






Dinner


Appetizer

Soup roasted artichoke & cauliflower, crispy carrots	9
Crispy Calamari fried lemons, shishito peppers & fennel, parmesan, spicy marinara & lemon aioli	12
Beef Tip flatbread pickled Cipollini onions, sweet peppers, swiss chard, fontina cheese spread	13
Antipasto imported meats and cheese, pickled vegetables	14
Bruschetta goat cheese, beets, walnuts, basil & grapes 	11
Littleneck Clams crispy pancetta, clam meat, saffron crema, crostini	15
Italian Fritters mild italian sausage, fontina cheese, sweet peppers & spicy marinara	11
Jumbo Lump Crabcakes spinach, garlic, orange marmalade * contains shellfish 	13


Salads

Locally Grown Lettuces shaved fennel, mint, basil, chives, honey champagne vinaigrette, cranberries 	10
Caesar red & green romaine, parmesan cheese, brioche croutons, creamy garlic dressing	11
Kale & Figs marcona almonds, gorgonzola dulce, pomegranate seeds, pomegranate vinaigrette	11
Caprese vine ripened tomatoes, hand pulled mozzarella, arugula, citrus basil oil & balsamic 	11
Butter Lettuce, Frisee & Radicchio roasted pecans, preserved currents, shaved manchego, lemoncello vinaigrette	11

Pasta

Tagliatelle traditional bolognese sauce, ground beef, & pork, touch of cream, parmesan	20
Fettuccine grilled chicken, alfredo sauce, garlic, pecorino romano	21
Spaghetti oversized meatballs, marinara sauce, house-made ricotta	20
Pappardelle lump crab, shaved asparagus, parmigiano, lemon, cream	24
Ravioli Carbonara pancetta, cream, peas, cracked black pepper, parmigiana, arugula	24
Baked Ziti braised beef & oxtail, oven roasted tomatoes, fontina & provolone cheese, foraged mushrooms	23
Whole Wheat Pasta with Shrimp Pomodoro , asparagus, broccoli, plum tomato sauce, garlic & basil 	22

Entrees

Boneless Short Rib melted sweet potatoes, cipollini onions, romanesco, cauliflower, green beans	33
Sautéed Jumbo Shrimp & Scallops beet risotto, charred brussels sprouts, divina tomatoes	36
Brick Oven Chicken white beans, kale, mushrooms, seasonal vegetables, pan jus 	29
Seared Salmon red wine & cherry glaze, couscous, heirloom carrots, grilled asparagus	31
Pork Chop honey & balsamic glaze, butternut squash, potato au gratin, hickory & coffee essence	33
Gulf Coast Drum lightly breaded, blue crab garnish, gnocchi, braised brussels sprouts, cardamom sauce	33
Tuscan Filet beef tenderloin, balsamic glazed asparagus, fried polenta, charred red pepper sauce	39
Fig Glazed Lamb Chops rutabaga hash, fennel, asparagus, roasted tomatoes, preserved fig sauce	39

Sides

Seasonal vegetables	7
Red beet risotto	7
Potato au gratin	7
Charred brussels sprouts	7
Garlic Gnocchi	7
Grilled Asparagus	7

 Denotes a SuperFoodRx Dish

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk products may increase your risk of foodborne illness