



COLD APPETIZERS

TUNA TARTAR	12
COCONUT MILK, TOMATO, SHALLOTS, AVOCADO, CILANTRO, HOLY OIL, LIME	
ASPARAGUS AND PROSCIUTTO	10
GRILLED AND CHILLED ASPARAGUS, SHAVED PROCUTTO, WHITE TRUFFLE OIL, SHAVED PARMASEAN	
CHOPPED - UP	9
HEARTS OF PALM, RADISH, RED CABBAGE, FRISSE, ICEBERG, FETA, SCALLIONS, TOMATOES, CUCUMBER, CORN, CREAMY OREGANO DRESSING AND CRISPY PANCETTA	
SLICED ICE	8
ICEBERG LETTUCE, BACON, TOMATOES, BUTTERMILK BLEU CHEESE DRESSING	
CAESAR	7
HEARTS OF ROMAINE, WHITE ANCHOVIES, PARMESAN, CROUTONS, CAESAR DRESSING	
SOPRA	7
SHALLOT-THYME VINAIGRETTE, BABY FIELD GREENS, TOMATO, BLANCHED GARLIC	
BEET	9
ROASTED GOLDEN BEETS, RED BEET PAINT, FRISSE, GOAT CHEESE, HONEY-ORANGE VINAIGRETTE	

WARM APPETIZERS

LOBSTER WONTONS	9
HERBS, GOAT CHEESE, SWEET THAI CHILI DIPPING SAUCE	
OVEN ROASTED OLIVES	5
IMPORTED MIXED OLIVES	
ESCARGOT	9
GARLIC, PARSLEY, BUTTER, BREAD CRUMBS	
CHARRED OCTOPUS	12
BABY OCTOPUS, ARUGULA, BASIL, TOMATOES, LEMON, HOLY OIL	
MUSSELS	12
WHITE WINE, GARLIC, SHALLOTS, MARJORAM, BUTTER	
DAILY FLATBREAD	MP
DAILY SOUP SELECTION	7

PASTAS

RIGATONI	20
BRAISED SPICY ITALIAN SAUSAGE, GOAT CHEESE, SWEET PEAS, RED GRAVY	
PENNE	26
LOBSTER MEAT, TARRAGON, GRILLED RED ONION, WHITE TRUFFLE OIL, SAFFRON CREAM	
PAPPARDELLE	22
BRAISED BEEF SHOULDER, MIXED WILD MUSHROOMS, ASPARAGUS, CARROTS, RICOTTA SALATA, NATURAL JUS	
SPAGHETTI	20
BRAISED BUFFALO MEATBALLS, ROASTED PEPPERS, RED GRAVY, PARMESAN	
FARFALLE	17
CREMINI MUSHROOMS, PETIT PEAS, ROSEMARY-ROASTED HAM, PARMESAN CREAM REDUCTION	
FETTUCCINE	18
SMOKED SALMON, ROASTED GARLIC, SPINACH, TOMATO CREAM	
GNOCCHI	16
ROASTED CHICKEN, BABY SPINACH, SMOKED MOZZARELLA CREAM	
LINGUINI	23
SHRIMP, MUSSELS, AND SPICY MARINARA	

ENTREES

DUCK	28
PAN SEARED BREASTS AGAVE NECTAR GLAZE, GRILLED PEACH, SWEET POTATO FRIES, BABY ARUGULA, CHIPOTLE AIOLI	
CHICKEN	23
ROSEMARY ROASTED HALF CHICKEN, GARLIC POTATO PUREE, SAUTÉED SPINACH, DARK CHICKEN JUS	
TROUT	26
GRILLED LEMON-THYME STUFFING, CAJUN FRIES, DILL TARTAR SAUCE	
TILAPIA	24
PAN FRIED, BLACKENED, ROASTED CORN, SCALLIONS, CILANTRO, CUCUMBER, CUMIN, FINGERLING POTATO, YOGURT, LEMON	
SALMON	27
GRILLED MAPLE SYRUP GLAZE, CARAMELIZED SHALLOTS, SAUTÉED BABY SPINACH	
STEAK	29
GRILLED C.A.B. FLAT IRON, TRUFFLE FRIES, CRUMBLÉD BLEU CHEESE, COUNTRY RED WINE SAUCE	
LAMB	30
BRAISED DOMESTIC LAMB SHANK, SAFFRON GNOCCHI, GRILLED ASPARAGUS, PARSLEY, NATURAL JUS	
PORK	26
GRILLED PORK TENDERLOIN, GARLIC POTATO PUREE, GRILLED ASPARAGUS, MIXED WILD MUSHROOMS, APPLE INFUSED VEAL DEMI	

KITCHEN IS NOT RESPONSIBLE FOR MEATS COOKED MEDIUM WELL AND ABOVE

NO SPLIT PLATES

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE