



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
- charcuterie for 2**
selection of local cheeses, meats, grilled baguette and house made pickles 24
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

- herb crusted trout**
citrus herb butter, roasted baby potatoes, green beans 42
- grilled lamb chops**
mint pesto, creamy rosemary gorgonzola polenta 54
- 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
- bolognese pappardelle pasta**
traditional pork, veal meat sauce, housemade pappardelle, parmesan 34
- grilled steak salad**
8 oz. flatiron steak, gorgonzola cheese, bacon, tomatoes, avocado, soft boiled egg and
housemade ranch dressing on bibb lettuce 34
- seafood pasta**
seafood in a creamy tomato sauce, housemade spaghetti 37
- smoked chicken fettuccine**
tomatoes, basil, pine nuts, parmesan cream sauce on housemade fettuccine 35
- steak frites**
16 oz. bone-in rib eye, horseradish butter, herb fries, 62
- parmesan crusted chicken breast**
marinara, fresh mozzarella and basil pesto with baby arugula
on fettuccine 35