

Specials OUR CHEF'S VISION

Small Bites

Ask us about the perfect pairing!

Charcuterie Board – 21

Perfect for sharing: An elegant assortment of seasonal fruits, artisan cheeses, smoked turkey, capocollo, beef sausage, and olives. Served with warm pita bread and two goat cheese spreads—one drizzled with raspberry, the other topped with mango purée and fresh strawberries.

Pita & Chimichurri Hummus – 13

Creamy house-made hummus topped with vibrant chimichurri and diced tomatoes, served with warm pita bread.

Meatball Trio Flight – 12

A savory flight of three beef meatballs: one in classic marinara with parmesan, one in rich Alfredo, and one in creamy tomato sauce topped with fresh basil.

Crab & Lobster Ravioli – 18

Stuffed with tender crab and lobster, served in a house-made creamy tomato sauce infused with white wine and finished with chiffonade basil and shaved parmesan.

Desserts

Charcuterie Board – 21

Perfect for sharing: A sweet assortment featuring delicate macarons, fudgy brownie bites, European cookies, fresh fruit, cream cheese & chocolate dip, hazelnut spread, and mango-infused ladyfingers topped with strawberries, classic cheesecake bites drizzled with house-made blueberry preserves infused with our red wine liqueur.

Cannolis - \$6

Crisp pastry shells filled with sweet, fresh cream and lightly dusted with powdered sugar. A classic Italian indulgence.

Please inform your server of any food allergies or dietary restrictions.

Our menu items may contain or come into contact with common allergens, including:

Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.