



## STARTERS

- grilled artichoke    cracked mustard aioli    14
- housemade ricotta cheese    basil pesto, tomato and toasted bread    13
- crispy calamari    spicy aioli and roasted tomato sauces    15
- charcuterie for 2  
 selection of local cheeses, meats, grilled baguette and house made pickles    25  
 add \$8 for each additional person
- soup of the day    bowl 10    cup 6

## SALADS

- caesar salad  
 traditional caesar dressing on romaine lettuce, parmesan snow    14
- italian salad  
 chopped lettuces, salami, bocconcini, pine nuts, and basil vinaigrette 14
- house mixed greens salad  
 mixed greens, gorgonzola cheese, housemade herb croutons  
 creamy lemon vinaigrette    11

## ENTREES

- herb crusted trout  
 citrus herb butter, fingerling potatoes, green beans    45
- grilled lamb chops  
 mint pesto, creamy rosemary gorgonzola polenta    56
- pan seared scallops on sweet corn risotto  
 roasted red pepper puree, arugula    43
- almond crusted salmon  
 sauteed asparagus, parmesan mashed potatoes citrus herb butter    40
- bolognese pappardelle pasta  
 traditional pork, veal meat sauce, housemade pappardelle, parmesan    38
- cioppino  
 seafood in a creamy tomato broth    39
- smoked chicken fettuccine  
 tomatoes, basil, pine nuts, parmesan cream sauce on housemade fettuccine    38
- steak frites  
 16 oz. bone-in rib eye, horseradish butter, herb fries,    69
- mary's organic chicken breast  
 pan-seared on herb cous cous, haricot vert/ kalmata olive ragu  
 sundried tomato vinaigrette    38