

APPETIZERS

FRENCH FRIES \$7

SWEET POTATO FRIES \$8

with chipotle mayo

CHICKPEA FRIES \$10

*with grated parmesan,
lemon, and chipotle mayo*

FEATURE SOUP OF THE DAY

\$10

TRUFFLE FRIES \$15

*with zested parmigiano on a
truffle-grain mustard aioli*

BRUSCHETTA \$15

heirloom tomato, basil, olive oil

CHICKEN FINGERS AND FRIES \$16

CHICKEN WINGS \$16

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

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, salami, coppa, parmigiano, fresh mozzarella, olives, grain mustard, crostini

SALADS

BABY MIXED GREENS \$13

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

CAESAR SALAD \$14

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

QUINOA SALAD \$15

red peppers, cucumbers, pickled fennel, frisée and arugula, honey roasted almonds, goat cheese, raspberry vinaigrette

INSALATA RADICCHIO AND FRISÉE \$15

roasted honey-glazed figs, crisp prosciutto, pecorino, and hazelnuts in a white balsamic dressing

HERB INFUSED PANKO CRUSTED MUSHROOM SALAD \$15

baby arugula, frisée, parmesan crisp, crushed pistachio, balsamic reduction

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

BABY BEETS SALAD \$17

fried goats' chevre, frisee, beet puree, pomegranate, and citrus segments in a white balsamic dressing

GRILLED OCTOPUS SALAD \$19

Puttanesca sauce, sautéed baby kale, garlic crostini finished with roasted artichoke cream

ADD GRILLED CHICKEN OR SHRIMP TO ANY SALAD \$9

PANINI, BURGERS, AND WRAPS

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

GRILLED VEGETABLE WRAP \$15

grilled ribbon eggplant, peppers, zucchini, avocado, arugula, and goat cheese

CLUB SANDWICH \$16

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

ROAST BEEF SANDWICH \$17

avocado, double crème brie, arugula, and truffle-grain mustard aioli on marble rye

JERK CHICKEN WRAP \$17

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

SIRLOIN BEEF BURGER \$18

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

LAMB BURGER \$22

7oz ground lamb, feta cheese, caramelized onions, arugula, and truffle-grain mustard

OPEN FACED STEAK SANDWICH \$23

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

PASTAS

SPAGHETTI ALLA NAPOLITANA \$16

cherry tomatoes, basil, tomato sauce

TRUFFLE STUFFED SACCHETTI \$20

tossed in brown butter sage and served on butternut squash purée, sausage, pistachio, shaved parmesan, and crisp panko

PAPPARDELLE CINGHIALE RAGU \$22

sage-immersed braised Canadian wild boar finished with tomato sauce, truffle essence, and zested parmigiano

ORRECHIETTE FRUTTI DI MARE \$28

shrimp, squid, and mussels in a white wine tomato sauce

ENTREES

BRANZINO FILLET AL FORNO \$28

European seabass delicately baked with thyme, served with roasted garlic potato purée, peppers, baby kale, eggplant caponata, grilled lemon

SEARED CORNISH HEN \$28

roasted fingerling potatoes, pea purée, forest mushrooms, roasted cherry tomatoes, finished with pan jus

10oz STRIPLOIN STEAK \$35

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

GRILLED LAMB CHOP \$35

roasted fingerling potatoes, carrot purée, asparagus, drizzled herb infused balsamic olive oil