

APPETIZER

POTATO AND LEEK SOUP <i>rock shrimp and truffle rice balls</i>	-----	\$17
ROASTED BEETS AND ASPARAGUS <i>whipped feta - toasted sunflower seed crunch</i>	-----	\$19
SMOKED TROUT AND RAMP DIP <i>crispy capers - grilled sesame filone</i>	-----	\$19
GRILLED SQUID <i>shaved fennel - radish - cherry tomatoes - lemon - olive oil</i>	-----	\$20
STEAMED P.E.I. MUSSELS <i>white wine - fava beans - cilantro - red curry cream</i>	-----	\$19
YELLOW FIN TUNA CRUDO <i>diced avocado and cucumber - radish - ginger - tamari</i>	-----	\$24
CRISPY FRIED BLUE POINT OYSTERS <i>melted leeks and potatoes - Café de Paris butter</i>	-----	\$24
OISHII SHRIMP "CALABRESE" <i>Bomba sauce - grilled country bread</i>	-----	\$21
CRAB AND SNOW PEA WONTONS <i>black garlic - yuzu ponzu</i>	-----	\$24
ORGANIC ROMAINE <i>Caesar dressing - crispy shallots - focaccia croutons</i>	-----	\$16
MIXED BABY LETTUCES <i>balsamic and lemon vinaigrette - shaved Grana Padano</i>	-----	\$16
SNAP PEA SALAD <i>almonds - Vidalia onions - calamansi vinegar - goat cheese</i>	-----	\$18
CHOPPED LETTUCE AND VEGETABLE SALAD <i>feta cheese - herbs - sumac and pomegranate</i>	-----	\$18

PIZZA

"MARGHERITA" <i>tomato sauce - shredded or fresh mozzarella - basil</i>	-----	\$22
MIXED MUSHROOMS <i>taleggio cheese - roasted garlic - baby arugula</i>	-----	\$25
ITALIAN SAUSAGE <i>baby spinach - sundried peppers - ricotta cheese</i>	-----	\$24

PASTA

FRESH SPAGHETTI <i>veal meatballs - plum tomato sauce - mushrooms - ricotta</i>	-----	\$28
MEZZANELLI <i>morel mushroom cream - Spring vegetables - crispy shallots</i>	-----	\$30
TAGLIATELLE <i>Oishii shrimp - asparagus - peppercorns - lemon breadcrumbs</i>	-----	\$34



Greenwich, CT
Since 1995

ENTRÉE

SPICY SALMON OR SHRIMP BOWL <i>lentils - jasmine rice - root vegetables - avocado</i>	-----	\$28/32
GRILLED BUTTERFLIED BRANZINO <i>fennel and arugula salad - Salmoriglio sauce</i>	-----	\$35
YELLOWFIN TUNA <i>grilled baby bok choy - citrus tamari vinaigrette</i>	-----	\$39
HIDDEN FJORD SALMON <i>candy cane beets - grilled asparagus - ramp and pine nut gremolata</i>	-----	\$37
PARMESAN CRUSTED HALIBUT <i>tomato - chive beurre blanc - organic sauteed spinach</i>	-----	\$40
MONKFISH AND LOBSTER CURRY <i>snap peas - Anson Mills Carolina gold rice</i>	-----	\$34
SPICY GRILLED OCTOPUS TACOS <i>grilled pineapple salsa - avocado - pickled onions</i>	-----	\$32
BREAST OF CHICKEN "MILANESE" <i>tomato and baby arugula salad - fresh mozzarella - lemon</i>	-----	\$29
WOOD OVEN ROASTED AMISH CHICKEN <i>mashed potatoes - natural juice</i>	-----	\$32
GRILLED LAMB KABOB AND KOFTE <i>spiced basmati rice - tzatziki</i>	-----	\$34
GRASS FED BEEF BURGER <i>Route 22 meats - grilled red onion - Comte - French Fries</i>	-----	\$28
C.A.B. 12 OZ. NY STRIP STEAK <i>grilled organic broccoli - mushroom - sherry vinegar</i>	-----	\$45
ENTREE SALAD <i>Organic Romaine Caesar, Chopped, Mixed Baby Lettuces</i> <i>Chicken 29 Shrimp 34 Salmon 37</i>		

SIDES

LENTILS WITH RICE AND VEGETABLE	-----	\$12
BASMATI RICE WITH TATZIKI	-----	\$12
ORGANIC BROCCOLI WITH CHILI CRISP	-----	\$15
GRILLED ASPARAGUS RAMP GREMOLATA	-----	\$15
BABY BOK CHOY WITH CITRUS TAMARI	-----	\$14

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