



## Appetizers

### Charcuterie Platter \$23.99

Prosciutto di Parma, Cotecchino Sausage, Schiacciata Picante, Aged Vermont Cheddar, Great Hills Blue, Double Cream Brie, Marcona Almonds, Proper Raisins, Honey Comb, Membrillo, Baguette

### Sautéed Prince Edward Island Mussels \$15.99

Roasted Garlic, White Wine, Leek and Tomato Broth, Crushed Red Pepper, Soft Herbs

### Bruschetta Trio - \$12.99

- Caprese, Diced Garden Tomatoes, Onions, Basil and Fresh Mozzarella, Extra Virgin Olive Oil, Balsamic Drizzle
- "Il Fruto", Avocado, Smoked Tempeh, Hemp Seeds, Breakfast Radish, Lemon, Basil, Sea Salt
- Eggplant Caponata, Fried Eggplant, Capers, Onion, Garlic, Garden Tomatoes and Raisins, Hot Pepper

### Grilled Octopus "Niçoise" - \$18.99

Golden Potato, Pickled Sea Beans, Tomatoes, Olives, Fine Herb Aioli, Smoked Paprika Oil Vinaigrette, Grilled Bread

### Crispy Pork Belly - \$14.99

Blood Orange Bourbon BBQ, White Hominy, Sour Mash Peaches, Fried Garlic, Green Onions

### Fried Chicken Lollipops - \$14.99

Sweet and Spicy Chili, Ginger, Sesame Glaze, Fried Bean Thread, Scallions and Fried Garlic

### Sizzling Escargots - \$10.99

The Finest Helix Snails in a White Wine Garlic Butter with Spinach and Asiago Cheese, Grilled Bread

## Salads

### Compressed Watermelon - \$12.99

Feta, Kalamata Olive and Arugula, Citrus Vinaigrette, Soft Herbs, Fig Balsamic Drizzle

### Classic Caesar - \$12.99

Baked Asiago Crisp, Creamy Roasted Garlic Dressing, Herb Croutons, Parmesan Flakes

### Burrata Caprese - \$13.99

Garden Tomato, Cucumber, Sweet Onion with Fresh Basil, Extra Virgin Olive Oil, Cracked Black Pepper, Grilled Bread

### Garden Greens - \$8.99


Sliced Strawberries, Candied Nuts, Cherry Tomatoes, Cucumbers, Raspberry Ranch


ADD TO ABOVE

Grilled Sliced Chicken \$6.99, Zaatar Crusted Salmon \$8.99, Prime Sirloin Tips \$12.99, Shrimp Skewer \$8.99, Pan Seared Scallops \$14.99, Smoked Tempeh \$6.99

## Soups

Chilled Potato and Leek, Fried Leek Hay  \$5.99/\$7.99

Lobster and Corn Chowder, Thyme Oil, Honey Corn Bread Croutons  \$8.99/\$13.99

French Onion Soup, Gruyere and Cheddar Blend, Rustic Crouton  \$8.99

## Flatbreads - Ultra Thin Dough from our 650-Degree Oven \$14.99

BBQ Chicken, Pickled Onion, Grilled Pineapple, Cheddar Blend

Cheeseburger, Four Cheese Blends topped with Shredded Lettuce, Tomatoes, Onions, Pickles in a Creamy B.L.T. Aioli

Classic Margherita, Sliced Tomato, Fresh Mozzarella, Romano and Parmesan, Fresh Basil, EVOO

Italian Meats, Tomato Base, Prosciutto di Parma, Cotecchino Sausage, Schiacciata Picante, Assorted Cheese





## Entrées

Ricotta Gnocchini - \$19.99

Sautéed Tomato, Baby Spinach, Squashes of Summer, Caramelized Sweet Onion, Green Peas and Rabe, Pesto Cream Sauce

Tuscan Lamb and Vegetable Ragout - \$23.99 🌿

Tender Braised Lamb, Mirepoix Vegetables, Peppers, over Mafaldine Pasta

Breast of Chicken "Milanese" - \$19.99 🌿

Very Thinly Pounded Chicken Breast, Breaded and Fried, Arugula Parmesan Balsamic Salad, Orecchiette Pasta Primavera

Squash "Zoodles" with Eggplant "Meatballs" - \$19.99

Marinara, Nut Free Pesto, Parmesan and Romano, Vegan Upon Request

Crispy Summer Duck - \$27.99 🌿

Faro Succotash, English Pea Puree, Cherry Demi-Glace, Pickled Apple

Grilled Swordfish Steak Agrodolce - \$28.99 🌿

Sweet and Sour Peppers and Onions, Lemon Thyme Spinach Basmati Rice

Orecchiette and Broccoli Rabe - \$19.99 🌿

Garlic, Virgin Olive Oil, Lemon Juice, Whole Butter, Crushed Red Pepper, Parmesan and Romano

Add on

Our Own Mildly Hot Sausage - \$21.99

Sautéed Chicken - \$21.99

Plump Gulf Shrimp - \$24.99

Pick 2 - \$25.99 Pick 3 - \$26.99

King Trumpet Mushroom Creamy Vegan Risotto - \$24.99 🌿

Sweet Onions, Extra Virgin Olive Oil, Porcini Powder, Umeboshi "Ricotta", Smoked Tempeh, Sturdy Greens

Za'atar Spiced Filet of Salmon - \$28.99 🌿

Spinach Basmati Rice, Tzatziki sauce, Creamy Tahini, Squashes of summer

Paella Valencia for 2 - \$46.99 🌿

Saffron Rice with Capers, Roasted Red Peppers, Diced Tomatoes and Peas, Sea Scallops, Gulf Shrimp, Chorizo Sausage, Chicken, Mussels, Littleneck Clams and Escargot

## From the Char Grill

USDA Prime New York Sirloin 14 ounce - \$38.99 🌿

8oz Boneless Center Cut Bacon-wrapped Filet Mignon - \$38.99

Choice of Roasted Shallot Demi-glace, Au Poivre, Bearnaise Sauces

Stuffed Veal Chop - \$32.99 🌿

Spinach, Roasted Tomato and Smoked Gouda, Smoked Tomato Demi-Glace

**Above Grill items have choice of 2 sides**

**Sides:** \$7.50

Sautéed Broccoli Rabe with Olive Oil, Garlic and Crushed Pepper 🌿

Lemon Thyme Spinach Basmati Rice 🌿

Saffron Rice with Capers, Roasted Red Peppers, Diced Tomatoes and Peas 🌿

Pasta Primavera 🌿

Garden Vegetables 🌿

Sweet Potato Fries with Onion Dip 🌿

Faro Succotash

Green Peas 🌿

Garlicky Spinach 🌿

Toasted Yukon Potatoes 🌿

Shoestring Fries 🌿



Gluten Free



Can be Modified Gluten Free