

dinner

antipasti

asparagus gazpacho 7
crème fraiche, pistachio crostini

house charcuterie 15
chef's selection of fine imported mediterranean meats and cheeses served with house pickled vegetables and olive medley

caesar salad 9
romaine heart points, caesar dressing, shaved asiago, traditional grissini

heirloom tomato and mozzarella 10
hand selected tomatoes, basil, olives and fresh mozzarella with aged balsamic

wild spring green salad 9
assorted lettuces, piquillo peppers, chickpeas, asparagus, rosemary artichoke vinaigrette

tomato goat cheese tartlet 9
handmade pastry, layers of tomato, herbs, caramelized onions, and whipped chevre cheese roasted shallot vinaigrette

calamari fritto 11
tomatoes, roasted garlic, parsley, white balsamic honey reduction, spicy cherry pepper aioli

brulee of artisan cheese & trio of dips 10
imported italian taleggio cheese, artichoke pesto, tomato chutney, rosemary pickled grapes, grilled artisan bread

pan seared zucchini galette 11
homemade zucchini cakes, pine nuts, feta, tomato and cherry pepper lemon salad with tzatziki

for parties of 8 or more an 18% gratuity is included

consuming raw, uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

main event

three cheese rotolo with prawns 22

rolled lasagna with baby spinach, goat, ricotta and mozzarella cheeses, grilled prawns, vermouth tomato crème

pan seared cod loin 23

cauliflower gratin, roasted tomato ragu, sautéed spinach, lemon caper aioli

lemon breadcrumb crusted scallops 21

fettuccini, crab meat, roasted baby artichokes, sweet onions, tomato, shaved pecorino

pan seared arctic char 24

cherry hickory barbeque sauce, sweet cucumber relish, roasted fingerling potato, grilled asparagus

new york strip 27

filet of beef tenderloin 32

smoked mozzarella pancetta mashed potato
roasted tomato demi, grilled spring onions

wild mushroom risotto 17

oven roasted wild mushrooms, seared rapini, garlic asiago risotto, truffle oil drizzle

grilled sweet italian sausage 18

fusilli pasta, broccoli rabe, garlic wine sauce, crushed red chilies, whole milk ricotta cheese

slow roasted free range chicken 19

herb roasted tomato, spring greens, natural jus
smoked mozzarella pancetta mashed potato

mediterranean herbed pork chop milanese 21

spring greens, garlic crusted fingerling potatoes,
herb roasted tomatoes, wild mushrooms
marsala wine sauce

seafood cioppino 25

shrimp, snow crab claws, calamari, fish, clams, and scallops simmered with white wine, onions, peppers, roasted tomato broth

herb glazed lamb rack 28

spring pea fennel risotto, tomato chutney,
cashew nut and citrus mint pomade

four cheese baked rigatoni 18

imported artisan cheeses, buttered bread crumbs,
sliced tomatoes, peppered bacon tuile

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