

APPETIZERS

SOUP OF THE DAY \$12

FRENCH FRIES \$8

SWEET POTATO FRIES \$9
with chipotle mayo

TRUFFLE FRIES \$17
with zested parmigiano on a truffle-grain mustard aioli

BRUSCHETTA \$16
heirloom tomato, basil, olive oil

THREE CHEESE MACARONI GRATIN \$16
*tubetti, asiago, mozzarella, and cheddar cheese cream sauce,
topped with herbed panko and parmesan*

CHICKEN FINGERS AND FRIES \$18

CHICKEN WINGS \$18
1lb of chicken wings – buffalo style, chipotle barbecue, citrus salt and pepper, or honey garlic sauce

CALAMARI FRITTURA \$19
lightly dusted and served with tangy remoulade dip and lemon

LAMB CHOPS \$36
four grilled chops marinated with fresh herbs, balsamic and olive oil
Make it a main course by adding a side of seasonal vegetables and potatoes for \$15



SALADS

BABY MIXED GREENS \$15

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

CAESAR SALAD \$16

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

SUMMER SALAD \$17

heirloom tomato, cucumber, red onion, fresh basil and extra virgin olive oil

WRAPS

Served with a choice of French Fries, Sweet Potato Fries, Caesar Salad or Baby Mixed Greens

GRILLED VEGETABLE PIADINA \$18

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

CAJUN BBQ WRAP \$20

grilled marinated Cajun chicken breast, pineapple salsa, boston bib, tomato, in-house made chipotle BBQ Sauce

PANINI AND BURGERS

Served with a choice of French Fries, Sweet Potato Fries, Caesar Salad or Baby Mixed Greens

CLUB SANDWICH \$20

whole grilled chicken breast, bacon, pesto mayo, lettuce, and tomato served on toasted ciabatta

SIRLOIN BEEF BURGER \$23

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

KOBE BEEF BRISKET SANDWICH \$26

shaved kobe beef brisket, swiss cheese, arugula, horseradish aioli, marble rye



CHEF'S CORNER

INSALATA RADICCHIO AND FRISÉE \$18
*crisp prosciutto, zested pecorino, and roasted hazelnuts
tossed in a white balsamic dressing*

HERB INFUSED PANKO CRUSTED MUSHROOM SALAD \$19
baby arugula, frisée, parmesan crisp, crushed pistachio, balsamic reduction

TAGLIERE FOR TWO \$32
*prosciutto, cacciatore, parmigiano, marinated olives,
herb-crusted crostini, grain mustard*

SPAGHETTI ALLA NAPOLITANA \$19
cherry tomatoes, tomato sauce, basil

ORECHIETTE CON SALSICCIA TOSCANA \$20
Tuscan sausage, rapini, garlic, finished with crisp panko

PAN SEARED RICOTTA GNOCCHI \$23
*Housemade ricotta gnocchi, brown butter sage,
served on top of porcini mushroom brandy cream sauce*

FISH AND CHIPS \$32
6oz beer battered halibut, french fries, remoulade, lemon

SEARED CORNISH HEN \$34
*roasted fingerling potatoes, pea purée, asparagus,
finished with pan jus*

10oz STRIPLOIN STEAK \$39
*roasted fingerling potatoes, rapini, peppers,
finished with veal jus*

CATCH OF THE DAY
Please ask server for this feature