

Antipasti

Tomato and basil soup - Umbrian olive oil - haloumi croutons	16
Stuffed pappardelle - morel mushrooms - ricotta - wild leek butter - grilled asparagus	23
Baby spring greens - avocado - puffed wild rice - crispy goat cheese - strawberries - lemon dill dressing	18
Fried calamari - spicy tomato sauce - Thai chili sauce - vinegar peppers	24
Prosciutto San Danielle - Speck ham - Aged Parmigiano Reggiano - Castelvetro olives- Marcona almonds	25
Pork and veal meatballs - whipped burrata - cherry tomato sauce	20
Steamed P.E.I mussels - white wine - Calabrian chili butter - fresh thyme -	19
Jumbo lump crab and artichoke dip - arugula - gruyere cheese - grilled flatbread	24
American Wagyu beef carpaccio - arugula - parmesan - mushrooms - truffle *	21
Crispy cauliflower - parsley - lemon - parmesan - romesco sauce - almonds	19
Mixed baby lettuce salad - shaved Grana Padano - balsamic - lemon vinaigrette	16
Organic romaine hearts - Caesar dressing - focaccia croutons *	16
Chopped Greek salad - red wine and herb vinaigrette - feta cheese	18

Pizze

Tomato sauce - shredded mozzarella or buffalo mozzarella - basil	22/24
Sausage - tomato sauce - hot cherry peppers - mozzarella - sweet onions	24
Prosciutto San Daniele - sliced tomatoes - baby arugula - buffalo mozzarella.....	27
Pepperoni - tomato sauce - caramelized onion - spicy honey - Sicilian oregano	23
Mushrooms - black truffle puree - thyme roasted mushrooms - burrata - mozzarella - baby Spring greens	25

Pasta

Penne rigate - tomato basil or vodka tomato cream with pancetta and onion	23
Maltagliata - sweet Italian sausage and shallot ragu - crushed tomato - baby peas - pecorino	28
Ricotta cavatelli - grilled eggplant - cherry tomatoes - garbanzo - fresh mozzarella	26
Wild mushroom ravioli - Madiera wine - black truffle puree - Fontina Valle d' Aosta	28
Occhi di Lupo - all beef Bolognese sauce - mushrooms - herb ricotta	28
Zucchini spaghetti "Zoodles"- chicken and spinach meatballs - cherry tomatoes - provolone cheese	29
Linguine fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes	32
Spicy lobster spaghetti (3 oz.) - Calabrian chili - cherry tomatoes - baby arugula	39

Secondi

Wild American red snapper - baby peas and leeks, Spring herbs - calamansi vinegar - jasmine rice	39
Green circle chicken "Scapariello"- sweet fennel sausage - cherry peppers- rosemary	32
Hidden fjord salmon - roasted beets - grilled asparagus - ramp and pignoli nut gremolata - rhubarb vinaigrette	37
Wild monkfish scaloppini - three cauliflower preparations - shiitake mushrooms - caper sauce	32
Breast of chicken "Milanese" marinated tomatoes - baby arugula - fresh mozzarella	29
Wood oven roasted Amish chicken - Yukon gold potato salad - haricot vert - dill and caraway.....	32
Braised Colorado lamb shank - organic barley - Spring onions and leeks - bacon - roasted carrots	38
Milk fed 14 oz. veal chop - "Cacio e Pepe" arancini with peas - morel mushrooms	45
Fresh ground bison or Dry aged C.A.B. burger - bacon and onion jam - Grafton Village cheddar , French fries.....	24
Allen brothers 12 oz. N.Y. strip steak - roasted potatoes - smoked peppercorn sauce	44
Salad with chicken 29 / shrimp 34 / salmon 37 / Mixed greens / Organic romaine / Chopped Greek / Baby Spring	
Spicy salmon bowl - rice - lentils - seasonal vegetable - avocado - Calabrian chili (Lunch only)	29

Contorni

Roasted organic beets 14 Organic spinach 14 French Fries 14 Roasted Potatoes 12 Grilled asparagus 15