

STARTERS All (H) items have special pricing during Happy Hour Mon-Fri 3p-6p

Calamari (H)

Fried calamari steaks in a Parmesan cup served with pesto & cocktail sauce. | 13

Burrata

Fresh burrata topped with crushed pistachios and honey. Served with grilled bread, pesto, salami, and capicola. | 16

Gnocchi Fritti

Potato gnocchi fried until crispy served over a wild mushroom pesto cream sauce. Topped with roasted tomatoes and Parmesan. | 10

Mussels Provencal (H) GF

Steamed mussels in white wine butter sauce with heirloom tomatoes. Served with grilled herb baguette slices. | 14 Add sides fries | 4

Saganaki

Golden crisp puff pastry wrapped around feta cheese and drizzled with greek honey. Served with grilled sourdough and olive tapenade. | 11

Eggplant Parmesan

Breaded and fried eggplant slices on housemade marinara topped with provolone, mozzarella, and Parmesan cheese. | 12

Oysters Rockefeller

Five oysters on the half shell. Baked and topped with butter, bread crumbs, spinach, artichokes, shallots, herbs, lemon, and Parmesan cheese. | 13

Italian Meatballs (H)

Beef and pork meatballs with marinara sauce. Served with garlic Parmesan toast. | 11

Roman Artichokes (H)

Two stem-on artichoke hearts fried and drizzled with a lemon garlic aioli. | 10

Oysters on the Half Shell GF

1/2 Dozen | 14 Dozen | 28

Everyday from 3p-6p Oysters on the Half Shell are \$1.50 each and all day on Wednesday!

PASTA

Add: Grilled Chicken Breast | 9

Sautéed Shrimp | 7

Substitute Gluten-free Chickpea Penne | 2 GF

Gnocchi Quattro Formaggio

House made potato gnocchi tossed in our four cheese cream sauce. | 17 Add pancetta | 4

Smoked Salmon Tortellini

Asparagus, shallots, sun-dried tomatoes, garlic, smoked salmon, and shrimp tossed in our house made four cheese sauce. | 28

Sauce Bianca Button Pasta

Orcecchiette pasta tossed in our four cheese cream sauce with pancetta, mushrooms, and green peas. | 19

Short Rib Ragu

Slow braised short rib mixed with ground beef and house made sausage, mushrooms, cherry tomatoes, and marinara on pappardelle noodles. | 28
+ Burrata | 7

Beef Stroganoff

Beef strips with sliced mushrooms and yellow onions in a Burgundy cream sauce on top of egg noodles. Topped with sour cream and chives. | 23

Lasagna

Sicilian-style lasagna with ground beef, ground pork, marinara, ricotta, Parmesan, and mozzarella. | 21

SALADS & SOUPS

Add: Grilled Chicken Breast | 9

Sautéed Shrimp | 7

Wester Ross Salmon* | 12

Grilled Steak* | 8

Burrata | 7

Greek Salad GF

Crisp romaine, roasted tomatoes, kalamata olives, red bell peppers, cucumbers, red onions, and feta cheese with a Greek feta vinaigrette. | 11
Half portion | 8

Grilled Caesar

Grilled romaine heart topped with croutons, Parmesan and drizzled with house caesar dressing. | 11
+ Spanish white anchovies | 3
+ Crispy calamari | 6

Italian Salad

Mixed greens, kalamata olives, onions, cucumbers, tomatoes, pepperoncinis, croutons, and shredded Parmesan with Italian vinaigrette. | 11
Half portion | 8

Spinach Salad GF

Baby spinach, granny smith apple slices, gorgonzola cheese, and candied pecans and walnuts with our honey mustard dressing. | 11
Half portion | 8

Beet Salad GF

Roasted red and gold beets served with whipped goat cheese, and arugula with a sherry vinaigrette. | 10

French Onion Soup | 7

Soup De Jour | 6

PIZZA

12 inch rustic pizza made with Italian 'oo' flour

Add: Burrata | 7

Italian Sausage 🍄

San Marzano Sauce | House Made Italian Sausage | Fresh Mozzarella | Pepperoncinis | 20

Chicken Alfredo

Chicken | Wood-Fired Pork Belly | Mozzarella | Roasted Pear | 20

Calabrese

Sliced Mushrooms | Prosciutto | San Marzano Sauce | Fresh Mozzarella | Artichoke | Basil | Provolone | 20

Burrata

San Marzano Sauce | Capicola Ham | Torn Burrata | Fresh Basil | Balsamic Reduction | 20

Margherita

San Marzano Sauce | Mozzarella Cheese | Fresh Basil | 17

Loaded Pepperoni

San Marzano Sauce | Pepperoni | Mozzarella Cheese | 19

Pesto

Basil Nut Free Pesto | Tomatoes | Feta Cheese | Artichokes | Kalamata Olives | 18

ENTREES

Add 4 sautéed shrimp - 7

Add two seared sea scallops - 19

GF **Scallops**

Pan-seared scallops finished with white wine and garlic. Served with parmesan saffron risotto, artichoke hearts, julienne sun-dried tomatoes, radish sprouts, and asparagus. | 39

Sole Meunière

Lightly dusted with flour and pan-seared. Topped with a lemon parsley butter sauce. Served with rice pilaf and green beans almandine. | 26

GF **Trout**

Pan seared trout served with diced roasted fingerling potatoes, wild mushrooms, roasted tomatoes, and peas. Plated on a citrus crème fraîche. | 26

GF **Salmon***

Wester Ross fresh salmon seared and served with a horseradish cream sauce, rice pilaf, and asparagus. | 28


Parisian Chicken

Boneless all natural chicken breast stuffed with capicola, Gruyere, tarragon, basil, and sun-dried tomatoes. Wrapped in puff pastry and baked. Served with a citrus lemon beurre blanc and seasonal vegetables. | 27

Chicken Ratatouille

Red Bird Farms airline chicken breast over mashed potatoes. Served with ratatouille vegetables and shallot jus. | 26

Paella Bastardo

House-made pork sausage, mussels, wild shrimp, rice, seasonal vegetables served in a saffron tomato sauce. | 30 

GF **Duck Frites***

Pan-seared char crusted Maple Leaf Farms duck breast. Served with our fries and herbed dijon aioli. | 35

Schnitzel

Fried pork cutlets served with braised cabbage and bacon, spätzle noodles, and a mushroom lemon white wine sauce. | 24

Ossobuco

Slow-roasted Heritage Farms pork shank served with saffron risotto, Parmesan, and a Burgundy braising jus. | 38

GF **Bistro Steak***

Grilled 10oz hanger steak topped with a green peppercorn Cognac sauce. Served with our fries and herbed dijon aioli. | 37

GF **Filet***

Grilled 6oz choice beef tenderloin topped with garlic herb butter. Served with a demi-glace sauce, mashed potatoes, and sautéed broccolini. | 42

GF **Ribeye***

Grilled center cut ribeye, local ribbon squash, watercress salad with heirloom tomatoes, matchstick cucumbers, blue cheese dressing, black and blue sauce. | 42

GF **Cauliflower Steak**

Sous vide and pan seared cauliflower steak topped with basil pesto, sun dried tomatoes, toasted almonds. Served with a red pepper coulis and fingerling potatoes. | 17

BETWEEN BREAD

All sandwiches are served with fries.

Sub a half Italian, Caesar, Spinach, or Greek salad for \$2

Black Label Burger*

1/2 pound signature blend beef patty with a rich caramelized onion sauce and gruyere cheese. Served on a toasted brioche bun with boursin aioli and fries. | 19

French Dip Sandwich

Sliced prime rib with caramelized onions and provolone cheese on a French roll with side of warm au jus and creamy basil horseradish sauce. Served with fries. | 20

SIDES **GF**

Parmesan-Roasted Brussels Sprouts | 7

Green Beans Almandine | 6

Fries | 4

Grilled Asparagus | 6

Mashed Potatoes | 4

Roasted Wild Mushrooms, Onions and Peppers with Bacon | 7

Sautéed Broccolini | 5

Saffron Risotto | 7

A 20% gratuity charge will be added to parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.