

## APPETIZER

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

## PIZZA

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

## PASTA

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



Greenwich, CT

Since 1995

## ENTRÉE

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

## SIDES

|  |       |      |
|--|-------|------|
| <b>LENTILS WITH RICE AND VEGETABLES</b>  | ----- | \$12 |
| <b>BASMATI RICE WITH TZATZIKI</b>        | ----- | \$12 |
| <b>ORGANIC BROCCOLI WITH CHILI CRISP</b> | ----- | \$15 |
| <b>GRILLED ASPARAGUS RAMP GREMOLATA</b>  | ----- | \$15 |
| <b>BABY BOK CHOY WITH CITRUS TAMARI</b>  | ----- | \$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