

STARTERS AND APPETIZERS

FEATURE SOUP OF THE DAY

\$8

SWEET POTATO FRIES \$8

with chipotle mayo

CHICKPEA FRIES \$8

grated parmesan, lemon, and chipotle mayo

FRENCH FRIES \$7

BRUSCHETTA \$13

*Bruschetta two ways: tomato, basil, olive oil and
whipped mascarpone and goat cheese spread with mushroom, grated lemon, and crisp panko*

CHICKEN FINGERS AND FRIES \$13

CALAMARI FRITTURA \$15

lightly dusted and served with tangy remoulade dip and lemon

CHICKEN WINGS \$14

1lb of chicken wings – buffalo style, chipotle bbq, or citrus salt and pepper

TAGLIERE FOR TWO \$26

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

SALADS

BABY MIXED GREENS \$12

baby lettuce mix, cherry tomatoes, cucumber, white balsamic vinaigrette

CAESAR SALAD \$12

crisp romaine lettuce, housemade croutons, bacon, and parmesan shavings in a creamy garlic dressing

QUINOA AND BEET SALAD \$13

beets, pickled fennel, honey roasted almonds, goat cheese, raspberry vinaigrette

GRILLED OCTOPUS SALAD \$15

a light puttanesca sauce, sautéed baby kale, garlic crostini

GRILLED CALAMARI SALAD \$16

grilled calamari in a sundried tomato pesto, served on a bed of baby arugula, cherry tomatoes, goat cheese, and Kalamata olives

LENTIL AND WARM DUCK SALAD \$18

braised duck, beets, arugula, apple, pomegranate, microgreens

ADD GRILLED CHICKEN OR SHRIMP TO ANY SALAD \$7

PANINI AND BURGERS

Served with a choice of Mixed Green Salad, Caesar Salad, Fries or Sweet Potato Fries

ROAST BEEF SANDWICH \$16

Avocado, smoked applewood white cheddar, arugula, chipotle mayo on marble rye

CLUB SANDWICH \$15

whole grilled chicken breast, bacon, pesto mayo, lettuce and tomato served on housemade focaccia

SIRLOIN BEEF BURGER \$18

8oz sirloin ground beef, lettuce, tomato, bacon smoked applewood white cheddar

PASTA

SPAGHETTI ALLA NAPOLITANA \$15

cherry tomatoes, basil, tomato sauce

RICOTTA GNOCCHI \$20

Gorgonzola cream sauce, green peas, microgreens

MUSHROOM RAVIOLI \$20

tossed in brown butter sage, roasted cherry tomatoes, butternut squash, crispy prosciutto, pistachio

PAPPARDELLE LAMB RAGU \$21

pappardelle tossed in a lamb ragu, parmigiano

ENTRÉE

SEARED CORNISH HEN \$24

Parsnip puree, baby kale, and a potato corn succotash, microgreens

SEARED ARCTIC CHAR \$28

bed of sautéed quinoa, asparagus, lemon fennel slaw, microgreens

10oz STRIPLOIN STEAK \$34

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

GRILLED LAMB CHOP \$34

carrot puree, roasted root vegetables, drizzle of herbed balsamic, olive oil, microgreens