

APPETIZER

- Heirloom white bean and escarole soup - lemon and olive oil 12
- Veal meatballs - spicy tomato sauce - herb ricotta cheese 16
- Beef tenderloin carpaccio - shaved Grana Padano - mushrooms - truffle vinaigrette - arugula 18
- Crispy parmesan and panko asparagus "fries" lemon and pickled jalapeno aioli 16
- Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 18
- Prince Edward Island mussels - fava beans - red curry cream - cilantro 17
- Yellow fin tuna crudo - avocado - tamari and ginger vinaigrette - crisp vegetables 21
- Organic roasted rainbow and Thumbelina carrots - Spring herb yogurt - pistachio dukkha 16
- Goat cheese blintz - marinated beets - roasted walnuts - baby arugula - Saba 15
- Lioni burrata - oven dried beefsteak tomato - ramp pesto - crostino 18
- Organic romaine hearts - Caesar dressing - focaccia croutons - shaved parmesan 15
- Mixed baby salads - balsamic and lemon vinaigrette - shaved Grana Padano 15
- Crispy gnocchi salad - red grapes - goat cheese - frisee - radicchio 16
- Chopped Greek salad - feta cheese - red wine vinegar - fresh oregano 16
- Eggplant parmesan - oven baked eggplant - fresh mozzarella 19

PIZZA

- Pizza with tomato sauce - shredded or fresh mozzarella - basil 19
- Pizza with pepperoni - caramelized onions - fresh oregano - spicy honey 21
- Pizza with sliced tomatoes - fresh mozzarella - San Danielle prosciutto - baby arugula 24
- Pizza with mushrooms - black truffle puree - burrata cheese - melted leeks 23
- Pizza with Italian sausage - tomato sauce - sweet onions - hot cherry peppers 21

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

Chefs, Albert DeAngelis, Matthew McNerney, Elmer Ramos, Mario Martinez

PASTA

- Hand-made potato gnocchi - tomato basil sauce - parmesan cheese 20
- Spinach - artichoke ravioli gigante - Spring herb butter - Meyer lemon - crispy capers 26
- Garganelle - Italian sausage - baby peas - shallots - tomato cream 25
- Zoodles with eggplant meatballs - fresh tomato sauce - grated provolone cheese 27
- Occhio di Lupo - all beef Bolognese - mushrooms - herb ricotta cheese 26
- American Wagyu beef ravioli - wild mushrooms - Marsala wine - parmesan crisp 27
- Linguine fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes 28
- Spaghetti with shrimp "Amatriciana style" - pancetta - spicy tomato sauce - arugula 30

ENTRÉE

- Wood roasted natural chicken - roasted cauliflower and rainbow carrots - chicken gravy 29
- Farmed striped bass - mushroom puree - leek vinaigrette - lemon and parmesan crumbs 32
- Hidden Fjord salmon - grilled asparagus - candy cane beets - ramp gremolata 35
- Wild parmesan crusted halibut - chopped tomatoes - chives - white wine butter sauce 38
- Spicy tuna, salmon, or shrimp bowl - roast vegetables - rice - red quinoa - avocado 29
- Grilled lamb spiedini - basmati rice and vegetables - lamb jus - pomegranate 34
- Niman Ranch hamburger - Tilamook cheddar - brioche roll - special sauce - French fries 22
- 12 oz. Allen Brothers N.Y. strip - steak fries - rosemary aioli - mushrooms - sherry vinegar 40
- Chicken Scarpariello Chicken Milanese Chicken Parmesan 28
- Entrée salads: Caesar / Mixed / Chopped
with chicken 28 salmon 35 shrimp 34 striped bass 32

SIDES

- Mashed Potatoes 9- Sauteed Spinach 10 - French Fries 9 - Roasted Cauliflower 12
- Marinated Candy Can beets 10 Grilled Asparagus 14 - Red quinoa and rice 12

