



DINNER MENU

SERVED AFTER 5:30

STARTERS

- grilled artichoke cracked mustard aioli 14
- house made ricotta cheese honey, lemon, thyme and grilled focaccia 13
- crispy calamari spicy aioli and roasted tomato sauces 15
- baby onion rings berry catsup 9
- charcuterie for 2
- selection of local cheeses, meats, housemade pickles, grilled baguette 26
- add \$8 for each additional person
- soup of the day 8
- housemade focaccia bread & baguette
- whipped butter 4

SALADS

- caesar salad
- traditional caesar dressing on romaine lettuce, parmesan snow 15
- add grilled chicken breast + \$9; add grilled salmon filet + \$9; add grilled shrimp + \$9
- chopped italian salad
- salami, bocconcini, pepperoncini, pine nuts, chopped lettuce, basil vinaigrette 12
- caprese salad
- burrata, vine ripe tomatoes, fresh basil, olive oil and balsamic glaze 15
- house salad
- mixed greens, cherry tomatoes, bleu cheese crumbles with herb vinaigrette 11

ENTREES

- bolognese alla rigatoni
- traditional pork, veal meat ragu, parmigiano reggiano, house made ricotta 38
- pan seared scallops on sweet corn risotto
- roasted red pepper purée, arugula 42
- smoked chicken fettuccine
- tomatoes, basil, pine nuts, parmesan cream sauce on house made fettuccine 37
- herb crusted trout filet
- lemon butter, seasonal vegetables 40
- steak and frites
- 16 oz. bone in rib eye, bordelaise, herb fries 75
- almond encrusted salmon
- lemon herb butter, whipped potatoes, asparagus 40
- grilled lamb chops
- mint almond pesto, rosemary polenta, haricot vert 57
- parmesan crusted chicken breast
- spaghetti with marinara, fresh mozzarella and basil 38
- grilled half-pound cheeseburger
- cheddar, bacon, lettuce, tomato, mayo on floured bun with fries 26
- grilled bone-in pork chop
- cherry balsamic gastrique, honey sweet potatoes, braised greens 39
- pasta primavera
- fresh pasta, seasonal vegetables, garlic, basil pesto, extra virgin olive oil, fresh herbs shaved parmesan 32