

Starters

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

Roasted Sea Scallops 17.95

Sauteed Spinach • Tomato Filets • Garlic-Orange Beurre Blanc

Roasted Portobello Mushroom 12.95

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

Baked Eggplant Invololini 12.95

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

Spicy Lamb Sausages 13.95

Potato Gnocchi • Sweet Red Pepper Sauce • Oregano

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 19.95

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

Niçoise Caesar with Pan-Seared Salmon 18.95

Caesar Salad • Hard Boiled Egg • Red Potato • Haricot Vert • Black Olive • Tomato

Endive, Watercress & Duck Breast 18.95

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

Portobello Mushroom 15.95

Roasted Red Onion • Basil Pesto • Goat Cheese

Roasted Chicken 15.95

Fresh Mozzarella • Roasted Potato • Basil Pesto

Italian Grinder 15.95

Salami • Coppa • Prosciutto • Provolone • Tomato • Romaine • Vinaigrette

Steak & Cheese 16.95

Sliced Tenderloin • Fontina Cheese • Mushrooms • Aioli

Lunch Salads

Panini

Pasta

Spinach Fettuccini 17.95

Marinated Crushed Tomatoes • Eggplant • Smoked Mozzarella • Basil

Buckwheat Pappardelle 19.95

Smoked Duck • Shiitake Mushrooms Shallots • Cream • Marsala

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 21.95

Braised Veal • Parsnips • Carrots • Sage • Aged Asiago

Penne Rigate 17.95

Gorgonzola Cheese • Cream • Prosciutto • Crushed Pistachios • Parmesan

Branzino 20.95

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

Swordfish Stew 22.95

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

Atlantic Salmon 20.95

Roasted Broccolini & Bell Pepper • Red Wine Mustard Sauce

Beef Tenderloin 22.95

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

Chicken Breast Milanese 19.95

Spaghetti • Crushed Tomatoes • Garlic • Basil • Mixed Greens

Entree

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.