

starters

HAND-CUT POTATO CHIPS GF truffle salt, roasted tomato aïoli 6.00 SEARED SEA SCALLOP GF on mashed sweet potatoes, cilantro pesto 6.50 each FIG FLATBREAD truffle salt, roasted tomato aïoli 6.00 GRILLED SHRIMP risotto cakes, basil cream sauce 13.00

soup & salads

TOMATO BASIL SOUP GF small 4.25 · large 6.75

HOUSE SALAD GF mixed lettuces, creamy green olive dressing, feta 7.50

ROASTED BEET SALAD GF citrus, arugula & herb salad, labneh horseradish dressing 8.25

CAESAR SALAD hearts of romaine, house-made dressing, anchovies, parmesan, croutons 7.75

entrées & pasta

HOUSE-MADE FUSILLI

rock shrimp, roasted corn, preserved lemon, garlic, tarragon, breadcrumbs, micro greens 18.50

GRILLED ALBACORE TUNA creamed corn, fregola sarda, mushrooms, swiss chard 28.00

BUTTER-POACHED LOBSTER TAIL GF risotto, peas, micro greens, grana padano 26.50

GRILLED PORTOBELLO carrot-cumin mash, farro, spinach & roasted tomato sauté 21.00

BISON & PORK MEATBALLS GF

baked with turmeric rice, winter squash, fava beans, spanish red mojo sauce 22.00

PROSCIUTTO - WRAPPED CHICKEN BREAST GF crispy polenta, golden raisin-grappa sauce, seasonal vegetables 26.00

GRILLED 12 OZ. RIBEYE GF swiss chard, gorgonzola, fingerling potatoes 42.00

CHEESE RAVIOLI choice of: pesto cream or bolognese or brown butter sage 16.50

 ${\sf CANNELLONI}\,$ pasta sheets rolled with ricotta, sausage & spinach 17.50

sides

SAUTÉED SPINACH GF 4.00 SEASONAL VEGETABLES GF 4.50 FINGERLING POTATOES GF 5.00 FRIED POLENTA GF (3) with bolognese 3.50
RISOTTO CAKES (2) with pesto cream 3.50
GORGONZOLA-GARLIC SPREAD GF 3.00