

First Courses

Fresh Soup Daily 10

Yellow Fin Tuna 18
avocado/lime/ginger/coriander/caramelized soy/sweet chili sauce

Quail 18
artichokes/red onion/watercress/warm balsamic vinaigrette

Six Oysters 19
cocktail sauce/lemon

Heirloom Tomatoes 17
monforte pecorino fresco/basil/shallots/extra virgin olive oil

Calamari 19
crispy onions/lemons/red onion/parsley lemon mayonnaise

Romaine Hearts 14
caesar dressing/parmesan reggiano/bread crumbs

Agnolotti 18
goat cheese/wilted greens/pesto/pinenut butter/bread crumbs

Spring Hills Smoked Trout 16
beet carpaccio/small arugula leaves/shallot-tarragon vinaigrette/
whipped horseradish sour cream

Soft Buffalo Milk Ricotta 14
la bomba/grilled crostini/fine olive oil

Mixed Salad 12
local organic lettuces/mustard vinaigrette

Laughing Bird Shrimp Ravioli 19
basil/leek/fennel/lobster-saffron brodo

Second Courses

Braised Lamb Shoulder Ragu 24
potato gnocchi/goat cheese/olives

Tagliolini 17
tomato sauce/fresh basil/parmesan

Roasted Half Chicken 26
lemon/cracked fennel seed/caponata

Bucatini 19
double smoked bacon/swiss chard/parmesan reggiano

Veal Parmesan 26
summer vegetables/fior di latte/salsa verde/lemon

Seafood Ragu 29
fresh fish/shellfish/grilled vegetables/lobster-tomato brodo/aioli

Grilled Provimi Calf's Liver 26
parmesan-whipped potatoes/crispy buttermilk onion rings/
lemon-parsley jus

Peppercorn Fettucine 26
beef tenderloin/oyster mushrooms/madeira/cream/pine nuts/
gruyère-herb crust

Maltagliati Pasta 24
hand-cut fresh pasta/seasonal mushrooms/wilted greens/
roasted cherry tomatoes/truffle oil/cream/parmesan

10 oz. Grilled Sirloin 39
pommes frites/green beans/red wine butter

Haddock 28
tarragon mustard crust/summer vegetables/warm tomato vinaigrette

Grilled Shrimp 26
sweet corn/peppers/parmesan reggiano risotto/romesco

Sides

vegetables/frites/mashed potatoes/onion rings 7