



❖ ❖ ANTIPASTI ❖ ❖

Oysters on the Half Shell

BEAU SOLEIL, NEW BRUNS. 16.95

Roasted Vegetable Bisque

BELL PEPPER PUREE, ROASTED CAULIFLOWER
& FENNEL FRONDS 9.75

Roasted Spanish Octopus

CHARRED LEEKS, EGGPLANT, PURSLANE & ORANGE 17.95

Steamed Wild Maine Mussels

SPICY ITALIAN SAUSAGE, TOMATOES, WHITE WINE, BASIL
& ROASTED GARLIC CROSTINI 13.95

Caramelized Organic Chicken Liver Pate

PICKLES, RED ONION, APPLE MOSTARDA
& GRILLED BAGUETTE 12.95

Grilled Watermelon & Feta

ARUGULA, RADICCHIO, PICKLED ONIONS, DILL,
FRESH MINT, RADISH & EVOO 10.75

❖ ❖ ENTRADA ❖ ❖

Mediterranean Branzino

WARM CRAB, ROASTED ASPARAGUS & TOMATO BUTTER 34.95

Prime NY Strip Steak

MASHED POTATOES CARAMELIZED ONIONS,
BROCCOLINI & WHIPPED BUTTER 47.95

Filet Mignon

FINGERLING POTATOES, WILTED SPINACH,
TRUFFLE & BALSAMIC 43.95

North Atlantic Halibut

SAFFRON RISOTTO, SCUNGILLI, MASCARPONE,
WHITE WINE & PARSLEY 33.95

❖ ❖ WINE FEATURE ❖ ❖

Villa Malacari “Rosso Concerno” (92 Pts)

MONTEPULCIANO 12/GL 18/QT 48/BTL

Route Stock “California 29” (90 Pts)

NAPA VALLEY SAUVIGNON BLANC 10.50/GL 15.75/QT 40/BTL

❖ ❖ COCKTAILS ❖ ❖

You're The Spritz

APEROL, ORANGE VODKA, GRAPEFRUIT JUICE
& PROSECCO 12

Little Italy

BOURBON, LUCANO, ANGOSTURA & ORANGE BITTERS 12

Negroni

GIN, CAMPARI & VERMOUTH 12

Fiore

PEACH VODKA, FRESH STRAWBERRIES,
ST GERMAIN & LEMON 12