

COCKTAILS

Don Johnson 16

Grapefruit Vodka, Grapefruit Juice, Lime, Mint

Up In Smoke 16

Los Siete Mezcal, Jalapeno, Mango, Lime Juice

Cucumber Cooler 16

Organic Cucumber Vodka, Mint, Lime Juice

Solevardier 18

Woodinville Bourbon, Campari, Carpano Antica, Aromatic Bitters

Passionate Mule 16

Passion Fruit Puree, Ginger Beer, Lime Juice

Meanwhile In Soho 18

Patron Silver, Passion Fruit, Lime Juice, Triple Sec, Prosecco

Mojito Bar 18

Passion Fruit - Strawberry - Havana

White Wine

Champagne - Moet & Chandon Imperial

Prosecco - Val D'oca, Italy

Chardonnay - Sonoma Cutrer, California

White Burgundy - Cave De Lugny, France

Pinot Grigio - Riff ,Delle Venezie, Italy

Sancerre - Grand Fossil, France

Sauvignon Blanc - The Horologist, New Zealand

Gavi di Gavi - Picollo, Italy

Rose - Whispering Angel, Provence

Rose - Fleurs de Prairie, Cotes de Provence

28

14/55

16/62

16/62

14/55

22/86

16/62

14/55

1870

16/62

Dragon Lady 18

Aviation Gin, Lychee puree, Lemon Juice

Grapefruit Spritz 16

Grapefruit Vodka, Aperol, Prosecco, Grapefruit Juice

Good Morning Tulum18

Los Siete Mezcal, Aperol, Pineapple, Lime Juice

Happily Divorced 16

Four Roses Bourbon, Ginger Reduction, Fresh Lemon Juice

Pretty in Purple 18

Grey Goose, Lemon Juice, Fresh Blackberry Puree

Freddy's Old Fashion 16

Four Roses Bourbon, Bitters, Muddled Oranges & Luxardo Cherries

Margarita Bar : Blanco 16 Reposado 18

Blood Orange - Jalapeno - Watermelon & Basil - Mango

Red Wine

Pinot Noir - Four Graces, Willamette Valley

Pinot Noir - Bourgogne, Cote Chalonnaise, France

Montepulciano - Valle Martello, Italy

Super Tuscan - Villa Antinori, Italy

Nebbiolo - Rivetti, Italy

Malbec - Nieto Senetiner, Argentina

Cabernet Sauvignon - Roth, Alexander Valley

Chianti - Melini, Riserva, Italy

Bordeaux - Le Baron De Malleret, France

18/70

16/72

14/55

18/70

20/78

14/55

18/70

16/62

18/70

MOCKTAILS - N/A BEER - WINE

Cucumber Firecracker 12

Cucumber Juice, Lime Juice, Spicy Mix, Ginger Beer

Ginger Blossoms 12

Hibiscus, Lime Juice, Agave, Fever Tree Ginger Beer

Berry Lychee Spritz 12

Lychee Puree, Strawberry, Lemon Juice, Agave
Sparkling Water

Kylie Minogue, Sparking Rose, France 14/55

Opia, Chardonnay, France, Alcohol Free 14/55

Run Wild IPA 10

Athletic Brewing, Stratford CT 0.5%

Beer

Premium Lager, Peroni, Italy 4.7 % ABV

10

Pilsner, Cold Pizza, Black Hog, CT, (16oz), 4.9% ABV

14

Pilsner, The Hollow, Kent Falls, CT (16oz), 5.0% ABV

14

IPA, Awkward Hug, Kent Falls, CT (12oz), 5.2% ABV

14

IPA, Sea Hag, NE Brewing (12oz), 6.2% ABV

12

IPA, Wrench, Industrial Arts, NY, (16oz), 6.0 % ABV

14

APPETIZER

- Pork and veal meatballs - buffalo mozzarella - crispy garlic chips - pomodorini 19
- Mini lobster roll bites - lemon and caper aioli - dill - toasted brioche 24
- Beef carpaccio - sliced mushrooms - arugula - parmesan - black truffle 21*
- Burrata – heirloom tomatoes - figs - San Daniele prosciutto - olive bread 21
- Eggplant rollatini al forno - ricotta - straciatella - Sicilian oregano 19
