

❖ ❖ ANTIPASTI ❖ ❖

**Fall Harvest Salad**

FRISEE, RADICCHIO, HUMBOLDT FOG GOAT CHEESE FRITTER,  
MARINATED EGGPLANT, CRISP VEGETABLES  
& BLACK GARLIC VINAIGRETTE 11.95

**Oysters On The Half Shell**

BEAU SOLEIL, N.B., COCKTAIL SAUCE & MIGNONETTE 16.95

**Butternut Squash Bisque**

PRESERVED LEMON CREMA 9.75

**Caramelized Chicken Liver Pate**

PEAR MOSTARDA, PICKLES, RED ONION & BAGUETTE 12.95

**Baked Wellfleet Clams**

BACON, BELL PEPPER, LEMON & BUTTERY BREADCRUMBS 14.95

❖ ❖ ENTRADA ❖ ❖

**Roasted Veal Chop**

LOCAL LEEK MASHED POTATOES, SAUTEED SPINACH,  
MUSHROOMS & TRUFFLE BALSAMIC DEMI GLACE 48.95

**Filet Mignon**

ASPARAGUS, FINGERLING POTATOES & TOMATO BUTTER 46.95

**Roasted North Atlantic Halibut or Coho Salmon**

SWEET CORN, BELL PEPPERS, ASPARAGUS  
& BEURRE BLANC 34.95

**Grilled George's Bank Swordfish**

LOCAL SPAGHETTI SQUASH, ROASTED MUSHROOMS  
& BASIL PESTO 33.95

**Red Wine Braised Short Rib**

PARMESAN RISOTTO 29.95

**Prime NY Strip Steak**

MASHED POTATOES, CARAMELIZED ONIONS & BROCCOLINI 47.95

**Veal Osso Buco**

FRESH FETTUCCINE, DELICATA SQUASH  
& VEAL-WHITE WINE SAUCE 46.95

❖ ❖ 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

**Smoke & Mirrors**

MEZCAL, GRAPEFRUIT, LIME & HOT CINNAMON SYRUP 12

**Little Italy**

BOURBON, LUCANO, ANGOSTURA & ORANGE BITTERS 12

**Negroni**

GIN, CAMPARI & VERMOUTH 12

**Flight Of The ConCORDs**

GIN, CONCORD GRAPES, LIME JUICE & ROSEMARY 12