APPETIZERS

SPRING SUNCHOKE & POTATO SOUP
PURPLE POTATOES, SUNCHOKE CHIPS, WHITE TRUFFLE OIL **8**

BEEF CARPACCIO
PARMESAN, MUSHROOMS, ARUGULA, TRUFFLE VINAIGRETTE **14**

P.E.I. MUSSELS
FAVA BEANS, RED CURRY CREAM, CILANTRO **12**

CHOPPED SALAD
CUCUMBER, TOMATO, FETA, TAGGIASCA OLIVES, GARBANZO, ONIONS **10**

BURRATA CHEESE
CHARRED ASPARAGUS, PEA LEAVES, STRAWBERRY, MEYER LEMON **12**

JUMBO LUMP CRABMEAT SALAD
SRIRACHA AIOLI, AVOCADO, FRESH SOYBEANS **15**

BOSTON LETTUCE SALAD
CAMBOZOLA, BACON, MEDJOOL DATES, WALNUT VINAIGRETTE **10**

GOAT CHEESE FRITTER
MARINATED BEETS, BABY SALAD, SABA VINEGAR **11**

YELLOWFIN TUNA CRUDO
DICED AVOCADO, SOY-GINGER VINAIGRETTE, SLICED RADISH **15**

VEAL MEATBALL
CHERRY TOMATO SAUCE, RICOTTA CROSTINO **11**

FLASH FRIED CALAMARI
SPICY TOMATO SAUCE, THAI CHILI SAUCE **12**

MIXED ORGANIC SALAD
BALSAMIC VINAIGRETTE, SHAVED PARMIGIANO **9**

EGGPLANT PARMESAN
OVEN BAKED EGGPLANT, FRESH MOZZARELLA **13**

CAESAR SALAD
ROMAINE HEARTS, CROUTONS, PARMESAN CRISP **9**

PIZZA

PIZZA MARGHERITA
MOZZARELLA, TOMATO SAUCE, BASIL **11**

PIZZA PRIMIVERA
SPRING VEGETABLES, ARUGULA PESTO, MOZZARELLA, GOAT CHEESE **14**

PIZZA PARMA
PROSCIUTTO, FRESH MOZZARELLA, ARUGULA,TOMATOES **14**

PIZZA SAUSAGE
HOT CHERRY PEPPER, TOMATO SAUCE, MOZZARELLA **12**

PIZZA BROCCOLI RABE
BROCCOLI RABE, SWEET PEPPERS, RICOTTA CHEESE, MOZZARELLA **13**

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Events and Updates

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

"If you have a food allergy,
please speak to the manager,
chef, or your server."

PASTA

RICOTTA GNOCCHI
HAND MADE RICOTTA DUMPLING, TOMATO BASIL SAUCE **16**

LEMON FETTUCCINE
SHRIMP, BAY SCALLOPS, CHERRY TOMATOES, GREEN CHILIS **21**

STROZZAPRETTI
PROSCIUTTO, ARTICHOKE, DRIED TOMATO, OLIVES, OREGANO **18**

WHOLE WHEAT SPAGHETTI
BROCCOLI RABE PESTO, SEMI DRIED TOMATOES PIGNOILI NUTS **17**

RIGATONI ALLA BOLOGNESE
CRIMINI MUSHROOMS, BOLOGNESE SAUCE, RICOTTA CHEESE **18**

CHEESE MEZZALUNA RAVIOLI
MOREL MUSHROOM CREAM, BABY PEAS **18**

LINGUINE WITH BABY CLAMS
GARLIC, WHITE WINE, OLIVE OIL, PARSLEY **20**

KOBE BEEF RAVIOLI
VEAL JUS WITH MARSALA WINE, MUSHROOMS **20**

***GLUTEN-FREE PASTA AVAILABLE / SEE SERVER OR MANAGER**

ENTRÉES

GRILLED LAMB TENDERLOIN
GRILLED POLENTA, MOREL, ARTICHOKE, HORSERADISH YOUGURT **27**

CRISPY BRANZINO
ROASTED BEETS, FENNEL–ARUGALA SALAD, CITRON VINEGAR **26**

CHICKEN MILANESE
BABY ARUGULA AND TOMATO SALAD, FRESH MOZZARELLA **23**

GRILLED NORWEGIAN SALMON
ASPARAGUS, BABY PEAS, MUSHROOMS, ALMOND-RAMP GREMOLATA **25**

CHICKEN "SCARPARIELLO"
CHICKEN BREAST, HOT CHERRY PEPPERS, SAUSAGE, ROSEMARY **24**

WOOD ROASTED NATURAL CHICKEN
SPRING VEGETABLE SALAD, SHERRY VINEGAR, TRUFFLE PUREE **25**

PAN ROASTED VEAL CHOP
PURPLE POTATOES, MOREL MUSHROOM, ARUGULA-WALNUT PURÉE **34**

PARMESAN CRUSTED HALIBUT
TOMATO "CONCASSE", CHIVES, WHITE WINE REDUCTION **33**

CERTIFIED ANGUS BEEF FILET MIGNON
CHICKPEA-GOAT CHEESE FRIES, MUSHROOMS, SHERRY VINEGAR **30**

ALL ENTRÉE SIZE SALADS 12
WITH CHICKEN **17** WITH GRILLED SALMON **26**
WITH GRILLED SHRIMP **24**

SIDES

HAND CUT FRENCH FRIES 5
MASHED POTATOES 5
SAUTÉED SPINACH 5
CHICKPEA GOAT CHEESE FRIES 5
MARINATED BEETS 5
BROCCOLI RABE 7
GRILLED ASPARAGUS 7

Chef de Cuisine: Julio Genao
Executive Chef: Albert DeAngelis
General Manager: Eduardo Maia
Dinner 2012