



Salads

\$9

CAESAR

Romaine hearts, Reggiano parmesan, garlic herbed croutons & Caesar dressing

ARUGULA

Arugula, red onions, Reggiano parmesan, extra virgin olive oil, lemon juice & cracked pepper

LITTLE GEM

Little Gem lettuce, yellow zucchini, asparagus, fresh herbs & lemon vinaigrette

ITALIAN

Chopped lettuce, garbanzo beans, tomatoes, black olives, pepperoncini, provolone, pepperoni, onions, cucumbers & red wine vinaigrette

\$12

MACHE

Mache, frisée, roasted chicken, avocado, celery, green onion, lemon & extra virgin olive oil

CAPRESE

Tomatoes, buffalo mozzarella, basil, extra virgin olive oil & sea salt

MODENA

Butter lettuce, candied walnuts, crumbled goat cheese, shallots, fresh herbs & creamy balsamic vinaigrette

LOUIE

Iceberg lettuce, jumbo shrimp, hearts of palm, avocado, sweet onions, tomatoes, bell peppers & Dijon vinaigrette

Soups

\$8

ONION GRATINÉE

Caramelized onion, Marsala wine, mozzarella & provolone

MINISTRONE PESTO

Celery, cabbage, spinach, peas, zucchini, haricots verts, basil & pesto

CHICKEN BRODO

Tortellini & chicken broth with a spinach & basil chiffonade

GAZPACHO

Tomatoes, garlic, olive oil, sea salt, peppers & red onions

\$7

TOMATO BRUSCHETTA

ARANCINI

BRUSSELS SPROUTS

PUMPKIN SQUASH

BROCCOLINI

HEIRLOOM CARROTS

MASHED POTATOES

HEIRLOOM TOMATOES

KENNEBEC FRENCH FRIES

SAUTÉED SPINACH

Poultry free range

\$16

ROASTED CHICKEN

Half chicken, herbs & au jus

CHICKEN MILANESE

Breaded chicken breast, arugula & checca

CHICKEN PARMESAN

Breaded chicken breast, Pomodoro sauce, mozzarella & Reggiano parmesan

CHICKEN CARCIOFFI

Pan sautéed with artichoke hearts, capers, garlic, herbs & white wine

Pizza

\$16

MARGHERITA

Mozzarella, tomato sauce & basil

PEPPERONI

Mozzarella, tomato sauce & pepperoni

SAUSAGE

Fennel sausage, tomato sauce & mozzarella

MEATBALL

Mozzarella, tomato sauce & meatballs

NAPOLI

Red onions, mushrooms, olives, tomato sauce & mozzarella

BURRATA

Burrata, prosciutto, rapini & granna parmesan

BIANCO

Ricotta, mozzarella, granna parmesan, garlic & rocket arugula

CLAM

Mozzarella, pecorino Romano, roasted bell peppers, thyme, extra virgin olive oil, garlic & cracked pepper

Entrées

\$18

PORK CHOPS

Three pork chops, grilled apples & onions served with a house made apple sauce

MUSSELS & CLAMS

Mussels, clams & sauce Américain

SHORT RIBS GENOVESE

Braised short ribs with polenta, pears, gorgonzola & walnuts

HANGER STEAK VERDURA

Kobe beef, farmers' market vegetables & black truffle sauce

Small Plates

\$9

ASPARAGUS WITH FRIED EGG

MEATBALLS MARINARA

FRIED CALAMARI

PORTOBELLO FRIES

ROASTED BEETS WITH GOAT CHEESE

FRIED SQUASH BLOSSOMS

MOZZARELLA PUTTANESCA

YELLOWTAIL CRUDO

EGGPLANT PARMESAN

FIGS & PROSCIUTTO

Pasta

\$11

PAPPARDELLE

Mushroom & foie gras duxelle

FETTUCCINE BELMONDO

House made pasta with cherry tomatoes, garlic, arugula, extra virgin olive oil & Reggiano parmesan

ORECCHIETTE

House made pasta with sausage, extra virgin olive oil & a swiss chard ragù

TAGLIATELLE BOLOGNESE

Tomato, béchamel & meat ragù

\$14

PENNE GAMBER

Jumbo shrimp, broccolini, roasted tomatoes, garlic & olive oil broth

RAVIOLI

House made pasta stuffed with spinach & ricotta in a light cream sauce with pancetta, sage & peas

TRENNÉ

Pan sautéed trenné pasta with braised prime rib eye, Tuscan black kale & shaved granna parmesan

LASAGNA BOLOGNESE

Traditional Bolognese meat ragù with tomato, béchamel, buffalo mozzarella & granna parmesan

Sandwiches

\$12

MEATBALL PARMESAN

Three meatball sliders, tomato sauce & provolone

BACON, LETTUCE & TOMATO

Bacon, bibb lettuce, heirloom tomatoes, avocado & mayonnaise

CLUB

French ham, turkey, apple smoked bacon, Gruyère, tomato, avocado, hard-boiled egg & watercress