- Fried calamari - spicy tomato sauce - Thai chili sauce - pepperoncini 22
- Steamed P.E.I. mussels - red curry cream - fava beans - cilantro 19
- Yellowfin tuna crudo - avocado - ginger & tamari sugo - julienne vegetables 23*
- Watermelon & tomato salad - balsamic - red onion - hazelnuts - ricotta salata 17
- Red beets - whipped goat cheese - strawberries - roasted pistachio vinaigrette 17
- Baby arugula - avocado - peaches - sweet onion - hemp hearts - lemon vinaigrette 18
- Chopped Greek salad - red wine vinaigrette - oregano - olives - feta cheese 17
- Romaine hearts - Caesar dressing - focaccia croutons - crispy shallots 16
- Mixed baby lettuces - balsamic vinaigrette - shaved Grana Padano 16

PIZZA

- Tomato sauce - shredded or buffalo mozzarella - basil 22
- Roasted mushroom - burrata –black truffle puree - roasted corn 25
- Tomato sauce - Italian sausage - hot cherry peppers - sweet onions 23
- Pepperoni - Sicilian oregano - caramelized onions - spicy honey 23
- Sliced tomatoes - buffalo mozzarella - prosciutto San Daniele - baby arugula 25

SIDES

- French Fries 14 - Sauteed spinach 15 - Haricot vert 15
- Zoodles with beans & roasted red peppers 14 - Jasmine rice with lentils 14

*Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness
Before placing your order please inform your server if a person in your party has a food allergy

PASTA

- Penne rigate - tomato and basil or vodka tomato cream with pancetta and onion 23
- Potato gnocchi - corn - cherry tomatoes - wild mushrooms - bacon - scallion 28
- Fresh spaghetti - lobster - wilted arugula - cherry tomatoes - Calabrian chili 39
- Occhi di Lupo “Bolognese” - meat and vegetable ragu - mushroom - herb ricotta 28
- Zoodles with eggplant meatballs - fresh tomato sauce - grated provolone cheese 29
- Spinach and gorgonzola raviolini - basil cream - radicchio - cruschi peppers 28
- Linguine fini - Manila clams - garlic - olive oil - red pepper flakes - white wine 32

ENTRÉE

- Hidden Fjord salmon - grilled vegetable ratatouille - roasted mushroom tapenade 37*
- Spicy shrimp or salmon bowl - rice - lentils & vegetables - avocado 30*
- Blackened “Captains Cut” swordfish - gold bar squash - basil - tomato & peach salad 36*
- Wild parmesan crusted halibut - tomato chive beurre blanc - sautéed spinach 42
- Australian lamb chops - heirloom beans - roasted peppers - black garlic salsa verde 42*
- Yellowfin tuna - zucchini- shiitake mushrooms - sesame - avocado tempura 36
- American Wagyu burger - brioche bun - aged cheddar - French fries 25 *
- Wild striped bass - corn & edamame succotash - jumbo lump crab - lemon basil butter 39
- 12 oz. C. A. B. strip steak - sherry vinegar - mushrooms - French fries - truffle aioli 44 *
- Wood roasted Amish chicken - mashed potatoes - haricot vert - natural jus 32
- Breast of chicken Milanese - baby arugula - marinated tomato - fresh mozzarella 29
- Entrée salad - Caesar */ Mixed / Greek Salad / Watermelon / Arugula
- With chicken 29 jumbo shrimp 34 salmon 37* tuna 36*

Chefs - Albert DeAngelis, Matthew McNerney,
Neftali Landaverde
General Manager - Wilio Pelico