



## APPETIZERS

Strube Farms Kobe beef carpaccio, capers, sweet onion, arugula, Parmesan Reggiano 15  
 Escarole and white bean soup, cured pork, Umbrian olive oil, Parmesan cheese 10  
 Seafood antipasto trio, three different raw and cooked seafood preparations 16  
 Spinach and frisee salad, fava beans, bacon, Vidalia onion, croutons, feta cheese 11  
 Yellow fin crudo, avocado, sliced radish, ginger-lime juice, micro spring onions 15  
 Soft poached farm egg, grilled asparagus, Serrano ham, truffle emulsion, crostino 15  
 Prince Edward Island mussels, red curry cream, fava beans, cilantro 13  
 Grilled calamari, shaved fennel, radish, cherry tomato, lemon, olive oil 14  
 Mixed organic baby lettuce, balsamic lemon vinaigrette, shaved parmesan 10  
 Grilled lamb tenderloin, tzatziki, semi dried tomatoes, mustard greens, turmeric onions 15  
 Goat cheese fritter, marinated beets, fennel-arugula salad, hazelnuts, Saba 13  
 Lump crabmeat salad, diced avocado, soy beans, ginger vinaigrette, smoked paprika 17  
 Hearts of romaine, Caesar dressing, focaccia croutons, parmesan tuile 10  
 Chilled seasonal oysters, champagne mignonette, cocktail sauce 14

## PIZZA / PASTA

Pizza Margherita with tomato sauce, mozzarella, basil 15  
 Pizza with sliced tomatoes, fresh mozzarella, prosciutto di Parma, baby arugula 17  
 Pizza with green and white asparagus, mozzarella, Parmesan, guanciale 16  
 Pizza with white anchovies, salsa verde, dried tomato, Vidalia onion, parmesan 17  
 Ricotta mezzaluna, morel mushroom sauce, asparagus tips, lemon crème fraiche 21  
 Whole wheat pasta, broccoli rabe, semi dried tomato, pine nuts, garlic, olive oil 20  
 Spaghetti alla Chitarra, filetto di pomodoro, veal meatballs, fresh basil and parmesan 19  
 Lemon fettuccine, shrimp, bay scallops, cherry tomatoes, roasted green chili 25

## ENTREES

Mangalitsa pork tenderloin, butter beans, savoy cabbage, pickled mustard seed 34  
 Grilled sea scallops, French lentils, broccoli rabe, smoked bacon, saba, crispy leeks 29  
 Stuffed 1½# Maine lobster, lump crab, artichoke, spinach, lemon zest M/P  
 Grilled yellow-fin tuna, baby gold beets, bok choy, blood orange-ginger vinaigrette 30  
 Parmesan crusted halibut, tomato chive beurre blanc, sautéed spinach 34  
 Grilled organic salmon morel -spring vegetable fricassee, almond-lemon gremolata 32  
 Grilled marinated lamb kabob and kofte, spiced basmati rice, Greek yogurt 28  
 Wood roasted Amish chicken, mashed potatoes, grilled asparagus, natural juice 27  
 Pan roasted American red snapper, artichokes and new potatoes, taggiasca olives 32  
 Certified angus beef strip steak, mushrooms, sherry vinegar, crispy potato-leek ravioli 36  
 Breast of chicken "Milanese", tomato and baby arugula salad, fresh mozzarella, lemon 24  
 Entrée size salads 15: Spinach/Caesar/ Mixed with chicken 22 with shrimp 27  
 with scallop 27 with salmon 32

## SIDES

Sautéed spinach with garlic and olive oil 6 Artichoke and New Potato 8 French Lentils 5  
 Marinated beets 5 Mashed potatoes 6 Broccoli Rabe 8 Grilled Asparagus 8

Lelo Arslanagic, General Manager  
 Albert DeAngelis, Executive Chef  
 Daniel Rivera, Chef de Cuisine

Art work by Thurston Smith

Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness