

APPETIZER

- Pork and veal meatballs - buffalo mozzarella - crispy garlic chips - pomodorini 19
- Mini lobster roll bites - brioche- celery - Burgundy truffle 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 - stracciatella - 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*
- Crispy “Kung Pao” Brussels sprouts with peanuts - scallion - sesame seeds 18
- Red beets - whipped goat cheese - strawberries - roasted pistachio vinaigrette 17
- Arugula and gem lettuce - apples - grapes - gorgonzola - walnuts - cider vinegar 17
- 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 - grilled corn 25
- Italian sausage - tomato sauce - 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 14

- French fries - Sauteed spinach - Haricot vert
- Broccoli rabe - Jasmine rice with lentils

*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
- Sheep's milk ricotta cavatelli - Italian sausage ragu - shallots - baby peas - pecorino 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
- Butternut squash agnolotti - brown butter - sage - hazelnuts - aged balsamic 28
- Linguine fini - Manila clams - garlic - olive oil - red pepper flakes - white wine 32

ENTRÉE

- Hidden Fjord salmon - butternut squash - porcini - broccoli rabe - red wine - 37*
- Salmon or Tuna bowl - rice - lentils - seasonal vegetables - avocado - Calabrian chili 30*
- Sea scallops - sweet potato and ginger puree - smoked prosciutto - red Verjus 36*
- Wild parmesan crusted halibut - tomato chive beurre blanc - sautéed spinach 42
- Blackened swordfish - corn & edamame succotash - jumbo lump crab - lemon butter 38*
- Australian lamb chops - heirloom beans - roasted peppers - black garlic salsa verde 42*
- American Wagyu burger - brioche bun - aged cheddar - French fries 25 *
- Berkshire pork chop - crispy gnocchi - bacon and onion jam - balsamic jus 36 *
- 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 baby lettuce/ chopped Greek / Arugula & honey gem
- With chicken 29 jumbo shrimp 34 salmon 37* scallops 36*

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