TORPEDO

Mortadella, cappicola, Genoa salami, provolone, lettuce, tomatoes, peppers, onions, oil & vinegar

\$11

DIVER SCALLOPS

LOBSTER MANICOTTI

GRILLED SQUID & CHORIZO RAVIOLI

WHITE BEANS & SAUSAGE

BURRATA & GRAPE TOMATOES

LAMB PORTERHOUSE

CLAMS CASINO

FRUTTI DI MARE

STUFFED DRUMETTES

ESCARGOT

Seafood sustainable

\$25

SHRIMP SCAMPI

Grilled shrimp & marinère sauce

KING SALMON

Organic, oven roasted in a parchment paper papillote with sweet peppers, red potatoes, yellow squash, basil, watercress & lemon

BRANZINO

Italian sea bass, micro herbs & scarpa sauce

WILD ALASKAN HALIBUT

Crimson & beluga lentils, sautéed spinach, roasted peppers & brown butter sauce

HAMBURGER

Kobe beef, bibb lettuce, Brandywine tomato & red onion served with Kennebec french fries

Sharp cheddar available upon request

\$15





Wine List

HOUSE WINE

WHITE

		<i>1/2 Pour</i>	<i>Glass</i>	<i>Bottle</i>
129	Vermintino Bibi Graetz Casamatta Toscana 2008	\$4	\$8	\$28
145	Trabbiano/Malvasia Bigi Est Est Est, Italy 2009.....	\$5	\$9	\$29
346	Semillion/Sauvignon Blanc Chateau Jacquet Blanc Bordeaux 2008	\$5	\$10	\$36
231	Riesling Kung Fu Girl, Washington State 2009	\$6	\$11	\$40
230	Chardonnay Simi Winery Sonoma 2008	\$6	\$12	\$44
321	Sauvignon Blanc Cartlidge and Browne, Central Coast Dancing Crow Vineyard 2009.....	\$7	\$13	\$48
010	Pinot Grigio Santa Margherita Alto Adige 2008	\$7	\$14	\$52
330	Sauvignon Blanc Christian Thiro-Fournier Domaine des Vieux Pruniers Sancerre 2008	\$8	\$15	\$56
190	Gavi di Gavi La Scolca "White Label" Piemonte 2009	\$8	\$15	\$56

ROSÉ

376	Refosco Rosato Bastianich Friuli 2008	\$5	\$9	\$32
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RED

670	Syrah, Zinfandel, Petite Syrah, Toasted Head, "Untamed" California 2007	\$4	\$8	\$28
540	Barbera d' Alba, Cantina Vignaioli Pertinace 2007	\$5	\$9	\$32
599	Chianti Classico Ruffino "Aziano" DOCG, Tuscany 2008	\$5	\$10	\$36
630	Pinot Noir Rodney Strong Vineyards, Estate Vineyards, Russian River Valley, 2008	\$6	\$12	\$44
685	Zinfandel Francis Ford Coppola "Director's Cut" Dry Creek Valley 2007	\$7	\$13	\$48
600	Cabernet Sauvignon Newton Vineyards Napa 2008	\$7	\$14	\$52
031	Sangiovese Avignonesi Vino Nobile di Montepulciano Toscana 2006	\$8	\$16	\$60
746	Bordeaux Barons Edmond et Benjamin de Rothschild Pauillac 2005	\$10	\$20	\$76

SPARKLING & CHAMPAGNE

050	Moscato d'Asti La Morandina Spumante 2009	\$4	\$8	\$36
056	Nino Franco Proseco	\$5	\$9	\$40
070	Moet & Chandon "White Star" NV	\$7	\$14	\$65
071	Champagne Veuve Clicquot Yellow Label NV	-	-	\$78
077	Champagne Nicolas Feuillatte Rose NV	-	-	\$108
075	Guy Larmandier Brut Rose 1er Cru NV	-	-	\$125

