



STARTERS

CRISPY RISOTTO BALLS	
BREADED TRUFFLE-PARMESAN SAFFRON RISOTTO ARANCINI FILLED WITH FONTINA CHEESE & SERVED WITH PRESERVED LEMON AIOLI	— 16
*BEEF CARPACCIO	
THINLY SLICED RAW BEEF WITH LEMON-OLIVE OIL, ARUGULA SALAD, FRIED CAPERS, SHAVED PARMESAN CHEESE AND WHOLE GRAIN MUSTARD AIOLI	— 20
CROSTINI CON FUNGHI	
MEDLEY OF FRESH MUSHROOMS SAUTÉED WITH SHALLOTS AND MADEIRA WINE ATOP HOUSE MADE SOURDOUGH CROSTINI WITH LOCAL HASTINGS FARM RICOTTA CHEESE AND CRISPY ONIONS	— 14
POLENTA DUSTED FRIED OYSTERS	
SERVED ATOP SAFFRON BACON, LEMON, CHIVE AIOLI	— 18
SICILIAN EGGPLANT CAPONATA (AGRODOLCE)	
CARMELIZED EGGPLANT, CAPERS, OLIVES,ROASTED RED PEPPERS, CELERY, ONIONS , PINE NUTS, TOMATOES AND BALSAMIC REDUCTION, SERVED WITH ROASTED GARLIC & OUR TOASTED SOURDOUGH FOCACCIA	— 12

SALADS

ROASTED BEET SALAD	
ROASTED PURPLE & GOLDEN BEETS SERVED OVER BABY LETTUCE WITH PISTACHIO DUSTED GOAT CHEESE BALLS, HONEY- AGED SHERRY VINAIGRETTE AND CRISPY SHAVED BEETS	— 14
GREEK SALAD	
ROMAINE LETTUCE , KALAMATA OLIVES, CUCUMBERS, BELL PEPPERS, GRAPE TOMATOES, RED ONIONS, KALAMATA CROUTONS, OREGANO- RED WINE VINAIGRETTE & FETA CHEESE	— 12
ORGANIC BABY SPINACH SALAD	
BABY SPINACH, HONEY CRISP APPLES, CRUMBLED GORGONZOLA, SUN-DRIED CRANBERRIES AND SPICED PECAN WITH AN APPLE CIDER VINAIGRETTE	— 12
TORCHED ROMAINE WEDGE SALAD	
FLAMED ROMAINE LETTUCE HOUSE MADE CHUNKY GORGONZOLA DRESSING, GRAPE TOMATOES, BACON CRUMBLE, TOASTED CROSTINI & CRISPY SHALLOTS	— 13

MAINS

RIGATONI BOLOGNESE	
GROUND BEEF, PORK & VEAL IN A RUSTIC TOMATO SUGO TOSSED WITH HOUSE MADE RIGATONI PASTA AND TOPPED WITH HASTINGS FARM WHIPPED RICOTTA CHEESE	— 27
PUMPKIN SEED DUSTED FAROE ISLAND SALOMON	
ATOP ROASTED SPAGHETTI SQUASH, POMEGRANATE REDUCTION & POMEGRANATE BUTTER, CRISPY BABY ORGANIC KALE	— 34
GARLIC SCAMPI	
SAUTÉED SHRIMP, SUN DRIED TOMATOES, CAPERS, ARTICHOKE HEARTS, TOSSED WITH FRESH MAFALDINE PASTA & ARUGULA PESTO	— 30
RICOTTA GNOCCHI WITH BRAISED BEEF SHORT RIB RAGU	
SHREDDED SHORT RIBS WITH CARAMELIZED ONIONS, BABY ORGANIC SPINACH, CRIMINI MUSHROOMS IN A TRUFFLE RAGU TOSSED WITH RICOTTA GNOCCHI, SPRINKLED WITH RICOTTA SALATA	— 40
CHICKEN LIVER PASTA	
BELL & EVANS MINCED CHICKEN LIVERS SAUTÉED WITH CARAMELIZED ONIONS, FRESH SAGE, GARLIC, PARSLEY EXTRA VIRGIN OLIVE OIL AND PECORINO CHEESE TOPPED WITH PANGRATTATO	— 26
BUCATINI ALL’ AMATRICIANA	
HOUSE MADE BUCATINI PASTA, CRISPY GUANCIALE, RED ONION SLIVERS, CRUSHED ITALIAN TOMATOES, RED PEPPER FLAKES, PARSLEY, GRANA PADANO & PECORINO CHEESE	— 25
CRISPY BELL & EVANS CHICKEN	
ORGANIC FREE RANGE BONELESS ½ CHICKEN, ROASTED GARLIC MASHED POTATOES & YOUNG CARROTS, ROSEMARY SHERRY DEMI GLACÉ (GLUTEN FREE)	— 30
SPAGHETTI AGLIO E OLIO	
JULIENNE CHICKEN, GARLIC, SUN-DRIED TOMATOES CALABRIAN CHILIS, BROCCOLI RABE, EXTRA VIRGIN OLIVE OIL TOSSED WITH FRESH SPAGHETTI TOPPED WITH PANGRATTO	— 28
* BLACK GARLIC BEEF	
GRILLED 14 .OZ SIRLOIN STEAK, FERMENTED BLACK GARLIC, CREMINI MUSHROOMS, BALSAMIC DEMI GLACÉ ACCOMPANIED WITH TRUFFLE FRIES & CRISPY BRUSSELS SPROUTS	— 50

SIDES

SAUTÉED GREEN BEANS, GARLIC, SHALLOTS EXTRA VIRGIN OLIVE OIL,	— 9
ROASTED ROSEMARY BABY POTATOES	— 6
SIDE OF TRUFFLE MAC & CHEESE	— 9
TRUFFLE FRIES (FRIED IN RENDERED DUCK FAT)	— 7

PLEASE NOTIFY OUR STAFF OF ANY FOOD ALLERGIES.

*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, OR EGGS REDUCES THE RISK OF FOOD BORN ILLNESS.
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GRATUITY MAY BE ADDED TO ALL PARTIES WITH 4+ GUESTS.

OWNER/CHEF KEVIN COUSIN SOUS CHEF REBECCA MCDONALD

