

FORMAGGIO

GRILL

GOOD FOOD 🔥 FINE WINE 🔥 GREAT FRIENDS

STARTERS

CALAMARI FRITTI

Crispy calamari, zucchini, mushrooms, chiles and spicy remoulade. 11.25

TUSCAN BRUSCHETTA

Ripe tomatoes with shallots on crostini with balsamic drizzle and parmesan. 13.50

'BLACKENED' AHI SASHIMI

Served over zesty orzo pasta. AQ



ESCARGOT BLEU

French snails in herbed garlic butter and bleu cheese 14.25

LIGHTER FARE

MARGHERITA PIZZA

A classic favorite with marinara, mozzarella, grape tomatoes and basil. 12.95

PESTO PANCETTA PIZZA

Mornay, mozzarella, Italian bacon and crisp romaine tossed in our pesto caesar dressing. 13.95

FISH TACOS

Today's fresh catch with pesto, creme fraiche, salsa fresca, and a side salad of mesclun greens 14.50

SAVORY LAMB TACOS

Pulled lamb with garden veggies in a flour tortilla, mesclun green salad 14.95

SEAFOOD



CRAB CRUSTED SALMON Farm raised salmon topped with crabmeat and served on a bed of spring veggies. 29.75

MAINE LOBSTER 'MAC & CHEESE' Morsels of lobster with pancetta, spinach, lobster cream and mozzarella. 29.95

PESCE DEL GIORNO Fresh from today's auction, ask your server about today's special preparation. AQ



GARLIC AHI Pan-seared ahi with our garlicky soy-ponzu sauce and served with linguine. 27.95

COMBOS

STEAK & LOBSTER Life is short. Live it up a little. Your choice of Ribeye steak or Filet Mignon 59.95

STEAK & SCAMPI Garlic shrimp paired with your favorite cut of beef, Ribeye steak or Filet Mignon 46.95



STEAK NEPTUNE Tender Filet Mignon topped with crabmeat and sauce bearnaise. 40.95.

PASTA

MUSSELS ARRABIATA AND LINGUINE Steamed mussels tossed in linguine with zesty arrabiata sauce, served with grilled garlic bread 19.00

FETTUCINE WITH SAUSAGE MEATBALLS, PEPPERS & ONIONS Homemade sausage meatballs with pomodoro and fettucine 18.95

SAVORY LAMB FETTUCINE Braised lamb with oven roasted tomatoes over fettucine pasta 28.50

MUSHROOM GNOCCHI Homemade potato dumplings in a hearty mushroom boscaiola sauce over a bed of kale. 14.95

SOUP & SALADS

ZUPPA DEL GIORNO

A good soup is food for the soul. Ask your server about today's offering. AQ

ONION SOUP GRATINEE

Slowly simmered and topped with gruyere cheese. 9.25

CAPRESE SALAD

Fresh mozzarella, vine ripened tomatoes with basil pesto and aged balsamic vinaigrette. 12.95

WARM BEET & KALE SALAD

Red beets and carrots with pan-seared balsamic glazed kale, grape tomatoes, walnuts and bleu cheese crumbles. 12.95

CLASSIC CAESAR

Crisp hearts of romaine tossed in a zesty Caesar dressing with Parmesan and homemade croutons. 9.25

JUST A NICE HOUSE SALAD

Mesclun greens, sun-dried tomatoes, feta cheese & walnuts tossed in aged balsamic vinaigrette. 9.50

SALAD ADD-ONS

with pan-seared salmon, add 11.95
with 6 shrimp, add 9.95
with chicken, add 8.50

THE ONE AND ONLY

KOBE BURGER DELUXE

Our famous Wagyu beef burger with greens, mayo, tomato, & mozzarella. Served with fries or greens. 17.00 Add hickory smoked bacon, avocado, or fried egg for 2.25 per item.

SIDE ACTION

DEMI-BAGUETTE 2.95

GARLIC CHEESEBREAD 7.95

SWEET POTATO FRIES 8.25

TRUFFLE SHOESTRING FRIES 8.25

HALF & HALF FRIES 8.95

KALE & TOMATO SAUTE 7.95

PAN SEARED BRUSSELS

SPROUTS 6.95

MASHED POTATOES 7.50

GREAT STEAKS & MORE

Steaks and Chops come with your choice of hapa rice, shoestring fries, balsamic glazed kale & grape tomatoes, or broccoli mashed potatoes. Please, no substitutions.

FILET MIGNON Lean, tender, and tasty. Served with sauce bearnaise. Served with your choice of hapa rice, shoestring fries, balsamic glazed kale & grape tomatoes, or mashed potatoes. 37.95

FILET AU POIVRE Tender filet mignon kneaded with sea salt and cracked black pepper, served with brandied peppercorn sauce. Served with your choice of hapa rice, shoestring fries, balsamic glazed kale & grape tomatoes, or mashed potatoes. 40.95

GRILLED LAMB CHOPS Double-cut chops with balsamic glaze.
3 double-cut chops 45.00 2 double-cut chops 34.00

BONE-IN DELMONICO STEAK Robustly seasoned ribeye with sea salt, black pepper, and mesquite rub. Served with your choice of hapa rice, shoestring fries, balsamic glazed kale & grape tomatoes, or mashed potatoes. 38.00

GARLIC RIBEYE STEAK WITH ARUGULA GREENS


Generously seasoned with garlic and served with demi-glaze. Served with your choice of hapa rice, shoestring fries, balsamic glazed kale & grape tomatoes, or mashed potatoes. 40.00

FALL OFF DA BONE BARBECUED RIBS Basted with our zesty BBQ sauce with slaw and shoestring fries. Full rack 33.95 Half rack 24.95

CHICKEN ROLLATINI Tender chicken breast stuffed with spinach, mushrooms, homemade boursin, and mozzarella cheese. Served with mashed potatoes and truffle broth. 24.95

HOT POTS

BRAISED SAVORY LAMB Pulled lamb with sweet peppers simmered in red wine and natural jus 26.95

 **BEEF BOURGUIGNON GRAND MERE** Our hot pot classic with pancetta, mushrooms, potatoes, carrots, and lots and lots of red wine. 28.95

SWEET HAPPY ENDINGS

TIRAMISU 8.50

LILIKOI CHEESECAKE 8.50

GLUTEN FREE CHOCOLATE PYRAMID 8.95

GELATO 4.95 WITH OUR AGED BASALMIC VINEGAR 5.95

HOMEMADE LIMONCELLO (2 OZ) 9.00

ILLY CAFE 3.95 HOT TEA 3.50

CAPPUCCINO 3.50 ESPRESSO SINGLE 3.00 DOUBLE 5.25

CAFE LATTE 3.50 SIX-PACK OF PERONI FOR THE KITCHEN 29.00