



## SHAREABLES



### CHARCUTERIE PLATE

*Chef-selected meats, nuts, cheese, jam, oil and bread (contains nuts)*  
\$25.00 | SERVES 2-4  
\$27.00 | MEATLESS



### TRUFFLE FRIES

*Truffle salt, parsley, sundried tomato aioli (v)*  
\$13.75 | SERVES 2-4



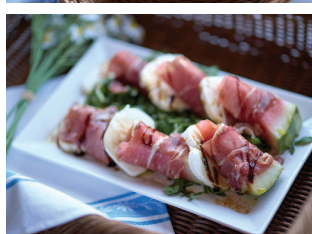
### CRISPY BRUSSELS SPROUTS

*Fried Brussels sprouts, maple aioli, mint (v, gf)*  
\$13.75 | SERVES 2-4



### CALAMARI

*Fresh calamari, rice flour, blood orange aioli, sweet chili sauce (gf)*  
\$20.00 | SERVES 2-4



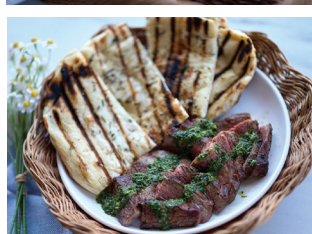
### MELON CAPRESE

*Prosciutto-wrapped seasonal melon, buffalo mozzarella, balsamic, extra virgin olive oil (gf)*  
\$18.00 | SERVES 1-3



### CRAB CAKES

*Chesapeake-style lump crab, arugula, remoulade*  
\$18.50 | SERVES 1-3



### FLANK STEAK

*Grilled 12oz flank steak, garlic rosemary flatbread, salsa verde (gf without flatbread)*  
**indicate steak temperature when ordering**  
\$24.00 | SERVES 2-4



### RIB EYE STEAK

*Sliced 16oz bone-in rib eye steak, dry porcini mushroom, gorgonzola cream sauce (gf)*  
**indicate steak temperature when ordering**  
\$40.00 | SERVES 2-4



### SUPPLI

*Breaded and fried pomodoro risotto and mozzarella cheese, served with marinara (v)*  
\$16.00 | SERVES 1-4



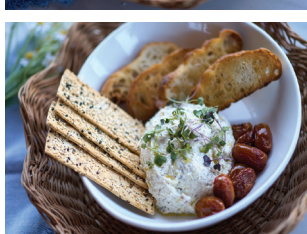
### GRILLED OCTOPUS

*Grilled octopus legs, grilled fennel, lemon fennel pesto (gf, pesto contains walnuts)*  
\$28.00 | SERVES 2-4



### SCALLOP FRITTERS

*Cornmeal-battered scallops, scallion, garlic, served with Calabrian pepper aioli*  
\$18.00 | SERVES 1-4



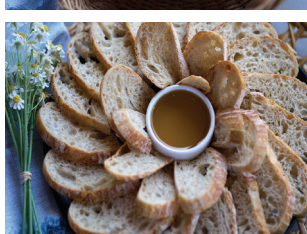
### WHIPPED RICOTTA

*Herbed whipped fresh ricotta, extra virgin olive oil, confit garlic and tomatoes (v)*  
\$14.00 | SERVES 2-4



### FOCACCIA SANDWICH

*House focaccia, arugula, marinated peppers, buffalo mozzarella, option to add braised wild boar*  
\$14.00 | SERVES 1-4  
\$20.00 | WITH WILD BOAR



### COUNTRY BREAD

*House-made bread served with olive oil (vegan)*  
\$8.50 | FULL LOAF  
\$6.50 | HALF LOAF  
\$4.00 | STRACCIATELLA ADD-ON

## SALADS



### VINEYARD SALAD

*Mixed greens, red onion, olives, cucumber, tomato, feta, champagne vinaigrette (v, gf, vegan without cheese)*  
\$15.50 | SERVES 2-4



### SPRING MIX

*Strawberries, mandarin oranges, gorgonzola, candied walnuts, lemon poppyseed dressing (v, gf, vegan without walnuts or cheese)*  
\$15.50 | SERVES 2-4



### ROASTED ASPARAGUS

*Roasted asparagus, mixed greens, almonds, cranberries, goat cheese, hazelnut vinaigrette (gf, vegan without cheese and substitute in champagne vinaigrette)*  
\$15.50 | SERVES 2-4



