

SALADS & STARTERS

Soup du Jour	7
Bruschetta	8
Chef's Cheese Plate	15
Baby Arugula Salad	11
Dressed with a Blood Orange Vinaigrette, served with seared Manchego Cheese & garnished with Pistachios	
Watermelon, Goat Cheese & Prosciutto Salad	13
Served over Mache with Dried Figs and a Honey Balsamic Vinaigrette	
Bibb Lettuce Salad	9
With Gorgonzola Cheese, Almonds, Rosemary & Sherry Vinaigrette	
Heirloom Tomato Salad	13
Local Heirlooms tossed with Feta Cheese, Baby greens, Fennel, Extra Virgin Olive Oil & Red Wine Vinegar	
Tuna Crudo	14
Ahi Tuna toseed with Tomatoes, Cucumber, Pickled Fennel, Croutons & a Tomato Ginger Vinaigrette	
Prince Edward Island Mussels	11
Sautéed with Chorizo, Piquillo Pepper, Parsley & a Sherry Broth	
Grilled Calamari	11
Tossed with Olive Oil, Lemon, Espelette & Basil	
Merguez Sausage	12
House Made, Grilled Lamb Sausage served with Red Peppers, Fennel, Radish, Tzatziki, Harrisa & Flat Bread	
Grilled Duck Breast	12
Rubbed with Sumac & served with Medjool Dates, Madiera Onions & Pomegranate Jus	
Meze Platter	12
Hummus, Cucumber Salad, Baba Ganoush, and Assortment of Spanish Olive & House Made Grilled Flat Bread	

ENTREES

Gnudi	18
House Made and tossed with a Sun Dried Tomato Pesto & topped with Fresh Basil & Marscapone	
Tagliatelle Bolognese	18
House Made Ribbon Pasta in a Traditional Pork, Veal, & Beef Ragu topped with Parmesan	
Penne Parmigiano	19
Tossed with a Garlic & Parmigiano Reggiano Cream with a choice of Grilled Shrimp or Chicken	
Local Shrimp	20
Seared & served over Marscapone Polenta with Tomatoes, Chorizo, Capers & Peppers	
Crispy Sea Bass	28
Whole Fish deboned, Flash Fried, & served over a Golden Lentil Puree with a Seasonal Green Salad, Tomatoes, Vin Cotto & Eggplant Croutons	
Cacciucco	25
Tuscan Stew of Shrimp, Mussels, Scallops, & Fish tossed with Oregano, Red Pepper, Garlic, Tomatoes, & Wine	
Swordfish	25
Grilled & served with Caramelized Fennel, Lentils, Oven Roasted Tomatoes, Serrano Peppers, a Cumin Lemon Sauce & an Olive & Anchovy Paste	
Scallops	26
Seared and served with a Succotash of Corn, Peppers, & Butterbeans with a Charred Tomato Gravy	
Rib-Eye Steak	28
12 Oz. Cut, Grilled & Served with a Garlic & Pancetta Sauce, Fingerling Potatoes, & Seasonal Vegetable	
Lamb Chops	29
Grilled & Served with a Peperini, Mache, Figs, Candied Marcona Almonds, & a Mint Gremolata	
Veal Scaloppini	26
Sautéed in a White Wine Sauce with Garlic, Oregano, Shallots, Tomatoes & Picholine Olives over Polenta	