First Course

Soup of the Night

Simple Mixed Green Salad
red radishes, cherry tomato & sherry-shallot vinaigrette

Classic Caesar Salad
white anchovies, croutons & shaved parmesan

Baby Arugula Salad
shaved fennel, crispy prosciutto, parmesan & sherry vinaigrette

Lacinato Kale Salad
roasted butternut squash, dried cranberries, almonds & gorgonzola cheese w/cider vinaigrette

☒ Crispy Fried Calamari
(+$3) fried shishito peppers w/marinara & chipotle aioli

☒ Steamed P.E.I Mussels
(+$4) white wine, garlic & cream w/crostini

☒ Sogno Tuscano Burrata
(+$5) black mission figs, prosciutto & crustini w/balsamic glaze

Main Course

Vegan Grain Bowl
quinoa, cauliflower, broccoli, spinach, butternut squash, wild mushrooms, peppers, leeks & garlic

Fall Vegetable Risotto
roasted butternut squash, brussels sprouts, wild mushrooms & parmesan

Garganelli Pasta Bolognese
slow cooked beef, veal, lamb, san marzano tomatoes & parmesan

Gemelli Pasta, Sausage & Broccoli Rabe
italian sweet fennel sausage, roasted garlic, crushed red pepper, olive oil & parmesan

☛ Skin Charred Farm Raised Salmon
buckwheat groat grain, caulilini, black trumpet mushrooms & fava beans w/grapefruit emulsion

☛ Soy Marinated Grass Fed Pork Tenderloin
sweet potato purée & rainbow swiss chard w/brandy mustard sauce

☒ Bell & Evans Herb Roasted Chicken
($5) roasted daikon, cauliflower, rutabaga, kabacha & fingerling potatoes w/molasses- rum jus

☒ L.I Crescent Duck Breast & Leg Confit
(+$7) long grain & wild rice, dutch runner beans, pearl onions & calabaza squash w/cranberry gastrique

☒ Market Fresh Fish
(+$9) daily preparation

Dessert

Bella Dolce Sorbet or Gelato
Warm Chocolate Brownie w/chocolate miso sauce, roasted walnuts & whipped cream
Vanilla Bean Panna Cotta w/mixed berry compote & toasted pistachios (GF)
Tiramisu