### PUTTANESCA SALAD

*Cannellini beans, arugula, cherry tomatoes, castelvetro olives, white anchovy, caper balsamic (gf, vegan without anchovy)*  
\$15.50 | SERVES 2-4

**PROTEIN ADD-ONS:** BACON +\$2 | CHICKEN (6oz) +\$5 | SALMON (4oz) +\$7.50





## PASTA & SOUP



### LOBSTER RAVIOLO

House-made egg pasta, lemon, mascarpone, lobster, house moscato beurre blanc (contains shellfish)

\$24.00 | SERVES 1-3



### PESTO GNOCCHI

House-made potato gnocchi, basil pesto, roasted vegetables (v, pesto contains pine nuts)

\$20.00 | SERVES 2-4



### ORECCHIETTE AL LIMONE

House-made semolina pasta, broccoli rabe, lemon, olive oil, mint, parmesan (v)

\$20.00 | SERVES 2-4



### LASAGNA A LA BOLOGNESE

House-made egg pasta, beef and pork ragu, bechamel, parmesan

\$22.00 | SERVES 2-4



### RIGATONI A LA VODKA\*

House-made egg-less rigatoni, vodka cream sauce, peas, crispy prosciutto, fresh mozzarella (can substitute rigatoni for house-made potato gnocchi)

\$20.00 | SERVES 2-4



### SCAMPI ALFREDO

House-made fettuccine, langostino tails, garlic cream sauce, parmesan (contains shellfish)

\$22.00 | SERVES 2-4



### SOUP OF THE DAY

Chef's daily selection

\$4.00 | SERVES 1

### GLUTEN-FREE OPTION +\$3.00

Substitute any fresh pasta with gluten-free cheese tortellini

**PROTEIN ADD-ONS:** BACON +\$2

CHICKEN (6oz) +\$5 | SALMON (4oz) +\$7.50

### \*VEGAN OPTION

Rigatoni with red sauce and no cheese & prosciutto

## PIZZA



### MARGHERITA

House red sauce, buffalo mozzarella, basil, parmesan (v)

\$19.50 | SERVES 2-4



### REUBEN

Russian dressing, corned beef, sauerkraut, Swiss cheese

\$19.50 | SERVES 2-4



### PESTO

Basil pesto, roasted vegetables, mozzarella (v, pesto contains pine nuts)

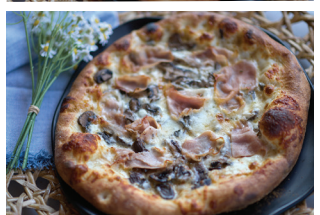
\$19.50 | SERVES 2-4



### PUTTANESCA

House red sauce, castelvetro olives, white anchovies, calabrian peppers, mozzarella (v without anchovies)

\$19.50 | SERVES 2-4



### PROSCIUTTO & FUNGHI

Garlic oil, prosciutto cotto, wild mushrooms, mozzarella (v without prosciutto)

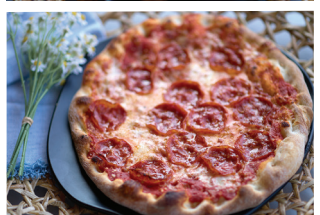
\$19.50 | SERVES 2-4



### CHEESE

House red sauce, fresh mozzarella, parmesan (v)

\$18.50 | SERVES 2-4



### PEPPERONI

Pepperoni, house red sauce, fresh mozzarella, parmesan

\$19.50 | SERVES 2-4



### CALZONE

Herbed ricotta, prosciutto cotto, sweet soppressata, mozzarella, served with house marinara

\$19.50 | SERVES 2-4

### ALSO AVAILABLE:

**MUENSTER BACON** Muenster cheese, honey, bacon, brussels sprouts | \$19.50 | SERVES 2-4

**PEPPERONI BREAD** Pepperoni and cheese stromboli, served with house marinara | \$19.50 | SERVES 2-4

## DRINKS

ESPRESSO \$2.25

COFFEE \$2.25

Regular, Decaf

HOT TEA \$1.85

BOTTLED DRINKS \$4.00

Lemonade, Fruit Punch

CAPPUCCINO/LATTE \$4.75

SOFT DRINKS \$1.85

Ask for current selection

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.