
{Antipasti}

Marinated Olives 5

Bruschetta

Peperonata, Grilled Crostini 8

Roasted Cauliflower

Heirloom Cauliflower, Roasted Peppers, Radicchio, White Balsamic 12

Baby Lettuce

Apple, Gorgonzola, Walnuts, Herb Vinaigrette 10

Winter Minestrone

Autumn Vegetables, Parmesan, Pancetta 8

{Insalate}

Ceaser

*Grilled Chicken or Steak, Romaine Lettuce,
Radish, Parmigiano Reggiano, Croutons 16*

Nicoise

*Grilled Tuna Loin, French Beans, Potatoes,
Olives, Hard Boiled Egg, Dijon Vinaigrette 16*

Salmon

*Grilled Salmon, Spinach, Grilled Radicchio,
Cannellini Beans, Onion, Tomato,
Parmigiano Reggiano 17*

{Panini}

All served with side house salad

Tuna

*Grilled Tuna, Olive Tapenade, Tomato, Basil,
Spinach, Lemon Aioli 15*

Mushroom

*Grilled Portabella Mushroom, Zucchini,
Tomatoes, Red Pepper, Caramelized Onions,
Herbed Goat Cheese 14*

Steak

*Grilled Wagyu Skirt Steak, Caramelized Onions,
Gorgonzola, Tomatoes,
Balsamic Reduction 16*

{Entrata}

Pumpkin Tortellini

Winter Vegetables, Pancetta, Sage Butter, Pecans 18

Seafood Linguini

Shrimp, Calamari, Mussels, Olive Tapenade, Piquillo Peppers, Tomato, Garlic 18

Spinach Pappardelle

Bolognese, Herbed Ricotta 18

Salmon

Grilled Salmon, Asparagus, Fava Beans, Cipolline Onions, Herbed Butter 21

Roast Chicken

Amish Chicken, Faro, Artichokes, Spinach, Charred Lemon and Anchovy Citronette 19