

STARTERS

grilled artichoke cracked mustard aioli 12

black mussels shallot, white wine butter sauce, grilled peasant bread 15

housemade ricotta cheese basil pesto, tomato and focaccia toasts 9

crispy calamari spicy aioli and roasted tomato sauces 14

baby onion rings berry catsup 9

Charcuterie for 2

selection of local cheeses, meats, grilled baguette and
house made pickles 20

Add \$6 for each additional person

soup of the day cup 5 bowl 9

SALADS

burrata, apple and butternut squash salad

pecans, arugula, maple vinaigrette 13

caesar salad

traditional caesar dressing on romaine lettuce 11

Italian salad

chopped lettuces, salami, bocconcini, pine nuts, and basil vinaigrette 12

house mixed greens salad

mixed greens, gorgonzola cheese, herb croutons,
creamy lemon vinaigrette 9

ENTREES

smoked chicken fettuccine

roasted cherry tomatoes, basil, pine nuts,
parmesan cream sauce 32

grilled salmon filet

basil pesto, roasted baby potatoes, kalamata olives,
roasted cherry tomato, green beans 36

bolognese pappardelle pasta

traditional pork, veal meat sauce,
house made pappardelle, parmesan 32

pan seared scallops on sweet corn risotto

roasted red pepper puree, arugula 39

grilled lamb chops

basil butter, rosemary gorgonzola polenta,
roasted tomato sauce 45

herb crusted trout

citrus herb butter, goat cheese whipped new potatoes,
green beans 39

steak frites

16 oz bone-in rib eye, horseradish butter,
fresh herb fries, brussels sprouts AQ

cioppino fisherman's stew

basil aioli, grilled peasant bread 37

grilled pork chop

maple sage sauce, butternut squash and apples,
brussels sprouts 35

“veggie” pasta

eggplant, tomato, artichoke hearts, gemelli pasta,
tomato lemon butter sauce 25