

SMALL PLATE

SAUSAGE STUFFED SHROOMS - <i>parmesan cream, olive oil, garlic, black pepper and melted mozzarella cheese</i>	13
TOMATO BRUSCHETTA - <i>tomato, burrata, arugula, rustic bread, balsamic</i>	11
POLPETTE MEATBALLS - <i>burrata cheese, crushed tomato sauce, basil, toast points</i>	14
CRISPY CALAMARI - <i>fried calamari, arrabiata, lemon aioli, sea salt</i>	16
BRUSSELS SPROUTS - <i>prosciutto, chilies, pecorino cheese, lime crema</i>	12
PARMESAN FRIES - <i>truffle oil, cracked black pepper, sea salt, drizzled with garlic herb aioli, dusted with parmesan</i>	10
PEI MUSSELS - <i>spicy Italian sausage, braised fennel, white wine, tomato, garlic herb butter, grilled baguette</i>	15
PROSCIUTTO WRAPPED ASPARAGUS - <i>arugula, honey balsamic drizzle, shaved pecorino cheese</i>	13
CHEF'S BOARD - <i>select cured meats, assorted cheeses, nuts, olives, fruits, gooseberry mint jam and breads</i>	19

FLATBREAD

CACIO E PEPE - <i>roasted garlic, mozzarella, cracked black pepper, sea salt, pecorino</i>	10
FUNGI - <i>roasted wild mushrooms, cipollini onion, mozzarella and fontina, garlic truffle oil</i>	12
SALUMI - <i>crushed tomato, prosciutto, mission fig, mozzarella, arugula</i>	13
MARGHERITA - <i>crushed tomato, fresh mozzarella, basil, with balsamic drizzle</i>	13
THE PIGGY - <i>crushed tomato, Italian sausage, soppressata, spicy pepperoni, mozzarella</i>	15
MARLON BRANDO - <i>crushed tomato, Italian sausage, spicy pepperoni, wild mushrooms, cipollini onion, olives, mozzarella, romano, basil</i>	17

SALAD

add salmon, chicken or shrimp 8	
THUNDERGOOSE SALAD - <i>butter lettuce &amp; romaine, scallions, chopped bacon, Spanish blue cheese, tomato, croutons with thundergoose dressing</i>	15
CAESAR - <i>romaine, garlic croutons, housemade caesar dressing, crispy pecorino romano</i>	9/14
PROSCIUTTO ARUGULA SALAD - <i>candied pecans, crisp apples, red onion, shaved romano, balsamic dressing</i>	14
CLASSIC CAPRESE - <i>heirloom tomatoes, fresh mozzarella, olive oil and balsamic, fresh basil, sea salt</i>	13
ARCADIAN SALMON* - <i>arcadian greens, avocado, bacon, red onion, charred sweet corn, sunflower seeds, citrus vinaigrette</i>	21
ITALIAN WEDGE - <i>iceberg lettuce, tomatoes, pickled red onions, pepperoncini, pancetta, creamy cabrales blue cheese dressing</i>	14
SOUP OF THE DAY 6/8	

SANDWICH

with parmesan fries, or sub salad or soup 1.5	
CABRALES BURGER* - <i>juicy wagyu burger with Spanish blue cheese, peppery bacon, butter lettuce and tomato on a toasted brioche bun with gooseberry mint jam</i>	17
ITALIAN DIP - <i>slow cooked roast beef, provolone cheese, giardiniera, roasted bell peppers, with a worcestershire garlic and onion au jus</i>	19
CHICKEN MILANESE - <i>pan fried chicken, crushed tomato sauce, mozzarella, arugula, sea salt, balsamic glaze, pesto on open-faced focaccia</i>	16
HERBED SALMON SANDWICH* - <i>grilled salmon on open-faced focaccia, arugula, tomatoes, pickles, red onion, smoked paprika aioli</i>	17
SAUCY SOPPRESSATA SALAMI - <i>thin sliced salami, mortadella, mozzarella, roasted red peppers, arugula, garlic aioli, salt &amp; pepper, drizzled with vinegar and oil</i>	16
MEATBALL SUB - <i>house blend of veal, pork and beef meatballs, crushed tomato sauce, melted provolone cheese</i>	14
GARLIC BUTTER BURGER* - <i>wagyu burger with melted garlic butter, salted and peppered, provolone cheese, tomatoes, butter lettuce on a toasted brioche bun with garlic aioli</i>	15

FULL PLATE

pastas served with grilled rustic garlic bread add salmon, chicken or shrimp 8	
CHICKEN ALFREDO - <i>dijon marinated chicken breast, fettuccine, alfredo sauce</i>	23
BOLOGNESE BIANCO - <i>slow cooked blend of beef, veal and pork, reggiano, sherry cream sauce topped with shaved parmesan reggiano</i>	21
SHRIMP SCAMPI - <i>grilled asparagus, tomatoes, scallion, garlic butter, white wine on fettuccine</i>	26
CHICKEN PICCATA - <i>capers, green olives, roasted red peppers, broccolini, fettuccine</i>	23
CHAR-GRILLED SALMON* - <i>on basmati rice, asparagus and carrots with charred lemon</i>	18/27
TUSCAN VEAL CHOP* - <i>citrus and herb marinated, char-grilled with risotto carbonara, grilled vegetables and gooseberry mint jam</i>	41
LOBSTER GNOCCHI - <i>english peas, apple smoked bacon with tomato tarragon cream sauce</i>	33
CABRALES RIBEYE* - <i>char-broiled, Spanish blue cheese herbed butter, roasted wild mushrooms, smoked tomato risotto</i>	39
GRILLED SHRIMP PESTO - <i>on rigatoni, tomato, arugula and pine nuts</i>	26
SPICY SAUSAGE MAC & CHEESE - <i>orecchiette pasta, english peas, cipollini onion, aged cheddar mornay, focaccia crust</i>	17/23
VODKA CHICKEN - <i>rigatoni, crushed tomato sauce, cream, pancetta, cipollini onions, fresh tarragon and grilled chicken breast</i>	23
MEATBALL BUCATINI - <i>housemade blend of beef, veal and pork, crushed tomato sauce, shaved parmesan reggiano</i>	15/21
HOT AND NAKED - <i>bucatini in an olive oil butter sauce with cracked black pepper, red pepper flakes, fresh mozzarella, romano</i>	16
CHICKEN MARSALA - <i>sweet marsala wine, chicken tenderloins, wild mushrooms, baby carrots and broccolini</i>	23

DESSERT 8

TIRAMISÙ | HAZELNUT CRÈME BRÛLÉE | LEMON TART

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness 1/2023