



The MENU

STARTERS

Starters

Warm Three Cheese Bread – House red sauce & roasted garlic ricotta 8~ V

Bruschetta – Oven roasted tomatoes & herb garlic ricotta 12~ V

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

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

Mussels – Lemon, capers, shallots, wine, basil & oven roasted tomatoes with
grilled bread 20~

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 15~ GF

Chinatown Pork Dumplings – Sesame seeds & ponzu sauce 14~

Jumbo Shrimp & Polenta – White wine, lemon, garlic, parsley, capers
& 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~

Warm Country Mediterranean Olives 10~ V + GF

The MENU

SALADS

Salads

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

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

Add a Protein:

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

GF- Gluten Free

V-Vegetarian

The MENU

ENTREES

Entrees

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

All served over spaghetti with house marinara, shaved parmesan & ricotta.

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

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

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

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

Baked Salmon – Chef's rice, carrot mascarpone purée, lemon basil butter & pistachio gremolata 35~ GF

Pesto Parmesan Crusted Haddock – Blistered tomato relish, Chef's rice & vegetables 34~

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

Chicken Florentine Pasta – Chicken, roasted tomatoes, spinach, wine & parmesan cream 28~

Wild Mushroom Risotto – Carnaroli rice, assorted mushrooms, oven-roasted tomatoes, spinach, parmesan & mascarpone cheese 30~ V + GF

Gluten Free Pasta available by request 5~ GF

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

No separate checks on parties of 6 or more & reserve the right to add 20% gratuity

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

Save Room for Dessert.....

Maple Ginger Creme Brulee

Topped with crystalized ginger &
whipped cream 10~ (GF)

S'mores Molten Cookie

Chocolate chip cookies, marshmallows & chocolate baked, topped with
toasted fluff & graham cracker crumble 11~

Salted Caramel Cheesecake

with salted caramel drizzle 10~

Warm Chocolate Bread Pudding

raspberry sauce & house-made chocolate ice cream 10~

Blueberry Pie

Served with vanilla ice cream 11~

Compliment your Dessert with:

Espresso 4~

Coffee 3~

Tea 3~