

Starters

WARM OLIVES

imported olives • lavender
citrus • fennel grissini • 5

DAILY FLATBREAD • 9

CALAMARI FRITTI

lemon aioli • pomodoro. 9

CURED MEATS FLATBREAD

locally cured meats • fresh mozzarella
provolone • parmesan • 9

CHEF'S SOUP • 5

HOUSE SALAD

mixed greens • cucumber • roasted artichoke
tomato + red wine vinaigrette • 6

CAESAR SALAD

baby romaine • garlic croutons
traditional dressing • 7

Entrees

SPAGHETTI BOLOGNESE

house-made spaghetti
traditional meat ragu • 12

HERB + GARLIC RUBBED CHICKEN

crispy yukon gold potatoes • sautéed
zucchini • chicken brodo • 14

HORSERADISH ENCRUSTED SALMON

fresh cucumber • heirloom tomatoes
basil crème fraiche • 14

GRILLED PORK TENDERLOIN

creamy polenta • baby arugula • golden
raisins • marsala jus • 14

GRILLED SIRLOIN

garlic + rosemary rubbed sirloin • asparagus
parmesan mashed potatoes • red wine demi
glace • 15

CHEF'S PASTA • 12

MUSHROOM LASAGNA

portabella • cremini • provolone cheese
pomodoro • fresh herbs • 12

House Wines

\$6 per glass (\$28 per bottle)

PINOT GRIGIO • CHARDONNAY • CHIANTI • CABERNET SAUVIGNON

SEASONAL SANGRIA \$6 - GRAPPA \$5 - LIMONCELLO \$5

Corkage Rate \$25 per bottle (750ml)