

Appetizers please choose one

CAESAR SALAD

caesar dressing, garlic croutons, shaved parmesan, anchovies

SATUR FARMS MESCLUN ^G

cherry tomatoes, radish, cucumber, shaved pecorino, balsamic vinaigrette

SPRING ASPARAGUS & SMOKED GOUDA SOUP

CALAMARI FRITTI

spicy marinara, horseradish rémoulade

BRAISED VEAL MEATBALLS

tomato, parmesan, ricotta salata

MINI RICE BALLS

fennel sausage, sharp provolone, tomato ragu

SPINACH & ARTICHOKE FLATBREAD

ricotta, roasted garlic, mozzarella

MOZZARELLA DI FRESCA ^G

fire-roasted peppers, grilled onions, balsamic, basil caper purée

SHRIMP CROSTINI

white bean & roasted garlic hummus, arugula pesto

For the Table

COLD ANTIPASTO FOR TWO 28

cured meats, imported cheeses, country olives, sun-dried tomatoes, fig jam

HOT ANTIPASTO FOR TWO 28

garlic shrimp, arborio rice balls, eggplant rollatini, meatballs, crispy artichokes

FRESH BURRATA 20

seasonal bruschetta, crostini, balsamic, olive oil

SAUTÉED PEI MUSSELS ^G 17

red or white sauce

Mains

please choose one / gluten free pasta +3

STRIPED BASS FILLET 44

spring pea purée, wild mushroom risotto, asparagus, lemon-infused olive oil

EGGPLANT ROLLATINI 37

ricotta-stuffed eggplant, linguine, marinara

CHICKEN GISMONDA 37

lemon and egg-battered chicken breast, spinach, mushrooms, mozzarella, tomato-pinot grigio sauce, linguine

ATLANTIC SALMON FILLET 37

fig risotto, butternut squash purée, balsamic reduction

RIGATONI ALLA VODKA 37

GRILLED CHICKEN ^G +6 | (3) GRILLED SHRIMP ^G +9

ORECCHIETTE 37

sliced sausage, broccoli rabe, cannellini beans, cherry peppers, garlic, olive oil

NY SHELL STEAK ^{*G} 44

garlic mashed potatoes, melted gorgonzola, chianti demi glace

ROASTED 1/2 DUCK 44

orzo & wild rice blend, apricot Grand Marnier glaze

BRAISED BEEF SHORT RIB 44

garlic mashed potato, red wine pan gravy

VEAL SORRENTINO 44

layered with breaded eggplant, sliced prosciutto, mozzarella cheese

Desserts

please choose one

FRESH STRAWBERRY SHORTCAKE

MASCARPONE CHEESECAKE

honey graham cracker crust, vin santo-berry coulis

FLOURLESS PEANUT BUTTER CHOCOLATE CAKE ^G

served warm, vanilla bean ice cream

MINT CHIP TARTUFO BOMBA ^G

GELATO DEL GIORNO ^G

SORBETTO DEL GIORNO ^G

MENU SUBJECT TO CHANGE | NO SHARING | NO SUBSTITUTIONS | PLUS TAX & GRATUITY

**This menu item can be cooked to your liking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has an allergy as not all ingredients are listed on the menu.*

G : Gluten Friendly (Please ask. We are not a Gluten Free restaurant and cannot ensure cross-contamination will never occur.)



RESTAURANT WEEK

Sunday, April 23-Sunday, April 30

3-Course Prix Fixe

DINE IN OR TAKEOUT