



## **Appetizers**

|   |             |
|---|-------------|
| <b>Hummus</b>   | <b>\$9</b>  |
| Traditional, Red Pepper or Spring Pea . House Made Pita . Crudité . Olive Oil. Paprika. |             |
| <b>Polenta and Mushrooms</b>  | <b>\$10</b> |
| Crispy Polenta . Marsala Cream . Foraged Mushroom . Truffle Oil . Micros                |             |
| <b>Grilled Octopus</b>  | <b>\$12</b> |
| Pepper Glaze . Caper Relish . Red Pepper Jam . Balsamic . Basil Oil . Olive             |             |
| <b>Bruschetta</b>   | <b>\$10</b> |
| Ciabatta . Tomato Bruschetta . Shaved Reggiano . Saba . Basil                           |             |
| <b>Grilled Calamari</b>   | <b>\$12</b> |
| Calabrian Pepper . Garlic . Lemon Butter . Curled Scallion                              |             |
| <b>Beef Carpaccio</b>   | <b>\$13</b> |
| Beef Tenderloin . Horseradish Cream . Garlic . Caper . Shaved Egg Yolk                  |             |
| <b>Stuffed Dates</b>  | <b>\$12</b> |
| Medjool Dates . Sausage . Pancetta . Lemon Basil Cream                                  |             |
| <b>Risi e Bisi</b>  | <b>\$9</b>  |
| Creamy Risotto . Spring Pea . Lardon  |             |
| <b>Smoked Salmon</b>  | <b>\$12</b> |
| Smoked Salmon . Creme Fraiche . Caper . Pickled Red Onion . Dill                        |             |

## **Artisan Pizzas**

|   |             |
|---|-------------|
| <b>Fig . Blue Cheese . Bacon . Arugula . Balsamic</b>                     | <b>\$15</b> |
| <b>Mozzarella . Fresh Basil . Garlic . Pomodoro</b>                       | <b>\$15</b> |
| <b>Garlic Oil . Parmesan . Prosciutto . Spinach . Red Onion</b>           | <b>\$15</b> |
| <b>Caramelized Onion . Sweet Italian Sausage . Goat Cheese . Pomodoro</b> | <b>\$18</b> |

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.



## Salads

|  |             |
|--|-------------|
| <b>Strawberry Salad</b>  | <b>\$10</b> |
| Strawberry . Mint . Macerated Rhubarb . Chevre . Lemon Vinaigrette   |             |
| <b>Burrata Caprese</b>   | <b>\$12</b> |
| Burrata . Balsamic . Olive Oil . Basil Pesto . Cherry Tomato . Basil |             |
| <b>Prosciutto and Melon</b>  | <b>\$11</b> |
| Prosciutto . Seasonal Melon . Watercress . Balsamic . Mozzarella     |             |
| <b>Seared Tuna Salad</b>   | <b>\$14</b> |
| Seared Tuna . Egg . Onion . Arugula . Olive . Tomato . Parmesan      |             |

### - Vineyard Dressings -

Balsamic Vinaigrette, Lemon Vinaigrette, Bleu Cheese, Herb and Chive, Oil and Vinegar, House, Balsamic Reduction

## Charcuterie & Cheese Boards

|                  |             |                           |             |
|------------------|-------------|---------------------------|-------------|
| ◇ 3 Cheese Board | <b>\$16</b> | ◇ 3 Meat Board            | <b>\$16</b> |
| ◇ 6 Cheese Board | <b>\$29</b> | ◇ 3 Cheese & 3 Meat Board | <b>\$29</b> |

### Cheese Selection

Cypress Grove Humbolt Fog - Sweet Grass Green Hill - Mitica Drunken Goat - Bonne Vie Brie  
Clawson Cotswold - Thomas Hoe Red Leicester - Belgiosio Parmesan Reggiano  
Maasdam Smoked Gouda - Ile de France Camembert - Wensleydale - Caveman Blue  
Ponce de Leon Manchego - Papillon Roquefort Castello Fontina - Le Bonne Vie Chevre

### Meats Selection

Columbus Prosciutto - Daniele Sweet Sopresata - Pavone Genoa Salami  
Calidore Pancetta - Daniele Bresaola - Pavine Pepperoni - Columbus Mortadella  
Daniele Mild Capicola

All boards are served with a selection of olives, honeycomb, mustard, tapenade, almonds, cranberry, house made pickles, roasted garlic, oils and house made baguette crostini's.

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## Entrees

|   |             |
|---|-------------|
| <b>Chicken Picatta</b>  | <b>\$21</b> |
| Lemon Sauce . White Wine . Caper . Garlic . Asparagus . Parmesan    |             |
| <b>Veal Picatta</b>   | <b>\$25</b> |
| Lemon Sauce . White Wine . Caper . Garlic . Asparagus . Parmesan    |             |
| <b>Chicken Marsala</b>  | <b>\$22</b> |
| Foraged Mushroom . Marsala . Garlic . Rapini                        |             |
| <b>Veal Marsala</b>   | <b>\$26</b> |
| Foraged Mushroom . Marsala . Garlic . Rapini                        |             |
| <b>Petite Filet*</b>  | <b>\$32</b> |
| Parmesan Polenta . Crispy Shallot . Demi-Glace                      |             |
| <b>Seared Salmon</b>  | <b>\$25</b> |
| Mushroom Sauté . Spring Peas . Warm Bacon Vinaigrette . Roe . Lemon |             |
| <b>Zuppa d'Pesce</b>  | <b>\$25</b> |
| Fresh Fish . Mussel . Tomato . Basil . Onion . Potato . Carrot      |             |
| <b>Mussels</b>  | <b>\$22</b> |
| White Wine . Garlic . Cream . Pepper . Ciabatta . Lemon             |             |
| <b>Eggplant Mozzarella Napolitano</b>                               | <b>\$19</b> |
| Eggplant . Mozzarella . Pomodoro . Basil . Balsamic                 |             |

## Dessert Menu

|  |             |
|--|-------------|
| <b>Crème Brule</b>   | <b>\$9</b>  |
| Topped with Vanilla Custard, Caramelized Sugar, Mint and Fresh Berries |             |
| <b>Chocolate Flourless Tort</b>  | <b>\$10</b> |
| Rich, Dense Tort. Garnished with Crème Anglaise & Powdered Sugar       |             |
| <b>Italian Lemon Cake</b>  | <b>\$9</b>  |
| Light & Fluffy Lemon Cake garnished with a Berry Sauce.                |             |
| <b>White Chocolate Lavender Scones</b>                                 | <b>\$8</b>  |
| Garnished with a Lemon Glaze.  |             |

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