

## APPETIZER

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

## PIZZA

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

## PASTA

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



Greenwich, CT

Since 1995

## ENTRÉE

<b>SPICY SALMON OR SHRIMP BOWL</b>	-----	\$28/32
<i>lentils - jasmine rice - root vegetables - avocado</i>		
<b>GRILLED BUTTERFLIED BRANZINO</b>	-----	\$35
<i>fennel and arugula salad - Salmoriglio sauce</i>		
<b>YELLOWFIN TUNA</b>	-----	\$39
<i>grilled baby bok choy - citrus tamari vinaigrette</i>		
<b>HIDDEN FJORD SALMON</b>	-----	\$37
<i>candy cane beets - grilled asparagus - scallion and pine nut gremolata</i>		
<b>PARMESAN CRUSTED HALIBUT</b>	-----	\$40
<i>tomato - chive beurre blanc - organic sauteed spinach</i>		
<b>CAPTAINS CUT SWORDFISH</b>	-----	\$38
<i>basmati rice - mango and black fig salad - grilled zucchini</i>		
<b>SPICY GRILLED OCTOPUS TACOS</b>	-----	\$32
<i>grilled pineapple salsa - avocado - pickled onions</i>		
<b>BREAST OF CHICKEN "MILANESE"</b>	-----	\$29
<i>tomato and baby arugula salad - fresh mozzarella - lemon</i>		
<b>WOOD OVEN ROASTED AMISH CHICKEN</b>	-----	\$32
<i>mashed potatoes - natural juice</i>		
<b>GRILLED LAMB KABOB AND KOFTE</b>	-----	\$34
<i>spiced basmati rice - tzatziki</i>		
<b>GRASS FED BEEF BURGER</b>	-----	\$28
<i>Route 22 meats - grilled Vidalia onion - Comte - French Fries</i>		
<b>C.A.B. 12 OZ. NY STRIP STEAK</b>	-----	\$45
<i>grilled organic broccoli - mushroom - sherry vinegar</i>		
<b>ENTREE SALAD</b>		
<i>Organic Romaine Caesar, Chopped, Mixed Baby Lettuces</i>		
<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 SCALLION 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: Artan Vucetaj