



STARTERS

grilled artichoke cracked mustard aioli 14

house made ricotta cheese basil pesto, tomato and toasted bread 13

crispy calamari spicy aioli and roasted tomato sauces 15

baby onion rings berry catsup 10

charcuterie for 2

selection of local cheeses, meats, grilled baguette and house made pickles 25
add \$8 for each additional person

soup of the day cup 5 bowl 8

SALADS

caesar salad

traditional caesar dressing on romaine lettuce, parmesan snow 15

italian salad

chopped lettuces, salami, bocconcini, pine nuts, and basil vinaigrette 17

house mixed greens salad

mixed greens, gorgonzola cheese, house made herb croutons
creamy lemon vinaigrette 12

ENTREES

herb crusted trout

mustard cream, fingerling potato & swiss chard hash 47

grilled lamb chops

mint pesto, creamy rosemary gorgonzola polenta 57

steak salad

grilled filet mignon, honey gem lettuce, crumbled bleu cheese, avocado,
cherry tomatoes, pickled red onion, crispy croutons, bleu cheese dressing 45

pan seared scallops on sweet corn risotto

roasted red pepper purée, arugula 45

salmon niçoise salad

mixed greens, heirloom potatoes, green beans, cucumbers, cherry tomatoes,
hard-boiled egg, pickled onions, dijon & white wine vinaigrette 38

bolognese pappardelle pasta

traditional pork, veal meat sauce, house made pappardelle,
house made ricotta 39

cioppino

seafood in a creamy tomato sauce
shrimp, salmon, scallops, black mussels, etc. 42

smoked chicken fettuccine

tomatoes, basil, pine nuts, parmesan cream sauce on
house made fettuccine 39

steak & frites

16 oz. bone-in rib eye, horseradish butter, herb fries 75

parmesan crusted chicken breast

house made spaghetti with marinara, fresh mozzarella and basil 39