

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 • Fregola • Sweet Pepper • Cilantro • Blood Orange Aioli • Crostini

Baby Arrugola 11.95

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

Endive & Watercress 12.95

Mango • Candied Pecans • Seedless Cucumber • Vanilla Vinaigrette

Roasted Sea Scallops 17.95

Sauteed Spinach • Tomato Filets • Garlic-Orange Beurre Blanc

Roasted Portobello Mushroom 13.95

Fried Egg • Fontina Cheese • Crispy Pancetta • Frisee • Basil Puree

Baked Eggplant Involtini 13.95

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

Spicy Lamb Sausages 14.95

Potato Gnocchi • Sweet Red Pepper Sauce • Oregano

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

Buckwheat Pappardelle 22.95

Smoked Duck Breast • Shiitake Mushrooms • Shallots • Cream • Marsala

Lemon Trenette 24.95

Sea Scallops • Roasted Garlic • Shellfish Broth • Basil

Fettuccine Bolognese 21.95

Beef Tenderloin • Pancetta • Tomato • Soffritto • Parmesan

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

Butternut Squash Cappellacci 21.95

Roasted Squash • Mascarpone • Honey • Sage Butter • Ricotta Salata

Potato Gnocchi 22.95

Braised Veal • Parsnips • Carrots • Sage • Aged Asiago

Branzino 28.95

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

Swordfish Stew 29.95

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

Atlantic Salmon 26.95

Roasted Broccolini & Bell Pepper • Red Wine Mustard Sauce

Veal Ossobuco 31.95

Parmesan Polenta • Carrots • Oven Roasted Tomato • Braising Liquid

Beef Tenderloin 30.95

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

Entree