



## APPETIZERS & SALADS

- Lobster & Corn Risotto** | 20/36 Grilled Sweet Corn | Fresh Herbs | Shaved Parmesan Cheese
- Polpetti** | 11 Slowly Cooked Beef & Pork Meatballs | Salsa Di Nonna | Shaved Parmigiano Reggiano
- Fried Calamari** | 16 Fried Banana Peppers | Lemon Aioli
- Jumbo Shrimp Cocktail** | 19 House-Made Cocktail Sauce
- Tuna Carpaccio** | 20 Capers | Fresh Lemon | Truffle Oil | Fresh Greens
- Crab Cakes** | 20 Rémeoulade, Fresh Greens
- Arugula Salad** | 14 Whipped Creamy Ricotta | Sugar Snap Peas | Tomatoes | Toasted Pine Nut Vinaigrette
- Insalata Di Caesar** | 12 Crisp Romaine Lettuce | Croutons | Shaved Parmigiano | Caesar Dressing
- Mediterranean Salad** | 16 Tomatoes | Cucumber | Red Onion | Olives | Bell Peppers | Feta  
Stuffed Grape Leaf | Red Wine Vinaigrette

## ENTRÉES

- Shrimp Scampi** | 27 Jumbo Shrimp | Linguini | Fresh Garlic
- Spring Pasta** | 21 [Description to Follow]
- Pappardella Bolognese** | 23 Traditional Beef & Pork Ragù | Plum Tomatoes | Fresh Herbs | Ricotta Cheese
- Free Range Chicken Parmesan** | 25 Fresh Mozzarella | House-Made Marinara | Linguini
- Spring Roasted Lemon Chicken** | 25 Oven-Roasted Fingerling Potatoes | Carrots | Radish | Scallions | Natural Jus
- Braised Short Rib of Beef** | 30 Creamy Mascarpone Polenta | Crispy Leeks | Red Wine Reduction
- Grilled Skirt Steak** | 34 Roasted Potatoes | Garlic String Beans | Chimichurri Sauce
- Double Cut Pork Chop** | 30 Pickled Cherry Peppers | Caramelized Onions | Creamy Polenta
- Crispy Skin Branzino** | 34 Saffron Rice | Sautéed Spinach | Red Pepper Aioli
- Pan-Seared Salmon** | 27 Sautéed Broccoli | Wild Rice | Herb Jus
- Baked Eggplant Rollatini** | 21 Ricotta Cheese | Parmesan | House-Made Marinara Sauce | Fresh Basil

## DESSERTS

- Chocolate Lava Cake** | 8 Blackberry Ice Cream
- Cheese Cake** | 8 Lemon Curd | Berry-Thyme Compote | Candied Lemon
- Spring Panna Cotta** | 8 Fresh Strawberries | Balsamic Syrup
- Tiramisu** | 8
- Affogato** | 8 Vanilla Ice Cream | Shot of Espresso | Chocolate Shavings [Add Sambuca 5]
- Assorted Ice Cream and Sorbet** | 7

Please Inform our Staff of any Dietary Restrictions | Some Menu Items & Sides Subject to Change

## HAND-CRAFTED COCKTAILS

<b>BEER LIST</b>	
Duvel Strong Ale	8
Bitburger Premium Pilsner	8
Peroni Pale Lager	8
Sierra Nevada Pale Ale	6
Lagunitas IPA	6
Allagash White	6
Narragansett Lager	6
Blue Moon Belgian White	7
Heineken	6
Amstel Light	6
Corona	6
Guinness Draught Stout	7

## SPARKLING

	<b>Gls</b>
Prosecco, Maschio, Brut, Italy	12
Charles De Fere Reserve Rose, France	14

## WHITE

Riesling, Nik Weiss, Mosel Valley, DEU	12
Pinot Grigio, Barone Fini, Valdadige, IT	11
Pinot Grigio, Santa Margherita, IT	16
Sauvignon Blanc, Bonterra, CA	12
Sancerre, “La Porte du Caillou”, FR	13
Chablis, Simonnet-FeBvre, Burgundy, FR	14
Chardonnay, Wente Vineyards, CA	12

## ROSÉ

Hess, Shirtail Ranches, CA	11
Henri Bourgeois, Sancerre Rose, Loire, FR	14
Billette, Bouquet de Provence, FR	12

## RED

Merlot, Fidelity, Alexander Valley, CA	14
Malbec, Flechas De Los Andes, Argentina	11
Cabernet Sauvignon, Silver Palm, CA	12
Château La Grange Clinet, Bordeaux, FR	16
Primitivo, Tormaresca, Puglia, IT	12
Chianti Classico, Capraia, IT	14
Pinto Noir, Gerard Bertrand, FR	14