

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