
A P P E T I Z E R

Tomato basil soup - croutons - Umbrian olive oil 15

Veal meatballs - spicy tomato sauce - herb ricotta cheese 18

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

Crispy Brussels sprouts - white beans - lemon - smoked bacon - parmesan 17

Lioni burrata - wood roasted figs - hazelnuts - San Daniel prosciutto - balsamic 21

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

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

Yellow fin tuna crudo - avocado - tamari and ginger vinaigrette - crisp vegetables 24

Eggplant parmesan - oven baked eggplant - fresh mozzarella 21

Baked gnocchi - caramelized onion - broccoli rabe - gruyere fonduta - pancetta crunch 19

Brussels sprout salad - Asian pear - celery root - walnuts - gorgonzola - grain mustard 18

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

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

Arugula and honey gem lettuce - apple - dried cranberries - pecans - haloumi - sherry vinegar 18

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

P I Z Z A

"Margherita" tomato sauce - shredded or fresh mozzarella - basil 21

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 24

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 28

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 - 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 - braised endive - celery root - basil seeds - pomegranate 36

Boneless short ribs - cacio e pepe polenta - root vegetables - balsamic roasted mushrooms 37

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

Branzino - heirloom beans - broccoli rabe - capers - olives - cherry tomatoes - Calabrian chili 35

Jumbo sea scallops - butternut squash and ginger puree - smoked prosciutto - red ver jus 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 30

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 Broccoli rabe 14 Roasted cauliflower 14