
A P P E T I Z E R

Tomato basil soup - croutons - Umbrian olive oil 14

Veal meatballs - spicy tomato sauce - herb ricotta cheese 17

American wagyu beef carpaccio - Parmigiano Reggiano - mushrooms - truffle - arugula 21

Stuffed zucchini flowers - lemon - goat cheese - basil - cherry tomato sauce 18

Lioni burrata - roasted peppers - San Danielle Prosciutto - rosemary and olive bread 21

Grilled prosciutto wrapped peaches - mountain gorgonzola - vin cotto 18

Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 21

Yellow fin tuna crudo - avocado - tamari and ginger vinaigrette - crisp vegetables 21

Eggplant parmesan - oven baked eggplant - fresh mozzarella 20

Crispy cauliflower - parmesan - lemon -parsley - Calabrian chili aioli 17

Watermelon and tomato salad - ricotta salata - hazelnuts - red onion - balsamic 18

Arugula salad - shaved artichokes - white beans - red onion - pecorino - lemon vinaigrette 18

Organic romaine hearts - Caesar dressing - croutons - shaved parmesan - crispy shallots 16

Mixed baby lettuce salad - balsamic and lemon vinaigrette - shaved Parmigiano Reggiano 16

Chopped Greek salad - feta cheese - red wine vinegar - fresh oregano 17

Prince Edward Island mussels - white wine - lemon - herbs - Calabrian chili - crostini 18

P I Z Z A

"Margherita" tomato sauce - shredded or fresh mozzarella - basil 20

Pepperoni - caramelized onions - fresh oregano - spicy honey 22

Prosciutto San Danielle - sliced tomatoes - fresh mozzarella - baby arugula 24

Italian sausage - tomato sauce - sweet onions - hot cherry peppers 22

Roasted mushrooms - organic spinach - fresh thyme - black truffle puree - burrata 23

If you have a food allergy, please speak to the owner, manager, chef, or your server.

Chefs, Albert DeAngelis, Matthew McNerney, Elmer Ramos

General Manager - Pedro Celestino

P A S T A

Potato gnocchi - tomato basil sauce or vodka tomato cream with pancetta and onions 25

Ricotta cavatelli - cherry tomatoes - grilled eggplant - chickpeas - fresh mozzarella 26

Rustichella casarecce - Italian sausage - baby peas - shallots - tomato cream 27

Occhio di Lupo - all beef Bolognese - mushrooms - herb ricotta cheese 28

Zucchini spaghetti "zoodles" - eggplant meatballs - cherry tomatoes - ricotta salata 28

American Wagyu beef ravioli - wild mushrooms - Marsala wine - crispy parmesan 28

Spicy lobster tagliatelle - cherry tomatoes - asparagus - Calabrian chili - baby arugula 38

Linguine fini - Manila clams- olive oil - garlic - white wine - parsley - red pepper flakes 30

E N T R É E

Spicy salmon or tuna bowl - roast vegetables - jasmine rice - red quinoa - avocado 29

Hidden Fjord salmon - grilled vegetable ratatouille - basil and artichoke pesto 36

Australian lamb rack - fingerling potato salad - haricot vert - dill and carraway 38

Wild parmesan crusted halibut - chopped tomatoes - chives - white wine butter sauce 38

Blackened "captains cut" swordfish - zucchini - tomato and peach salad 36

Jumbo shrimp and scallops - asparagus - cherry tomato - scampi sauce - bread crumbs 38

Allen brothers hamburger - Tillamook cheddar - Dijonaise - French fries 23

12 oz. C.A.B N.Y. strip - steak fries - rosemary aioli - mushrooms - sherry vinegar 42

Wood roasted natural chicken - roasted vegetables - chicken gravy 29

Chicken Scarpariello Chicken Milanese Chicken Parmesan 29

Entrée salads: Caesar / Mixed / Chopped/ Arugula
with chicken 29 salmon 36 shrimp 35

S I D E S

Mashed Potatoes 12 Organic Sauteed Spinach 14 French Fries 12

Red Quinoa and Rice 12 Grilled vegetable ratatouille 14 Grilled asparagus 14