



Dinner Menu

STARTERS

TUNA TARTARE 14.

spicy mayo, avocado puree, cucumber, ponzu

BEEF AND PECORINO MEATBALLS 14.

san marzano tomato sauce, toasted garlic bread

LOBSTER SLIDERS 16.

lemon aioli, mini brioche buns

SALADS

BACON AND SPINACH SALAD 9.

dried cranberries, crumbled feta,

warm bacon vinaigrette

CAESAR SALAD 9.

garlic croutons, pecorino romano,

lemon parmesan dressing

HEIRLOOM TOMATO SALAD 12.

baby greens, sweet corn, basil -caper vinaigrette

COBB SALAD 13.

hardboiled egg, bacon, tomato, red onion

gorgonzola, avocado, dijon vinaigrette

SALAD ADDITIONS

lemon rosemary chicken 8.

pesto roasted shrimp 11.

flat iron steak 16.

PASTAS

APPETIZER 12. ENTRÉE 22.

BOLOGNESE

rigatoni, beef, veal and pork ragu, whipped ricotta, fresh herbs

CACIO E PEPE

bucatini, cracked black pepper, pancetta, pecorino romano

ORECCHIETTE

pea shoots, sweet corn, bacon, garlic breadcrumbs

ENTRÉES

ROASTED ORGANIC CHICKEN 21.

cherry tomato, yukon mashed potatoes, asparagus

SAUTEED PORK TENDERLOIN 22.

cornbread & chorizo stuffing, warm herb vinaigrette

FLAT IRON STEAK 25.

tuscan bread salad, smoked mozzarella, peppadew dressing

ROASTED HADDOCK 23.

plum tomato, kalamata olives, feta, sautéed spinach

PESTO ROASTED SHRIMP 19.

fresh cavatelli, roasted red peppers

PLEASE INFORM YOUR SERVER PRIOR TO ORDERING IF ANYONE IN YOUR PARTY HAS ANY FOOD ALLERGIES

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS

MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

