

Share

Charcuterie Board 18.95

Selection of Domestic and Imported Cured Meats •
Whole Grain Mustard • Cornichons • Jalapeño Jelly

Cheese Board 18.95

Selection of Domestic and Imported Artisanal Cheese •
Poached Pear • Hazelnut-Honey Butter

House-Made Burrata Mozzarella 14.95

Smoked Prosciutto • Oven Roasted Plum Tomatoes • Basil Puree

House-Smoked Salmon 13.95

Avocado • Russian Salad • Watercress • Sel de Mer

Baby Arrugola 11.95

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

Baby Kale Caesar 11.95

Baby Kale • Parmesan • Boquerones • Crostini • Dried Tomato

Beef Crudo 17.95

Tenderloin • Garlic Aioli • Cornichon • Red Onion • Poached Egg • Mustard

Bruschetta 12.95

Mozzarella Curd • Fontina • Roasted Tomato • Garlic • Basil • EVOO

Stuffed Squid 15.95

Shrimp Mousseline • Braised Chick Peas • Tomato • Basil

Baked Eggplant Involtini 13.95

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

Chicken & Veal Sausages 15.95

Black Truffle • Mixed Mushrooms • Roasted Garlic • Peas • Veal Demi

Cold

Hot

*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*

Pasta

Saffron Pappardelle 22.95

Spicy Lamb Sausage Ragu • Green Olives • Carrots • Pecorino

Potato Gnocchi 20.95

Genovese Style Pesto • Artichoke • Smoked Mozzarella • Sun Dried Tomato

Fettuccine Bolognese 21.95

Beef Tenderloin • Pancetta • Tomato • Soffritto • Parmesan

Chili Spiced Spaghetti 22.95

Roasted Cherry Tomato Puttanesca • Shrimp • Seasoned Bread Crumbs

Squid Ink Tagliatelle 23.95

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

Spinach & Burrata Ravioli 21.95

Roasted Tomato Beurre Blanc • Parmesan • Artichoke

Black Pepper Spaghetti Carbonara 21.95

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

Branzino 28.95

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

Red Snapper 29.95

Braised Jumbo Squid • Peas • Potato • Shallot • Basil

Atlantic Salmon 26.95

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

Fisherman's Stew 26.95

Swordfish • Mussels • Shrimp • Leeks • Tomato • Shellfish Broth
Potato • Green Olives • Thyme

Lamb Shank 27.95

House-made Spaghetti Cacio e Pepe • Oregano • Braising Liquid

Beef Tenderloin 30.95

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

Entree