

## Antipasti

Tomato and basil soup - Umbrian olive oil - haloumi croutons .....	15
Gnocchi al forno - porcini mushroom cream - prosciutto - fontina - lemon breadcrumbs .....	21
Steamed P.E.I mussels - white wine - herbs - preserved lemon - grilled croutons .....	18
Fried calamari - spicy tomato sauce - Thai chili sauce - vinegar peppers .....	20
Lioni burrata - prosciutto San Daniele - roasted tomatoes - fresh figs - walnut vinaigrette.....	21
Organic red beets - whipped goat cheese - orange - caraway and sunflower seed crunch.....	17
Crispy cauliflower - parsley - lemon - parmesan - romesco sauce .....	19
American Wagyu beef carpaccio - arugula - parmesan - mushrooms - truffle * .....	21
Mixed baby lettuce salad - shaved Grana Padano - balsamic - lemon vinaigrette .....	16
Organic romaine hearts - Caesar dressing - focaccia croutons * .....	16
Chopped Greek salad - red wine and herb vinaigrette - feta cheese .....	17

## Pizze

Tomato sauce - shredded mozzarella or fresh mozzarella - basil .....	21
Sausage - tomato sauce - hot cherry peppers - mozzarella - sweet onions .....	23
Prosciutto San Daniele - sliced tomatoes - baby arugula - fresh mozzarella .....	25
Pepperoni - tomato sauce - caramelized onion - spicy honey - Sicilian oregano .....	23
Gorgozola Dolcelatte - fresh figs - roasted walnuts - arugula - white truffle oil.....	24

## Pasta

Penne rigate - tomato basil or vodka tomato cream with pancetta and onion .....	21
Cavatelli pasta - grilled eggplant - garbanzo - fresh mozzarella - cherry tomato basil .....	26
Wild mushroom ravioli - Madiera wine - black truffle puree - Fontina Valle d' Aosta .....	28
Occhi di Lupo - all beef Bolognese sauce - mushrooms - herb ricotta .....	28
Butternut squash agnolotti - brown butter and sage - hazelnuts .....	27
Zucchini spaghetti "Zoodles"- chicken and spinach meatballs - cherry tomatoes .....	29
Linguine fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes .....	30
Spicy lobster tagliatelle (3 oz.) - Calabrian chili - cherry tomatoes - baby arugula .....	38

## Secondi

Pan roasted sea scallops - lobster and pumpkin spring roll - organic spinach - calamansi vinegar - chili crisp .....	38
Braised boneless veal shank - soft polenta - roasted baby carrots - rosemary bread crumbs .....	32
Pan roasted Icelandic cod - braised artichokes "Barigoule style" mushrooms - lardons - flat leaf parsley .....	35
Hidden fjord salmon - celery root puree - grilled kale sprouts - honey crisp apple - smoked maple glaze .....	37
Breast of chicken "Milanese" marinated tomatoes - baby arugula - fresh mozzarella .....	29
Wood oven roasted Amish chicken - roasted cauliflower and organic carrots - natural jus .....	31
Australian rack of lamb - organic barley - lentils - Brussel sprouts - lamb jus - fermented garlic .....	40
Veal rib chop - butternut squash risotto cakes - fontina cheese - chanterelle mushrooms .....	45
Dry aged C.A.B. burger - brioche roll - pepper jack - peppadew mayo - French fries * .....	24
Allen brothers 12 oz. N.Y. strip steak - baby sweet potatoes - peppercorn sauce .....	42
Salad with chicken 29 / shrimp 34 / salmon 37 / scallop 37 <i>Mixed greens / Organic romaine / Chopped Greek / Red beets</i>	

## Contorni

Organic barley with lentils and Brussels sprouts 14    Beet greens or Organic spinach with garlic and olive oil 10/14
Roasted Brussels Sprouts 14    Roasted cauliflower and carrots 14    French fries with truffle aioli 12

We must tell you that consumption of raw or undercooked meats, seafood, or poultry may increase your risk of foodborne illness.

**Chefs - Albert DeAngelis - Matthew McNerney**  
**General Manager - Elma Patoshi**