

CHEF'S CORNER

GRILLED WARM MUSHROOMS AND ARUGULA SALAD \$13

Parmesan crisp, crushed pistachio, balsamic reduction

TAGLIERE FOR TWO \$26

*prosciutto cacciatore, soppressata, parmigiano, fresh mozzarella,
grain mustard, sundried tomatoes, crostini*

GRILLED OCTOPUS SALAD \$15

a light puttanesca sauce, sautéed baby kale, garlic crostini

SPAGHETTI ALLA NAPOLITANA \$15

cherry tomatoes, basil, tomato sauce

RIGATONI CON CREMA E FUNGHI \$18

*porcini and mushroom medley, peas, cherry tomatoes in a
white wine brandy sage cream sauce*

PAPPARDELLE DUCK RAGU \$19

pappardelle tossed in a duck ragu

MUSHROOM RAVIOLI \$19

sausage, rapini, diced butternut squash, sage, light pomodoro sauce, parmesan shavings

SEARED PICKEREL \$25

chickpea fries, sautéed asparagus spears, finished with a fresh tomato basil roasted corn salsa

SEARED CORNISH HEN \$24

roasted fingerling potatoes, butternut squash puree, grilled mushrooms, baby kale, blistered cherry tomatoes, finished with a pan jus

10oz STRIPLOIN STEAK \$34

roasted fingerling potatoes, rapini, peppers, mushrooms, finished with veal jus

GRILLED LAMB CHOP \$32

roasted garlic herb mashed potatoes, sautéed heirloom carrots, yellow beets, garnish of salsa verde