

APPETIZER

- Roasted tomato and basil soup, halloumi cheese, Umbrian olive oil 14
- Crispy “Buffalo” cauliflower, micro celery, gorgonzola sour cream 17
- Fried calamari, sweet chili sauce, spicy tomato sauce 20
- Steamed P.E.I. mussels, white wine, shallots, fresh herbs, grilled bread 18
- Gnocchi al forno, porcini mushroom cream, nduja, fontina, lemon bread crumbs 19
- Kung Pao Brussels sprouts with peanuts, sesame, scallions 16
- Wagyu beef carpaccio, arugula, shaved, Grana Padano, caper berries, truffle vinaigrette 19
- Lioni burrata, roasted beefsteak tomatoes, calabrese salami, arugula, crispy foccacia 21
- Eggplant meatballs, harissa aioli, chopped vegetable salad 18
- Baby Arugula, crispy prosciutto, Asian pear, hazelnuts, goat cheese, truffle sherry vinaigrette 16
- House chopped salad, herbs, garbanzo, onions, tomato, feta cheese, balsamic dressing 15
- Heart of romaine, croutons, crispy shallots, preserved lemon, Caesar dressing 15
- Hand cut French fries, truffle aioli 14

PIZZA

- Margherita with plum tomato, shredded **or** fresh mozzarella, basil, parmesan 19
- Roasted mushrooms, fresh thyme, black truffle puree, burrata 22
- Italian sausage, hot cherry pepper, red onions, and mozzarella 20
- Pepperoni, caramelized onions, mozzarella, oregano, spicy honey 20
- Breaded crispy chicken, vodka sauce, pancetta, ricotta, mozzarella 23

* Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness.

PASTA

- Penne, tomato basil sauce **or** ala vodka, pancetta, onions, spicy tomato cream 21
- Four cheese beggars purse, wood roasted mushrooms, black truffle cream 27
- Linguine, “Bolognese” beef and vegetable ragu, herb ricotta cheese 25
- Fresh spaghetti, shrimp, lemon and pepper sauce, bread crumbs, broccoli 30
- Zucchini spaghetti “Zoodles”, eggplant meatballs, cherry tomatoes, provolone 28

ENTRÉE

- Salmon or shrimp bowl, jasmine rice, quinoa, green chickpea hummus 29
- Parmesan crusted halibut, sautéed spinach, tomato, chives, white wine sauce 36
- Slow braised beef, butternut squash, sage bread crumbs 30
- 12 oz. C.A.B. strip steak, duck fat potatoes, mixed mushrooms, sherry vinegar 42
- Roasted Amish chicken, roasted garlic mashed potatoes, Autumn vegetables 29
- Hidden Fjord salmon, heirloom beans, Brussels sprouts, porcini and tomato sugo 34
- Branzino filet, braised dinosaur kale, wild mushrooms, bacon-balsamic cream 32
- Breast of chicken “Milanese” marinated tomatoes, baby arugula, fresh mozzarella 28
- Allen Brothers 8 oz. burger, pickled green tomato, peppadew mayo, beer cheese 23
- Any salad with grilled chicken 28 with salmon 34 with branzino 32

SIDES

- Duck fat fingerling potatoes 10 Roasted garlic mashed potatoes 11
- Braised dinosaur kale and wild mushrooms 14 Heirloom beans, Brussel sprouts 14
- Sauteed spinach with garlic/olive oil 12 Jasmine rice/ quinoa vegetables 12

WINE APPRECIATION NIGHT EVERY SUNDAY
50% OFF BOTTLES UNDER \$100
25% OFF BOTTLES OVER \$100

CHEFS ALBERT DEANGELIS, MATTHEW MCNERNEY, ELI PAYES