

APPETIZER

ROCK SHRIMP AND CRAB SOUP	-----	\$18
<i>sweet corn - smoked andouille sausage</i>		
ORGANIC ROASTED RAINBOW CARROTS	-----	\$18
<i>baba ghanoush - crispy haloumi cheese</i>		
SPICY LENTIL AND CHICK PEA SOUP	-----	\$16
<i>"harira" - chopped herbs and lemon juice</i>		
SPICY EGGPLANT DIP	-----	\$16
<i>Calabrian chili - fresh mint - grilled flatbread</i>		
GRILLED SQUID	-----	\$20
<i>shaved fennel - radish - cherry tomatoes - lemon - olive oil</i>		
STEAMED P.E.I. MUSSELS	-----	\$19
<i>white wine - fava beans - cilantro - red curry cream</i>		
YELLOW FIN TUNA CRUDO	-----	\$24
<i>diced avocado and cucumber - radish - ginger - tamari</i>		
GRILLED SPANISH OCTOPUS	-----	\$21
<i>smoked chorizo sofrito - diced potatoes - lemon</i>		
OISHII SHRIMP "CALABRESE"	-----	\$21
<i>Bomba sauce - red pepper and olive ciabatta</i>		
GOAT CHEESE "BLINTZ"	-----	\$18
<i>roasted marinated beets - walnuts - Saba - baby arugula</i>		
ORGANIC ROMAINE	-----	\$16
<i>Caesar dressing - crispy shallots - focaccia croutons</i>		
MIXED BABY LETTUCES	-----	\$16
<i>balsamic and lemon vinaigrette - shaved Grana Padano</i>		
CHOPPED LETTUCE AND VEGETABLE SALAD	-----	\$18
<i>feta cheese - herbs - sumac and pomegranate</i>		
EAST COAST OYSTERS	-----	\$3 EA
<i>3 each (minimum 6)</i>		

PIZZA

"MARGHERITA"	-----	\$22
<i>tomato sauce - shredded or fresh mozzarella - basil</i>		
ROASTED MIXED MUSHROOMS	-----	\$25
<i>fresh thyme - goat cheese mousse - lemon zest</i>		
PROSCIUTTO DI PARMA	-----	\$25
<i>sliced tomatoes - fresh mozzarella - arugula</i>		
ITALIAN SAUSAGE	-----	\$24
<i>tomato sauce - mozzarella - red onions - cherry peppers</i>		



Greenwich, CT

Since 1995

PASTA

FRESH SPAGHETTI	-----	\$28
<i>veal meatballs - plum tomato sauce - mushrooms - ricotta</i>		
MEZZANELLI	-----	\$29
<i>sausage and shallot ragu - broccoli - pecorino - pine nuts</i>		
ANGEL HAIR	-----	\$34
<i>Oishii shrimp - poblano pepperonata - wilted arugula - lemon</i>		

ENTRÉE

SPICY SALMON OR SHRIMP BOWL	-----	\$28/32
<i>lentils - jasmine rice - root vegetables - avocado</i>		
CRISPY SKINNED BRONZINO	-----	\$35
<i>Moroccan couscous - pignoli nuts - fava bean puree</i>		
YELLOWFIN TUNA	-----	\$39
<i>grilled baby bok choy - citrus tamari vinaigrette</i>		
HIDDEN FJORD SALMON	-----	\$37
<i>candy cane beets - grilled asparagus - ramp and pine nut gremolata</i>		
PARMESAN CRUSTED HALIBUT	-----	\$40
<i>tomato - chive beurre blanc - organic sauteed spinach</i>		
PAN ROASTED ICELANDIC COD	-----	\$34
<i>lentil and mushroom ragu - braised Tuscan kale</i>		
BREAST OF CHICKEN "MILANESE"	-----	\$29
<i>tomato and baby arugula salad - fresh mozzarella - lemon</i>		
WOOD OVEN ROASTED AMISH CHICKEN	-----	\$32
<i>mashed potatoes - natural juice</i>		
GRILLED LAMB KABOB AND KOFTE	-----	\$34
<i>spiced basmati rice - tzatziki</i>		
GRASS FED BEEF BURGER	-----	\$28
<i>Route 22 meats - grilled red onion - Comte - French Fries</i>		
C.A.B. 12 OZ. NY STRIP STEAK	-----	\$45
<i>grilled organic broccoli - mushroom - sherry vinegar</i>		

ENTREE SALAD

Organic Romaine Caesar, Chopped, Mixed Baby Lettuces
 Chicken 29 Shrimp 34 Salmon 37

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

Culinary Team: Albert DeAngelis, Matthew McNerney, Daniel Rivera
General Manager: Fisnik Kadrija