

Small Plates

Lobster Bisque

Classic Preparation
11.5

Onion Brûlée

Caramelized Onion Filled with a Mixture of Shallots & Jumbo Lump Crabmeat, Chardonnay Cream Reduction
12.9

Arancini

Arborio Rice, Pancetta, Mozzarella, San Marzano Marinara
10

Escargot

Classic Preparation, Hazelnut Parsley Butter
14.9

Salads

should you not choose one of these salads, a small house will be provided

Caesar

Hearts of Romaine, Dressed, Embraced by a Crostini Perimeter, Parmigiano Reggiano Garnish
10.9

Roasted Beet

Toasted Pistachios, Crumbled Goat Cheese, Sweet Basil Vinaigrette
11.9

Burrata

Heirloom Tomatoes, Burrata Cheese, Basil, Balsamic Reduction Glaze
12

Harvest Green

Mixed Greens, Green Apple, Macerated Onions, Goat Cheese, Balsamic Honey Vinaigrette
11.9

Filet Tip Palito

Rustic Marinated, Buttered Hominy, Macerated Onions, Natural Jus
12.5

Grilled Octopus

Grilled, White bean Fondata, Micro Basil, Balsamic Reduction
15.5

Little Neck Clams

Steamed, White Wine Garlic Sauce, Tuscan Bread
13.9

Mussels

Prince Edward Island Mussels, San Marzano Marinara, Tuscan Bread
14.9

Calamari Fritti

Polenta Dusted, House-made Marinara
13.9

Pastas

all of our pasta is made in house daily, served as a small or large plate

Casoncelli

Pork, Veal & Chicken filled Pasta, Sage scented Brown Butter, Asparagus
13/26

Lobster Ravioli

Lobster Mascarpone filled Pasta, Basil, Brandy Tomato Cream Sauce
14.9/28.9

Autumn Gnocchi

Seasonal Vegetables, Garlic Cream Sauce
13/26

Short Rib Pappardelle

Slow Braised Short Rib, Ribbon Pasta
13/26

Entrées

Short Ribs

Slow Braised, Potato Purée, Cabernet Sauvignon Reduction
30.5

Crab Cakes

Jumbo Lump, White Bean, Red Pepper & Corn Succotash, Horseradish Froth,
Oven Roasted Tomato Garnish
31.9

Seafood Risotto

Fruits of the Sea, Arborio Rice, Tomatoes, White Wine Garlic Sauce
28.5

Filet Mignon

Certified Black Angus, Potato Gratin, Sauce Bordelaise, Tomato Confit Garnish
37.9

Atlantic Salmon

Pan Basted, Braised Red Cabbage, Apple Cider Reduction
26.9

Veal Medallions

Milk-fed Veal, Pesto Risotto, Wild Mushrooms, Red Wine Demi
26.9

Rack of Lamb

Imported Rack of Lamb, Buttery Barley, Baby Vegetables, Natural Jus
36.9

Chicken Breast

Euro-breast, Crispy Skin, Potato Purée, Sauce Poulet
24.9

Halibut

Pan Seared, Artichoke Raviolo, Sweet Parsnip Purée, Tomato Chardonnay Emulsion
28.9

***Consuming raw or undercooked meats, poultry, shellfish or eggs may increase
your risk of food borne illness, especially if you have medical conditions.