin • Fontina Cheese • Mushrooms • Aioli

Pasta

Spinach Fettuccine 17.95

Marinated Crushed Tomatoes • Eggplant • Smoked Mozzarella • Basil

Lemon Trenette 21.95

Sea Scallops • Roasted Garlic • Shellfish Broth • Basil

Fettuccine Bolognese 19.95

Beef Tenderloin • Pancetta • Tomato • Soffritto • Parmesan

Squid Ink Tagliatelle 22.95

Shrimp • Squid • Lobster • Spicy Lobster Tomato Sauce • Basil

Black Pepper Spaghetti Carbonara 18.95

Smoked Pork Belly • Cream • Shallot • Parmesan • Egg Yolk

Potato Gnocchi 18.95

Mixed Mushroom Ragu • Shallots • Tomato • Thyme

Saffron Pappardelle 20.95

Braised Lamb Shank Ragu • Carrots • Shallots • Pecorino Romano

Penne Rigate 17.95

Gorgonzola Cheese • Cream • Prosciutto • Crushed Pistachios • Parmesan

Entree

Branzino 21.95

Caramelized Shallots • Spinach • Roasted Fingerling Potatoes • Caper-Lime Oil

Swordfish Stew 22.95

Shrimp • Mussels • Potato • Green Olive • Tomato • Leek • Broth

Atlantic Salmon 22.95

Red Onion & Potato Hash • Wilted Baby Kale • Garlic Cream

Beef Tenderloin 24.95

Potato Puree • Parsnips • Pancetta • Haricot Vert • Caramel Demi

Lamb & Eggplant 18.95

Braised Lamb Shank • Roasted Eggplant • Pecorino Romano • Sweet Pepper Sauce

Chicken Breast Milanese 19.95

Spaghetti • Crushed Tomatoes • Garlic • Basil • Mixed Greens

Gratuity of 20% will be added to parties of 6 or more.

Consuming raw or undercooked food can increase your risk of food borne illness.