



STARTERS

grilled artichoke	cracked mustard aioli	12
housemade ricotta cheese	basil pesto, tomato and toasted bread	13
crispy calamari	spicy aioli and roasted tomato sauces	14
baby onion rings	berry catsup	10
charcuterie for 2		
selection of local cheeses, meats, grilled baguette and house made pickles		
add \$7 for each additional person		
soup of the day	cup	5
	bowl	9

SALADS

caesar salad		
traditional caesar dressing on romaine lettuce, parmesan snow		
		13
italian salad		
chopped lettuces, salami, bocconcini, pine nuts, and basil vinaigrette		
		14
house mixed greens salad		
mixed greens, gorgonzola cheese, herb croutons, creamy lemon vinaigrette		
		10

ENTREES

bolognese pappardelle pasta		
traditional pork, veal meat sauce, house made pappardelle, parmesan		
		34
herb crusted trout		
citrus herb butter, roasted baby potatoes, green beans		
		42
grilled lamb chops		
smashed yukon gold potatoes, sauteed broccolini, mint pesto		
		54
smoked chicken fettuccine		
roasted cherry tomatoes, basil, pine nuts, parmesan sauce		
		35
pan seared scallops on sweet corn risotto		
roasted red pepper puree, arugula		
		41
almond crusted salmon		
sauteed asparagus, parmesan mashed potatoes citrus herb butter		
		38
mushroom sage fettuccine		
sauteed cremini, sage brown butter and parmesan cheese		
		35
cioppino (fisherman's stew)		
seafood in a creamy tomato sauce, basil aioli on grilled peasant bread		
		37
grilled pork chop		
maple sage sauce, butternut squash and apples, brussels sprouts		
		37
steak frites		
16 oz. bone-in rib eye, horseradish butter, fresh herb fries, brussels sprouts		
		62
chicken parmesan		
marinara, fresh mozzarella, basil pesto, baby arugula		
		36