WINE

Joseph Drouhin, Chardonnay, France	14/56	Cline, Pinot Noir, Sonoma County, CA	14/56
Sonoma Cutrer, Chardonnay, California	16/64	Chateau du Tillian, Bordeaux, France	18/72
Vignetti Del Sole, Pinot Grigio, Italy	12/48	La Vendimia, Rioja, Spain	12/56
Le Petit Silex, Sancerre, France	16/64	Oberon, Cabernet Sauvignon, Napa	16/64
La Scolca White Label, Gavi di Gavi, It	14/56	Alta Vista, Malbec, Mendoza, Argentina	12/48
Whispering Angel, Rose, Provence, Fr	16/64	Valle Martello, Montepulciano, Italy	12/48
Fritsch, Gruner Veltliner, Austria	12/48	Villa Antinori, Super Tuscan, Italy	16/64
Moutard Père & Fils, Champagne, Fr, 19	20/80	Collina dei Lecci, Brunello di Montalcino, Italy	18/72
101 Louis Dumont, Rose Champagne, Fr, 19	70	403 Antinori Solaia, Blend, Toscana, 14	400
104 Veuve Cliquot, Champagne, Fr, 19	90	404 Marchesi di Barolo, Barolo, Piedmont, 15	98
110 Miraval, Rose, Cotes de Provance, 20	65	405 Antinori, Tignanello, Blend, Toscana, 18	275
375 ml Santa Margarita, Pinot Grigio, IT, 20	45	411 Produttori del Barbaresco, Piedmont, 17	96
200 Livio Felluga, Pinot Grigio, Friulli, 16	60	418 Barbi, Brunello di Montalcino, IT, 15	135
202 Vietti, Roero Arneis, Piedmont, IT, 20	55	421 Masi, Costasera, Amarone, Veneto, 16	125
203 Inama, Soave Classico, Veneto, IT, 20	45	426 Gaja Promis, Super Tuscan, Toscana, 19	98
204 Vermentino, Tenuta Guado el Tasso, IT 20	60	432 Bel Colle, Monvigliero, Barolo, Piedmont, 17	120
205 Antinori, Campogrande, Orvieto, IT, 19	35	438 Castello di Monsanto, Chianti Classico 17	72
206 La Scolca Black Label, Gavi de Gavi, 19	98	445 Castello Dei Rampola, Chianti Classico, 18	75
209 Feudi di San Gregorio, Greco di Tufo, 18	60	500 Robert Mondavi, Opus One, Blend, CA, 09	400
213 Isidoro Polencic, Pinot Grigio, Collio, 19	55	502 Saint-Estephe, Chateau Meyney, Bordeaux, 18	98
302 Honig, Sauvignon Blanc, Napa, 20	60	513 Silver Oak, Cabernet Sauvignon, Napa, 14	280
306 Cakebread, Chardonnay, Napa, 19	96	524 Cakebread, Cabernet Sauvignon, Napa, 18	175
307 Far Niente, Chardonnay, Napa, 17	145	526 Silverado, Merlot, Mt George, Napa, 18	96
308 Louis Jadot, Pouilly-Fuisse, Burgundy, 20	90	532 Prisoner, Meritage (Zinfandel/Cab/Syrah), 19	135
309 Jordan, Chardonnay, Russian River, 18	90	540 Palermo, Carbenet Sauvignon, Napa, 19	98
311 Cakebread, Sauvignon Blanc, Napa, 19	75	543 Chateau d'Armailhac, Pauillac, Bordeaux, 14	180
313 Ch. Sancerre, Loire, France, 20	80	551 Moulin De Huhart, Pauillac, Bordeaux, 18	135
322 Pouilly Fume, Ladoucette, Loire, 17	90	555 Four Graces, Pinot Noir, Willamette Valley, 19	80
		557 Honig, Cabernet Sauvignon, Napa, 18	125
		559 Chateau Carbonnieux, Bordeaux, 18	120

COCKTAILS \$16

Cabin Fever

Zacapa Rum, Licor 43, Chartreuse, Pineapple Juice

Pisco's Fashion

Barsol Pisco, Passionfruit, Chartreuse, Egg White

Hemingway Poloma

Pierde Almas Mezcal, Grapefruit Juice, Club Soda

Maple Lavender Old Fashioned

Brother's Bond, Maple Lavender Syrup, Bitters

Citrus Cucumber Martini

Ketel Citron, St.Germain, Luxardo, Lemon Juice

Gin Basil Smash

Nolet's Gin, Lemon Juice, Syrup, Basil Leaves

Spicy Grapefruit Margarita

Jalapeno Infused Tequila, Peach Liquor, Fresh Lime

Don Johnson

Grapefruit Vodka, Grapefruit Juice, Lime, Mint

BEER

Stout, Gunner's Daughter, Mast Landing, ME, 5.5% (16oz) 10

Belgian Blonde, La Chouffe, Belgium 8% 8

Lager, Peroni, Italy 5.1% 8

Wheat, Allagash White, ME 5.2%, 8

Pilsner, Plaintiff, Singlecut, NY 5.2% (16oz), 10

Hazy Pale, Penguins in Hyperspace, 5.2% 10

IPA, Wrench, Industrial Arts, 7.1% (16oz) 10

2x IPA, Hopzilla, Lawson's, VT 8.7% (16oz) 10

IN GOOD SPIRITS

TEQUILA

Clase Azul Reposado, Mexico 40

Don Julio Anejo 1942, Mexico 45

Cincoro Reposado, Mexico 35

Herradura Ultra Anejo, Mexico 20

Patron Extra Anejo, Mexico 25

WHISKEY

Basil Hayden's Bourbon, Kentucky 16

Brother's Bond, Kentucky 15

Michter's Straight Rye, Kentucky 14

Monkey Shoulder Scotch, Scotland 15

Lagavulin 8yrs Scotch, Islay, Scotland 20

Oban 14 Scotch, Highland, Scotland 24

Gin

Empress 1908 Gin, Canada 15

Nolet's Gin, Holland 14

Tod & Vixen's, NY 14

Bar Hill Honey Gin, Vermont 14

Monkey 47 Dry, Germany 16

RUM

Diplomatico, Venezuela 14

Ron Zacappa, Guatemala 16

General Manager - Pedro Celestino