



Starters

Baked Focaccia – House red sauce & roasted garlic ricotta 8~ V

Bruschetta Trio – Tomato & herb garlic ricotta, strawberry walnut mascarpone, & peach brie prosciutto 15~

Sausage Parmesan Stuffed Mushroom – Tomato basil relish & pesto drizzle 15~

Baked Polenta – Gorgonzola, truffle honey & carrot purée 17~ V

Fried Calamari Fritti – Cherry pepper pesto, citrus black pepper aioli & balsamic drizzle 19~

3 Fried ½ Cheese Moons – House marinara sauce & shaved cheeses with balsamic drizzle 14~ V

Meatball Skillet – Five meatballs, San Marzano tomato sauce, roasted garlic ricotta & basil 15~ GF

Mussels – Lemon, capers, shallots, wine, basil & fennel with grilled bread 20~

Warm Country Mediterranean Olives 10~ GF, V

Warm Burrata – Served warm with peaches, raspberry honey balsamic, & basil served with crostini 17~ V

7 Chinatown Pork Dumplings – Sesame seeds & ponzu sauce 14~

Jumbo Shrimp & Polenta – Sauce of white wine, lemon, garlic, parsley & crushed red pepper over cheesy polenta 20~ GF

Rustic Charcuterie Board – Chef's selection of meats, cheeses, pickled vegetables, spiced nuts, mustard, jam, crackers & crostini 24~

Salads

Add: Chicken 8~ Salmon 14~ Steak 16~ Shrimp 15~

Warm Lobster with butter- Market Price

Caesar – Romaine, shaved parmesan, croutons & Caesar dressing 13~

Wedge – Romaine topped with pancetta, beets, oven roasted tomatoes, pickled carrots, gorgonzola crumbles & Italian dressing 16~ GF

Caprese – Heirloom cherry tomatoes, basil, greens, balsamic drizzle, balsamic pearls, mozzarella balls & EVOO 17~ GF, V

Summer Salad – Kale, blueberries, strawberries, peaches, maple glazed nuts, feta crumbles, & blueberry maple balsamic dressing 17~ GF, V

House – Greens topped with tomatoes, cucumbers, onions, pickled carrots, croutons & Italian dressing 10~ V

GF denotes gluten free; V denotes vegetarian

Entrees

Gramp's Favorite Italian Classics

Chicken Parm 28~ House-made GF Meatballs 25~ Veal Parmesan 34~

All above served over spaghetti with house marinara, shaved cheeses & a dollop of ricotta. Gluten Free pasta available by request, add 5~

Shrimp Scampi – Lemon, garlic, shallots, parsley, wine, roasted tomatoes & parsley over penne pasta 35~

Roasted Rack of Lamb – Cannellini beans, tomato & fennel ragu, mint sauce & roasted potatoes 49~ GF

Pork Saltimbocca – Prosciutto, sage, & wild mushroom Madeira wine sauce, over creamy polenta 32~ GF

Filet Mignon – Barolo sauce, bone marrow butter, crispy onions, vegetables & roasted potatoes 49~

Bistro Steak – Wild mushroom Madeira sauce, roasted potatoes & vegetables 39~ GF

Baked Salmon – Mediterranean farro salad, carrot mascarpone purée, lemon basil butter & pistachio gremolata 35~

Pesto Parmesan Crusted Haddock – Blistered tomato relish & Mediterranean farro salad 34~

Grilled Lemon Herb Chicken Breast – Marinated with rosemary, garlic, & mustard, with strawberry balsamic sauce & pistachio gremolata, served with roasted potatoes & vegetables 28~ GF

Mediterranean Pasta – Chicken, white beans, tomatoes, fennel, olives, kale, artichokes & feta crumble, tossed with penne 32~

Wild Mushroom Risotto – Carnaroli rice, array of mushrooms, oven roasted tomatoes, kale, parmesan & mascarpone cheese with truffle oil drizzle 30~ V

Lobster Carbonara – ¼ pound of lobster meat sautéed with pancetta, cream, peas & cheese, tossed with pasta 39~

Gluten Free pasta available by request, add 5~

Add 4oz warm lobster with butter to any dish- Market Price

Save Room for Dessert!

Maple Ginger Crème Brulé
Topped with crystalized ginger & whipped cream 10~ (GF)

Strawberry Shortcake
Mascarpone vanilla biscuits topped with whipped cream 10~

Smore's Molten Cookie
Gram crackers, chocolate, marshmallows & chocolate chip cookies baked, topped with toasted fluff & gram cracker crumble 11~

Cheesecake
with lemon curd & strawberries 11~

Warm Chocolate Bread Pudding
raspberry sauce & house-made chocolate ice cream 10~

Pana cotta
Peaches, oat crumble & peach bourbon drizzle 10~
Can be made gluten free, just ask!

Blueberry Pie
Served with vanilla ice cream 11~

Compliment your Dessert with:

Espresso 4~ Coffee 3~ Tea 3~

* We kindly ask for no modifications or exchanges on the menu*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Sorry, no separate checks on parties of 6 or more, we also reserve the right to add 20% gratuity on parties of 6 or more