



Lunch

Appetizers, Soup and Salads

Soup roasted artichoke & cauliflower, crispy carrots	9
Crispy Calamari fried lemons, shishito peppers & fennel, parmesan, spicy marinara & lemon aioli	12
Beef Tip Flatbread fontina cheese spread, pickled cipollini onions, sweet peppers, swiss chard	13
Antipasto imported meats and cheese, pickled vegetables, wine gelee	14
Bruschetta goat cheese, beets, walnuts, basil & grapes 🌱	11
Jumbo Lump Crabcakes spinach, garlic, orange marmalade 🌱	13
Locally Grown Lettuces shaved fennel, mint, basil, chives, honey champagne vinaigrette 🌱	10
Caesar red & green romaine, parmesan cheese, brioche croutons, creamy garlic dressing	11
Kale & Figs marcona almonds, gorgonzola dulce, pomegranate seeds, pomegranate vinaigrette	11
Butter Lettuce, Frisee & Radicchio roasted pecans, preserved currents, shaved manchego, lemoncello vinaigrette	11
Caprese vine ripened tomatoes, hand-pulled mozzarella, arugula, citrus basil oil & balsamic 🌱	11

Panini *served with pasta salad, local lettuces or sea salt fries*

Italian Hoagie pepperoni, salami, cappicola, provolone, basil, pickled peppers, garlic aioli	12
Turkey candied bacon, sweet cabbage slaw, cranberry aioli, havarti cheese	12
Chicken Fontina crispy prosciutto, fried chicken breast, sage aioli	12
Bistecca smoked angus beef, fontina cheese, sweet pepper relish, broccoli rabe	13
Vegetarian Meatball chickpea & mushroom meatballs served open faced, peppers, onions & marinara	12

Pizza

Margherita house-made mozzarella, heirloom tomatoes, basil	15
Italian Sausage spicy red pepper alfredo, mixed peppers, italian cheeses	16
Chicken Pesto creamy alfredo, artichokes, roasted tomatoes, spinach, fried shallots	16
Pepperoni plum tomato sauce, italian cheeses	16
Short Rib roasted garlic puree, shaved brussels sprouts, wild mushrooms, sweetie drops	16

Pasta

Tagliatelle traditional bolognese sauce, ground beef & pork, touch of cream, parmesan	9/16
Fettuccine grilled chicken, alfredo sauce, garlic, pecorino romano	10/17
Spaghetti oversized meatballs, marinara sauce, house-made ricotta	10/17
Pappardelle lump crab, shaved asparagus, parmigiana, lemon, cream	10/18
Ravioli Carbonara pancetta, cream, peas, cracked black pepper, parmigiana, arugula	10/18
Baked Ziti braised beef & oxtail, oven roasted tomatoes, fontina & provolone cheese, foraged mushrooms	19
Whole Wheat Pasta with Shrimp Pomodoro , asparagus, broccoli, plum tomato sauce, garlic & basil 🌱	10/18

Entrées

Gulf Coast Drum lightly breaded, blue crab garnish, gnocchi, braised brussel sprouts, cardamom sauce	28
Brick Oven Chicken white beans, kale, mushrooms, seasonal vegetables, pan jus 🌱	22
Seared Salmon red wine & cherry glaze, couscous, heirloom carrots, grilled asparagus	23
Boneless Short Rib melted sweet potato, cipollini onions, romanesco, cauliflower, green beans	26

Express Lunch \$15
 Soup or Locally Grown Lettuces
 & Tagliatelle or Spaghetti