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APPETIZER

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Crispy Cauliflower Roasted garlic & cherry pepper aioli, parsley, parmesan 17

Fried Calamari Sweet chili sauce, spicy tomato 21

P.E.I. Mussels White wine, lemon, herbs, Calabrian chili, grilled bread 18

Lioni Burrata Heirloom tomatoes, San Daniele prosciutto, balsamic glaze, sesame crostino 19

Sweet Corn Crab Cakes shaved asparagus salad, remoulade 18

Hand Cut French Fries Truffle aioli 15

Fried Baby Artichokes Cruschi peppers, lemon, parmesan, basil aioli 18

Eggplant Meatballs Harissa aioli, chopped vegetable salad 18

Wagyu Beef Carpaccio\* Arugula, Grana Padano, caper berries, truffle vinaigrette 19

Pork & Veal Meatballs Cherry tomato sauce, stracciatella cheese 17

Watermelon & Tomato Salad Red onion, ricotta salata, hazelnuts, balsamic 17

Arugula & Peach Salad Red onion, Marcona almonds, crispy goat cheese 17

House Chopped Salad Herbs, garbanzo, onions, tomato, feta cheese, balsamic dressing 16

Heart of Romaine\* Croutons, crispy parmesan, roasted corn, preserved lemon, Caesar dressing 16

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PIZZA

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Margherita shredded or fresh mozzarella plum tomato, basil 20

Roasted Mushroom fresh thyme, black truffle, burrata 23

Pepperoni caramelized onions, mozzarella, spicy honey 21

Italian Sausage hot cherry pepper, red onions, mozzarella 21

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PASTA

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Penne Pomodoro Tomato basil sauce 21

Penne ala Vodka Pancetta, onions, spicy tomato cream 23

Four Cheese Beggars Purse Roasted mushrooms, baby peas, black truffle cream 27

Rigatoni Bolognese Beef and vegetable ragu, herb ricotta cheese 26

Zoodles Zucchini spaghetti, eggplant meatballs, cherry tomatoes, provolone 28

Linguine Fini Manila clams, garlic, olive oil, red pepper flakes, white wine, parsley 30

Lobster Bucatini Heirloom tomatoes, roasted garlic and basil butter. chili oil 38

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ENTRÉE

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Salmon\*or Shrimp Bowl Jasmine rice, quinoa, mashed avocado 29

Parmesan Crusted Halibut Sautéed spinach, tomato, chives, white wine sauce 36

Berkshire Pork Chop\* Sour cream and onion potato salad, pineapple ginger BBQ 36

12 oz. CAB Strip Steak\* Steak fries, grilled asparagus, avocado chimichurri. 42

Swordfish Black lime, heirloom tomatoes, capers, kalamata olives, Calabrian chili butter 36

Roasted Amish Chicken Roasted garlic mashed potatoes, grilled asparagus 29

Hidden Fjord Salmon\* Zucchini, marinated tomatoes, basil 34

Crispy Skinned Branzino Ratatouille, heirloom beans, artichoke tapenade 32

Chicken Milanese, Chicken Parmesan, or Chicken Scarpariello 29

Allen Brothers 8 oz. Burger\* Pickled green tomato, peppadew mayo, beer cheese, hand cut fries 24

Entrée Salad: with grilled chicken 29 with salmon\* 34 with branzino 32 with shrimp 32

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SIDES

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Roasted corn, cotija cheese, cilantro, lime 12

Ratatouille with heirloom beans 14

Jasmine rice with quinoa & vegetables 12

Sour cream and onion potato salad, chives 12

CHEFS ALBERT DEANGELIS, MATTHEW MCNERNEY, ELI PAYES

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness \**

*Before placing your order, please inform your server if a person in your party has a food allergy*