

Appetizers

Braised Tuscan Short Rib Meatballs \$9
Gorgonzola Polenta "Cakes" – Horseradish Aioli
Pickled Red Onion-Barolo Jus.

Baked Clams \$8
5 Little Necks –EVOO-Garlic- "Casino" Crumbs
Charred Lemon.

Flash-Fried Calamari \$9
Lemon Pepper-Arrabbiata Sauce-Garlic Aioli.

Steamed P.E.I. Mussels \$8
Parmesan "Toast" – Fresno Chili Brodetto.

Salads

Chopped Rustic Salad \$7
Romaine-Tomato-Cucumber-Red Onion-Chick Peas-
Ricotta Salata-Olives-Lemon Honey.

Red & Yellow Beet Salad \$8
Mandarin Oranges-Goat Cheese-Hazelnuts-Citrus
Vinaigrette.

Tuscan Caesar Salad \$7
Kale-Romaine-Grana-CROUTONS-Caesar Dressing.

Add On to Any Salad
Chicken \$6, Grilled Shrimp (4) \$8, Grilled Salmon \$9

Our \$13.00 Lunch

Speck & Arugula Flatbread

Whipped Ricotta – Fig Preserves – Fontina – Wild Flower Honey – EVOO.

Our Margherita Flatbread

Fresh Mozzarella – Crushed Tomato – Fresh Basil – Garlic Oil – Pecorino Romano.

Poached Chilled Seafood

Little Necks – P.E.I. Mussels – Shrimp – Calamari – Hearts of Palm – Mongo – Cucumber – Burnt Orange Mojo – Pea Shoots.

Orecchiette Toscana

Sweet & Spicy Italian Sausage – Broccoli Rabe – Garlic Confit – Whipped Herb Ricotta.

Fresh Papardelle

Veal Ragu "Bolognese" – San Marzano – Touch of Cream – Pecorino Romano.

Penne a la Vodka

Prosciutto – Red Onion – Tomato-Vodka Cream – Fresh Basil – Pecorino Romano.

Add Grilled Chicken \$6, Add Jumbo Shrimp (4) \$8, Add Grilled Salmon \$10

Our Special Blend Black Angus Burger*

Pancetta "Bacon" – L,T,O – Melted Fontina – Our Special Sauce – Brioche Bun – House-Cut French Fries.

Grilled Pesto Chicken "Club"

Swiss Cheese – Field Greens – Caramelized Onions – Smoked Bacon – Roasted Peppers – Pesto Aioli – Pressed Panini – House-Cut Fries.

Chicken Milanese

Breaded Chicken – Roasted Tomatoes – Red Onion – Field Greens – Fresh Mozzarella – Charred Lemon – Balsamic Vinaigrette.

Pan Roasted "French" Chicken Breast

Herbed Potato Gratin – Julienne Vegetables – Wild Mushroom-Marsala Jus.

Cedar Plank Roasted Atlantic Salmon*

Home-Fried Potatoes – Sautéed Baby Kale – Cabernet-Merlot Butter.

Grilled Australian Lamb Lollipops*

Two Chops - Rosemary-Garlic Pesto – Grilled Sour Dough – Sweet Tuscan Chili & Apricot Relish.

A Little More

Pan Crisped Florida Red Snapper \$18

Roasted Vegetable & Chick Pea Farro – Crisp Polenta "Fries" – Tuscan Olive Relish – Shellfish Brodetto.

Fresh Linguini ai Frutti di Mare \$17

Little Neck Clams – Calamari – Tiger Shrimp – Sea Scallops – P.E.I. Mussels – San Marzano – Dried Chili.

14 oz Brined Berkshire Pork Chop* \$17

Roasted Fingerlings – Caramelized Onions – Roasted Peppers – Baby Artichokes – Cherry Pepper Jus.

(Please Allow 20 Minute Cooking Time)

No Sharing

*These items can be cooked to order. Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions.