

## APPETIZERS/SALADS

SEASONAL SOUP	CUP \$4.00 /BOWL\$7.00
PRINCE EDWARD ISLAND MUSSELS	
RED CURRY, FAVA BEANS, CREAM, CILANTRO	\$12
ASPARAGUS SOUP	
LEMON CRÈME FRAICHE, MOREL CROSTINO, SORREL	\$10
TUNA CRUDO	
GINGER MARINATED, SPICY AVOCADO, RADISH SALAD	\$15
MIDDLE EASTERN SAMPLER	
HUMMUS, BABA GANOUSH, TABOULI, FALAFEL, WARM PITA	\$14
JUMBO LUMP CRABMEAT	
DICED AVOCADO, FRESH SOYBEANS, SMOKED PAPRIKA	\$15
BURATTA CHEESE	
SPRING VEGETABLES, 50 YR SHERRY VINEGAR, BLACK TRUFFLE	\$14
FLASH FRIED CALAMARI	
SPICY TOMATO SAUCE, THAI CHILI SAUCE	\$12
GOAT CHEESE FRITTER	
MARINATED BEETS, FENNEL, PECANS, HORSERADISH ESPUMA	\$12
SEASONAL OYSTERS *	
CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE (MINIMUM 6)	\$2.25 EA
MIXED ORGANIC SALAD	
BALSAMIC VINAIGRETTE, SHAVED PARMESAN	\$10
HEARTS OF ROMAINE CAESAR SALAD	
FOCACCIA CROUTONS, PARMESAN CRISP	\$10
CHOPPED SALAD/FETA CHEESE	
CHICK PEAS, OLIVES, CUCUMBER, TOMATO, SWEET ONION	\$11
BABY SPINACH/FRISEE SALAD	
BACON, CROUTONS, VIDALIA ONION, FAVA, RICOTTA SALATA	\$11

## PIZZA

PIZZA MARGHERITA	
MOZZARELLA, TOMATO SAUCE, BASIL	\$12
PIZZA VERDE	
SPRING VEGETABLES, PARMESAN, RICOTTA, GRUYERE CHEESE	\$14
PIZZA PARMA	
PROSCIUTTO, FRESH MOZZARELLA, CARAMELIZED ONIONS, ARUGULA, FRESH TOMATOES	\$15
PIZZA FUNGHI	
SAUTEED MUSHROOMS, FRIED EGG, FONTINA, RICOTTA	\$14
PIZZA SAUSAGE	
SWEET SAUSAGE, CHERRY TOMATO SAUCE, HOT PEPPERS, MOZZARELLA	\$14

## ENTREES

SPAGHETTI ALLA CHITARRA	
VEAL MEATBALLS, MUSHROOMS, POMODORO SAUCE, BASIL	\$19
WHOLE WHEAT PASTA	
BROCCOLI RABE PESTO, SEMI DRIED TOMATOES, PINE NUTS	\$20
LEMON FETTUCCINE	
BAY SCALLOPS, SHRIMP, CHERRY TOMATO, GREEN CHILI	\$25
RICOTTA CHEESE MEZZALUNA	
MOREL MUSHROOM CREAM, ASPARAGUS TIPS, PEA TENDRILS	\$21
CHICKEN MILANESE	
TOMATO, ARUGULA SALAD, FRESH MOZZARELLA	\$23
GRILLED PORTUGUESE OCTOPUS	
BABY PEA RISOTTO, CAULIFLOWER, ESPELETTE PEPPER	\$27
GRILLED AUSTRALIAN LAMB CHOPS	
CRISPY GNOCCHI SALAD, GOAT CHEESE, RED GRAPES	\$30
FRESH DOVER SOLE	
POTATO PUREE, SAUTEED SPINACH, LEMON BROWN BUTTER	\$38
GRILLED ORGANIC SALMON	
WHITE ASPARAGUS, GOLD BEETS, ALMOND-RAMP GREMOLATA	\$29
PARMESAN CRUSTED HALIBUT	
TOMATO CONCASSER, CHIVES, WHITE WINE REDUCTION	\$32
STUFFED 1½# MAINE LOBSTER	
LUMP CRABMEAT, ARTICHOKE, LEMON ZEST	M/P
MANGALITSA PORK TENDERLOIN	
RHUBARB, PICKLED RAMPS, SPRING SALAD	\$30
CERTIFIED ANGUS BEEF STRIP STEAK *	
PARMESAN FRITES, TRUFFLE AIOLI, MIXED MUSHROOMS	\$32
WOOD ROASTED NATURAL CHICKEN	
POTATO-ASIAGO GRATIN, NATURAL JUICE	\$24
ALL ENTRÉE SIZE SALADS \$12	
WITH GRILLED CHICKEN \$ 19	
WITH GRILLED SHRIMP \$25	
WITH GRILLED SALMON \$ 28	

## SIDES

MASHED POTATOES	5
SAUTÉED SPINACH	5
POTATO/ASIAGO GRATIN	5
FRENCH FRIES/TRUFFLE AIOLI	5
BROCCOLI RABE	8
GRILLED ASPARAGUS	8
MARINATED BEETS	5

\* THOROUGHLY COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOOD BOURNE ILLNESS

18 % gratuity will be added to parties of six or more

*Chef de Cuisine: Marcio Carvalho*  
*Executive Chef: Albert DeAngelis*  
*General Manager: Marc Murphy*  
*Dinner 2012*

## WINE APPRECIATION NIGHT

JOIN US EVERY TUESDAY EVENING.

50% DISCOUNT ON BOTTLES UNDER \$100

25% DISCOUNT ON BOTTLES AT OR ABOVE \$100