



STARTERS & SALADS

TUNA TARTARE 13.

spicy mayo, avocado puree, cucumber, ponzu

GARLIC SHRIMP BRUSCHETTA 14.

grilled romano sage bread, cherry tomato, pesto shrimp

MEATBALL SLIDERS 10.

san marzano tomato sauce, basil, parmesan, mini brioche buns

LOBSTER SLIDERS 16.

baby greens, mini brioche buns

BACON AND BABY SPINACH 10.

dried cranberries, crumbled feta, warm bacon vinaigrette

CAESAR 10.

garlic croutons, pecorino romano, lemon parmesan dressing

ROASTED PEAR AND ARUGULA 10.

toasted almond, goat cheese, cider vinaigrette

COBB 12.

hardboiled egg, bacon, tomato, red onion, gorgonzola, avocado, honey mustard

SALAD ADDITIONS

lemon rosemary chicken 7.

pesto roasted shrimp 11.

brown sugar bourbon steak tips 12.

before placing your order, please inform your server if anyone in your party has any food allergies

consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PASTA

ENTRÉE 24. APPETIZER 13.**BOLOGNESE**

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

PESTO SHRIMP

bucatini, plum tomato, creamy pesto

ORECCHIETTE

pea shoots, sweet corn, bacon, garlic breadcrumbs

PENNE

pancetta, cherry tomato, English peas, pecorino romano

PAPPARDELLE

smoky sausage and fennel ragu, parmesan

MAINS

PAN ROASTED HADDOCK 23.

plum tomato, kalamata olives, feta, sautéed spinach

COD AND LOBSTER CAKES 27.

arugula, warm cherry tomato vinaigrette

BLACKENED SALMON 24.

English pea risotto, roasted red peppers

CAPRESE CHICKEN 21.

aged balsamic, Italian farro salad with baby greens, kalamata olives, cucumber

BROWN SUGAR AND BOURBON**STEAK TIPS 22.**

sweet potato puree, thyme roasted pearl onions, portabello mushrooms

GARLIC AND HERB MEATLOAF 21.

Yukon gold mashed potatoes, haricot verts, fig glaze

SPAGHETTI AND MEATBALLS 20.

bucatini, house made meatballs, parmesan