



APPETIZERS | **house olives -4-** mediterranean olive medley

assorted nuts -4- marcona almonds, pistachio, and pecans

prosciutto wrapped dates -6- with chevre cheese and balsamic reduction

fried artichokes -7- breaded, fried, served with spicy marinara

bruschetta caprese -8- crostini topped with tomato, pesto, mozzarella and oil

polenta sole -8- creamy polenta, mushrooms, sautéed kale, parmigiano and spicy chili oil

sautéed mushrooms -9- portabello mushrooms sautéed in balsamic and topped with

feta **beef carpaccio -11-** sliced with arugula, parmigiano, crème fraiche, capers and

crostini **charcuterie -15-** soppressata, prosciutto, capicola, brie, chevre, parmigiano, nuts, olives and crostini (serves 2-4)

SOUPS | **soup du jour -7-**

tomato soup -6- house made creamy tomato soup

SALADS | **house salad – 9 –** mixed greens, carrots, red peppers, cherry tomatoes, and onion with balsamic

beet salad – 9 – spicy pickled beets served over baby arugula with chevre and balsamic

caesar salad –10– parmigiano, crouton, and romaine tossed in a house caesar dressing

kale salad – 10 – kale, brie, apples, sunflower seeds, and citrus vinaigrette

*all salads available in half portions -5-

SALAD PROTIENS | **salmon – 8 – steak – 9 – chicken breast – 6 – portobello mushrooms -5-**

ENTREES | **chicken parmigiano– 17 –** fried chicken breast, san marzano marinara, parmigiano, and melted mozzarella served with vegetable du jour

gnocchi bolognese – 16 – house made gnocchi in a rich pork and beef reduction sauce with parmigiano and parsley. served with bread

chicken marsala –18– chicken breast sautéed in a mushroom marsala reduction sauce with mashed potatoes and vegetable du jour

atlantic salmon – 19 – dijon crème glaze, sautéed mushrooms, and spinach with rice and vegetable du jour

steak piccata – 21 – 10 oz select cut new york strip cherry tomatoes, capers, garlic, and calabrese peppers in a wine sauce with mashed potatoes and vegetable du jour

VEGETARIAN | **eggplant parmigiano – 16 –** fried eggplant, béchamel, san marzano marinara, parmigiano, and melted mozzarella served with vegetable du jour

gnocchi bianchi – 16 – house made gnocchi with sautéed broccolini, zucchini, onions and mushrooms with white wine sauce. served with bread

linguini al pesto – 16 – sun dried tomatoes, red peppers, zucchini and artichokes in a pesto cream sauce topped with chevre