



SNACKS

La Quercia Salami & Pecorino Toscano D.O.P. 11.00

Tunisian Mixed Olives & Manchego cheese 7.00

Saratoga Chips three onion dip 7.00
add Caviar \$24 supplemental

Artichoke & Spinach Dip foccaccia, Parmigiana 12.00 *

SMALL PLATES

Mezze baba ghanoush, hummus, tzatziki, harissa, dolmades, spicy feta, naan bread 14.00

Yellowtail 'Crudo' artichoke, Calabrian chile, Taggiasca olives 15.00 *

Butternut Squash Soup toasted pepita seeds, caramelized onion, goat's cheese 8.50

Oysters on the half shell ½ dozen, mignonette 12.00 *

Arugula Salad cannellini bean, cherry tomato, red onion, Parmigiana, lemon dressing 11.00

Nonna's Meatballs marinara, garlic toast 11.00

Charred Spanish Octopus Romesco sauce, chick peas, tomatoes, celery 16.00

LARGE PLATES

Crab Cakes vegetable sauté, tomato fondue, fingerling potatoes 29.00

Chicken Milanese arugula salad, balsamic dressing 21.00

Chicken Cacciatore peppers, mushrooms, tomatoes, creamy polenta 19.00

Pan Roasted Halibut eggplant, green curry, ginger~tomato chutney 29.00

Skuna Bay Salmon potato, cabbage, celeriac, thyme, bacon 26.00

Hanger Steak Frites french fries, sauce 'au poivre' 27.00 *

Chianti Braised Short Ribs celery root~potato puree, baby turnips, potato gaufrette 29.00

SIDES

Brussels Sprouts lemon yogurt, pomegranate, mint, sumac 9.00

Polenta Parmigiana, cracked pepper, fried cage free hen egg 9.00

Fingerling Potatoes garlic, rosemary 7.00

Spaghetti Squash sage, brown butter, pine nuts, Robiola 9.00

** Consuming undercooked or raw shell eggs, meat or seafood may increase your risk to food borne illness.*

*** Please note our Fried items share common frying oil and may contain certain allergens such as gluten, nuts, soy, dairy, shellfish. If you have a severe allergen, please inquire with your server.*