



---

**STARTERS**

---

- grilled artichoke**      cracked mustard aioli      12
- housemade ricotta cheese**      basil pesto, tomato and focaccia toasts      9
- crispy calamari**      spicy aioli and roasted tomato sauces      14
- baby onion rings**      berry catsup      9
- charcuterie for 2**  
selection of local cheeses, meats, grilled baguette and house made pickles      20  
add \$6 for each additional person
- soup of the day**      cup 5      bowl 9

---

**SALADS**

---

- caesar salad**  
traditional caesar dressing on romaine lettuce 11
- italian salad**  
chopped lettuces, salami, bocconcini, pine nuts, and basil vinaigrette 12
- house mixed greens salad**  
mixed greens, gorgonzola cheese, herb croutons,  
creamy lemon vinaigrette 9

---

**PASTAS and RISOTTO**

---

- bolognese pappardelle pasta**  
traditional pork, veal meat sauce, house made pappardelle, parmesan 32
- smoked chicken fettuccine**  
roasted cherry tomatoes, basil, pine nuts, parmesan sauce 32
- pan seared scallops on sweet corn risotto**  
roasted red pepper puree, arugula 39
- housemade ravioli of the day**      AQ

---

**ENTREES**

---

- herb crusted trout**  
citrus herb butter, mashed potatoes, green beans 39
- grilled salmon niçoise salad**  
green beans, baby potatoes, egg, tomatoes, olives on mixed greens  
with honey mustard dressing 33
- grilled pork chop**  
maple sage sauce, butternut squash and apples, brussels sprouts 35
- grilled lamb chops**  
smashed yukon gold potatoes, green beans, mint pesto 45
- steak frites**  
16 oz. bone-in rib eye, horseradish butter, fresh herb fries, brussels sprouts 59
- cioppino (fisherman's stew)**  
seafood in a creamy tomato sauce, basil aioli on grilled peasant bread 37
- shrimp and corn salad**  
tomatoes, avocado, onion, cilantro and lime, lettuce and toasted pine nuts 29