

## SHAREABLES

SWEET POTATO FRIES \$8

*with chipotle mayo*

CHICKPEA FRIES \$10

*grated Parmesan, lemon, and chipotle mayo*

FRENCH FRIES \$7

BRUSCHETTA \$15

*tomato, basil, olive oil*

CHICKEN FINGERS AND FRIES \$15

CHICKEN WINGS \$15

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

PANKO CRUSTED MUSHROOM AND ARUGULA SALAD \$15

*frisée, Parmesan crisp, crushed pistachio, balsamic reduction*

CALAMARI FRITTURA \$16

*lightly dusted and served with tangy remoulade dip and lemon*

GRILLED LAMB SPEDUCCI \$16

*served with fresh pico de gallo, lemon*

TAGLIERE FOR TWO \$28

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

## APPETIZERS AND SALADS

FEATURE SOUP OF THE DAY \$10

BABY MIXED GREENS \$13

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

CAESAR SALAD \$13

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

CAPRESE SALAD \$15

*fior di latte, tomatoes, fresh basil pesto, and olive oil*

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*

GRILLED OCTOPUS SALAD \$17

*a light puttanesca sauce, sautéed baby kale, garlic crostini*

ADD GRILLED CHICKEN OR SHRIMP TO ANY SALAD \$9

## PASTAS

SPAGHETTI ALLA NAPOLITANA \$16

*cherry tomatoes, basil, tomato sauce*

MUSHROOM RAVIOLI \$19

*sausage, pistachio, butternut squash purée, sage butter sauce, Parmesan shavings*

HOMEMADE RICOTTA GNOCCHI E FUNGHI \$20

*peas tossed in a porcini brandy cream sauce*

PAPPARDELLE DUCK RAGU \$22

*tossed in a braised duck ragu finished with truffle, Parmesan shavings*

## SANDWICHES AND WRAPS

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

CLUB SANDWICH \$16

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

JERK CHICKEN WRAP \$16

*jerk marinated chicken served with mixed greens, tomatoes, and mango salsa*

ROAST BEEF SANDWICH \$17

*avocado, double crème brie, arugula, fig-orange aioli on marble rye*

SIRLOIN BEEF BURGER \$18

*7oz sirloin ground beef, lettuce, tomato, bacon smoked applewood white cheddar*

OPEN FACED STEAK SANDWICH \$21

*6oz dry aged striploin, caramelized onions, sautéed mushrooms and veal jus served on housemade focaccia*

## ENTREES

SEARED CORNISH HEN \$26

*roasted fingerling potatoes, pea purée, grilled mushrooms, roasted cherry tomatoes, finished with a pan jus*

SEARED ARCTIC CHAR \$28

*lemon infused zucchini purée, sautéed baby kale, sautéed cauliflower  
finished with a fresh tomato eggplant caponata*

10oz STRIPLOIN STEAK \$35

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

GRILLED LAMB CHOP \$35

*roasted fingerling potatoes, carrot purée, asparagus drizzled herbed balsamic olive oil*