

APPETIZERS/SALADS

SEASONAL SOUP	CUP \$3.50/BOWL \$6.00
PRINCE EDWARD ISLAND MUSSELS	
RED CURRY, FAVA BEANS, CREAM, CILANTRO	\$12
JUMBO LUMP CRABMEAT	
DICED AVOCADO, FRESH SOYBEANS, SMOKED PAPRIKA	\$15
ASPARAGUS SOUP	
LEMON CRÈME FRAICHE, MOREL CROSTINO, SORREL	\$10
BABY SPINACH/FRISEE SALAD	
BACON, CROUTONS, VIDALIA ONION, FAVA, RICOTTA SALATA	\$10
TUNA CRUDO	
GINGER MARINATED, SPICY AVOCADO, RADISH SALAD	\$15
FLASH FRIED CALAMARI	
SPICY TOMATO SAUCE, THAI CHILI SAUCE	\$12
BURATTA CHEESE	
SPRING VEGETABLES, 50 YR SHERRY VINEGAR, BLACK TRUFFLE	\$14
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	\$9
HEARTS OF ROMAINE CAESAR SALAD	
FOCACCIA CROUTONS, PARMESAN CRISP	\$9
CHOPPED SALAD/FETA CHEESE	
CHICK PEAS, OLIVES, CUCUMBER, TOMATO, RED ONION	\$10
MIDDLE EASTERN SAMPLER	
HUMMUS, BABA GANOUSH, TABOULI, FALAFEL, WARM PITA	\$14

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	\$13

ENTREES

SPAGHETTI ALLA CHITARRA	
VEAL MEATBALLS, MUSHROOMS, POMODORO SAUCE, BASIL	\$17
WHOLE WHEAT PASTA	
BROCOLI RABE PESTO, SEMI DRIED TOMATOES, PINE NUTS	\$17
LEMON FETTUCCINE	
BAY SCALLOPS, SHRIMP, CHERRY TOMATO, GREEN CHILI	\$21
RICOTTA CHEESE MEZZALUNA	
MOREL MUSHROOM CREAM, ASPARAGUS TIPS, PEA TENDRILS	\$18
EGG WHITE FRITTATA	
ASPARAGUS, MUSHROOMS, GRUYERE CHEESE	\$16
CHICKEN MILANESE	
TOMATO, ARUGULA SALAD, FRESH MOZZARELLA	\$17
MEDITERRANEAN SEAFOOD SALAD	
MIXED SEAFOOD, OLIVE OIL, CURED LEMON, MINT	\$21
GRILLED ORGANIC SALMON	
WHITE ASPARAGUS, GOLD BEETS, ALMOND-RAMP GREMOLATA	\$29
GRILLED AUSTRALIAN LAMB CHOPS	
CRISPY GNOCCHI SALAD, GOAT CHEESE, RED GRAPES	\$29
TILAPIA FILET	
CAULIFLOWER/CUCUMBER TABOULI, MEYER LEMON VINAIGRETTE	\$19
GRILLED PORTUGUESEE OCTOPUS	
ENGLISH PEA RISOTTO, CARAMELIZED CAULIFLOWER	\$25
GRILLED CHICKEN WRAP	
SUNDRIED TOMATO, GRILLED ONIONS, TAHINI LEMON SAUCE	\$16
CERTIFIED ANGUS BEEF STRIP STEAK	
PARMESAN FRITES, TRUFFLE AIOLI, MUSHROOMS	\$29
ALL ENTRÉE SIZE SALADS	\$12
WITH GRILLED CHICKEN \$17	
ADD SHRIMP \$23	
ADD GRILLED ORGANIC SALMON \$27	

SIDES

SAUTÉED SPINACH	5
FRENCH FRIES/TRUFFLE AIOLI	5
GRILLED ASPARAGUS	7
BROCCOLI RABE	7
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

WINE APPRECIATION NIGHT

JOIN US EVERY TUESDAY EVENING :
50% DISCOUNT ON BOTTLES UNDER \$100
25% DISCOUNT ON BOTTLES AT OR ABOVE \$100

Chef de Cuisine: Marcio Carvalho

Executive Chef: Albert DeAngelis

General Manager: Marc Murphy

Lunch 2012