
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

shrimp and pesto flatbread artichokes, tomato and mozzarella 12

baby onion rings berry ketsup 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

burrata and summer fruit salad

toasted pine nuts, arugula, and balsamic vinaigrette 13

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

ENTREES

smoked chicken fettuccine

roasted cherry tomatoes, basil, pine nuts, parmesan cream sauce 32

grilled salmon salad

haricot vert, potatoes, boiled egg, kalmata olives,

honey mustard dressing, baby onion rings 30

bolognese pappardelle pasta

traditional pork, veal meat sauce,

house made pappardelle, parmesan 29

pan seared scallops on sweet corn risotto

roasted red pepper puree, arugula 39

grilled lamb chops

roasted baby potatoes, honey roasted carrots, mint 45

herb crusted trout

citrus herb butter, sautéed spinach, lemon risotto 39

steak frites

beef filet, horseradish butter, fresh herb fries,

swiss chard 40

cioppino fisherman's stew

basil aioli, grilled peasant bread 37

house made capellini pasta

asparagus, snow peas, fresh basil, crispy prosciutto

lemon butter sauce 25