

STARTERS

- TOMATO-MOZZARELLA BRUSCHETTA 10
- CRISPY CALAMARI 14
- SPINACH & ARTICHOKE DIP 13
- HUMMUS & AVOCADO PLATTER 13
- STUFFED MUSHROOMS 11
- Ⓢ TENDERLOIN SLIDERS* 16
- JUMBO LUMP CRAB CAKE 15
- MOZZARELLA MARINARA 10
- BARBEQUE PULLED PORK SLIDERS 13

PIZZA & FLATBREADS

All selections crafted on our hand stretched dough made with imported Italian ingredients and baked in our wood-burning pizza oven

- MARGHERITA PIZZA 14
- PEPPERONI PIZZA 14
- SAUSAGE & PEPPERS PIZZA 13
- BARBEQUE CHICKEN PIZZA 14
- PROSCIUTTO FIG FLATBREAD 14
- SHRIMP & SPINACH FLATBREAD 15
- ROASTED VEGETABLE FLATBREAD 14
- Ⓢ CHICKEN & AVOCADO CLUB FLATBREAD 16
- YELLOWFIN TUNA FLATBREAD* 16
substitute gluten free pizza crust for an additional 2

SOUP CALENDAR

CUP 5 BOWL 7

- EVERYDAY chicken dumpling
creamy tomato basil
- MONDAY chicken corn chowder
- TUESDAY turkey wild rice
- WEDNESDAY chicken tortilla
- THURSDAY minestrone
- FRIDAY& lobster bisque
- SATURDAY

SALADS

Add grilled chicken 4, shrimp 5, salmon 6, ahi tuna* 7, steak* 7*

- FARMER'S MARKET butternut squash, pomegranate, humboldt fog, grains, pecan vinaigrette 13
- CAESAR romaine hearts, kale, classic dressing, black sesame crostini *small 7 large 13*
- Ⓢ SIGNATURE CHOP tomato, gorgonzola, dates, corn, olive, burrata, fettuccini, white balsamic 13
- PEAR bibb lettuce, arugula, gorgonzola, balsamic, candied pine nut, roasted pear vinaigrette 13
- AHI TUNA* seared tuna, organic mixed greens, sesame crostini, red wine vinaigrette 16
- COBB roasted turkey, avocado, egg, bacon, gorgonzola, grape tomato, vinaigrette 14
- BURRATA roasted acorn squash, organic quinoa, almond, pumpkin seed, balsamic glaze 14

SANDWICHES

- CHEESEBURGER* american grass-fed beef, cheddar, tomato, shallot mayo 14 *add fried egg 2*
- SPICY CRISPY CHICKEN mozzarella, calabrese sauce, lettuce, tomato, onion - *available grilled* 14
- GRILLED CHICKEN CLUB bacon, tomato, avocado, fennel, provolone, shallot mayo 14
- VEGGIE BURGER our signature recipe, tomato, red onion, calabrese, avocado, goat cheese 14
- OPEN-FACE GRILLED SALMON* baguette, cucumber-dill yogurt, tomato bruschetta 15
- Ⓢ FAMOUS PRIME RIB DIP pretzel roll, provolone cheese, horseradish cream, au jus 16

HOUSEMADE PASTAS

- ANGEL HAIR POMODORO organic grape tomatoes, fresh mozzarella, herb pesto 14
- ROASTED CAULIFLOWER orecchiette pasta, sun-dried tomatoes, garlic, herbs, parmesan 13
- SPAGHETTI & MEATBALLS san marzano tomato marinara, olive oil 14 *meat sauce 16*
- Ⓢ FETTUCCHINI BOLOGNESE beef, pork, lamb, fennel, braised tomato, mascarpone, basil 15
- CHICKEN & GOAT CHEESE fusilli, rosemary cream sauce, cracked black pepper 16
- LASAGNA baked layers of fresh pasta, meat ragu, ricotta, mozzarella, parmesan 16
- GNOCCHI & AHI TUNA* arugula, cilantro, lime, garlic, calabrese vinaigrette 21

CHEF SPECIALTIES

- FILET MIGNON TRIO* gorgonzola, parmesan, peppercorn, garlic mashed potato, asparagus 32
- BABY BACK RIBS balsamic barbeque sauce, mac & cheese, pickle *half rack 16 full rack 24*
- BONELESS SHORT RIB garlic mashed potato, roasted seasonal vegetable, bordelaise 25
- CHICKEN MARSALA all natural cage free chicken, wild mushroom, risotto, baby spinach 21
- Ⓢ ITALIAN "JAMBALAYA" spicy chicken, grilled shrimp, risotto, sausage, roasted pepper 23
- CHICKEN PARMESAN all natural cage free chicken, peppercorn sauce, fresh mozzarella 21
- MAPLE GLAZED SALMON* organic quinoa, cucumber, avocado, tomato, pesto, red pepper 27

DESSERTS

- CLASSIC TIRAMISU 7
- ANNA'S CARROT CAKE 7
- HOUSEMADE S'MORES 7

- WARM BROWNIE & GELATO 7
- BANANA SPLIT SUNDAE 8
- HOUSEMADE GELATO/SORBET 6
seasonally inspired flavors

- CARAMELIZED CHEESECAKE 7
- Ⓢ APPLE PEAR BREAD PUDDING 7
- FRANGELICO CHOCOLATE CAKE 7