WHITE WINE

146	Trabbiano/Malvasia Bigi Est Est Est, Italy 2009	-	-	\$29
182	Falanghina Cantina Taburno Campania 2008	-	-	\$30
333	Chardonnay Larochette-Manciat "Les Morizottes" Macon 2008	-	-	\$32
126	Cortese Gavi Massone "Vigneto Massera Piemonte" 2008	-	-	\$33
181	Greco Di Tufo Benito Ferrara "Cicogna" Campania 2008.....	-	-	\$35
127	Erbaluce di Caluso Benito Favaro Piemonte 2007	-	-	\$36
231	Riesling Kung Fu Girl, Washington State 2009	-	-	\$40
117	Friulano Scarpetta Friuli 2007.....	-	-	\$41
881	St. Innocent Pinot Gris Willamette Valley 2006.....	-	-	\$42
101	Veltliner Abazia Di Novacella Alto Adige 2007	-	-	\$45
147	Domaine Fournier Pouilly Fume Les Cailottes 2005.....	-	-	\$48
115	Pinot Grigio Livio Felluga Friuli 2007.....	-	-	\$49
151	Sauvignon Blanc Antinori Conte Delle Vipera Umbria 2005.....	-	-	\$50
367	Sancerre Lucien Crochet La Croix de Roy Loire Valley 2007	-	-	\$58
118	Vespa Bianco Bastianich Friuli Collio 2006	-	-	\$60
235	Chardonnay Chasseur Russian River 2007.....	-	-	\$65
571	Dry Zibibbo Cinquedenti, Terre di Pantelleria 2006	-	-	\$66
374	Chardonnay Abeja Washington State 2007	-	-	\$70

RED WINE

508	Corvina Tenuta Sant'Antonio "Scaia" Veneto 2008.....	-	-	\$27
691	Zinfandel Teira Sonoma County 2006	-	-	\$31
714	Malbec, Tamari Reserva, Mendoza, 2008	-	-	\$33
529	Dolcetto d'Alba G.D. Vajra Piemonte 2008.....	-	-	\$36
584	Uva di Troia Bottaccia, Torre Quarto 2006	-	-	\$38
512	Nebbiolo Malvirá Langhe Piemonte 2006	-	-	\$40
527	Sangiovese San Felice Campogiovanni Rosso di Montalcino 2007	-	-	\$47
514	Schioppettino Ronco Severo Friuli 2005	-	-	\$48
535	Sangiovese Antinori Chianti Classico Riserva Toscana 2004.....	-	-	\$58
501	Barbera D'Alba Conterno Fantino Vignota 2007	-	-	\$55
653	Pinot Noir Failla "Estate" Sonoma Coast 2008.....	-	-	\$62
532	Sangiovese Uccelliera Rosso Di Montalcino Toscana 2008	-	-	\$65
695	Zinfandel/Cabernet Orrin Swift "Prisoner" Napa 2005.....	-	-	\$68
509	Corvina/Rondinella Sartori Amarone di Valpolicella Veneto 2005	-	-	\$72
700	Merlot/Cabernet Sauvignon Pavillion de Haut Rocher St. Emilion 2006	-	-	\$75
620	Cabernet Sauvignon Darioush Caravan Oakville 2006.....	-	-	\$78
698	Meritage Franciscan Oakville Estate "Magnificat" 2005	-	-	\$80
542	Merlot/Syrah/Sangiovese Gaja Ca'Marcanda "Promis" Toscana 2007.....	-	-	\$88
555	Valpolicella Corte Sant'Alda 2005	-	-	\$89
536	Sangiovese Livio Sassetti "Pertimali" Brunello di Montalcino Toscana 2003	-	-	\$92

Beverages

BOTTLED SODA

COCA COLA	\$3
DIET COKE	\$3
DR. PEPPER	\$3
BOYLAN GRAPE	\$3
BOYLAN BLACK CHERRY	\$3
BUBBLE-UP	\$3
SPRECHER ROOT BEER	\$4
SPRECHER DIET ROOT BEER	\$4
SPRECHER CREAM	\$4
MOXIE ORANGE CREAM	\$4
VERNORS GINGER ALE	\$4
SAN PELLEGRINO ARANCIATA	\$4
SAN PELLEGRINO LIMONATA	\$4

FOUNTAIN SODA

COCA COLA	\$3
DIET COKE	\$3
SPRITE	\$3
GINGER ALE	\$3

ICED TEA / LEMONADE

ICED TEA	\$3
ARNOLD PALMER	\$3
GREEN TEA ARNOLD PALMER	\$3
LEMONADE	\$4
BERRY LEMONADE	\$4
GREEN TEA MOJITO	\$4

ITALIAN SODA

VANILLA	\$3
RASPBERRY	\$3

COMPLIMENTARY PREMIUM WATER

STILL & SPARKLING

DRAFT BEER

PILSNER URQUELL	\$7
STELLA ARTOIS	\$7
FIRESTONE DBA	\$7
GUINNESS	\$7
LOST COAST GREAT WHITE	\$7

BOTTLED BEER

MORETTI	\$6
CORONA	\$6
BUDWEISER	\$6
BUD LIGHT	\$6
BUCKLER N/A	\$6
NORTH COAST SCRIMSHAW PILSNER	\$6
BEAR REPUBLIC RACER 5 IPA	\$6
AYINGER BRAU WIESSE	\$7
AYINGER DOPPELBOCK	\$7
CHIMAY BLUE	\$8
POMONA QUEEN (22 OZ)	\$8
ARROGANT BASTARD (22 OZ)	\$8

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES
NOT ALL INGREDIENTS ARE LISTED ON THE MENU / PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

