



dinner menu

SANDWICH:

Sandwiches Served with Fries

- ANGUS BURGER** Aged Cheddar, Crispy Onion, Bacon **10**
- CHICKEN CAPRESE** Fresh Mozzarella, Basil Aioli, Tomato, Arugula **10**
- BISON BURGER** Smoked Gouda, Pickled Red Onions, Baby Spinach **13**
- TENDERLOIN** Horseradish Crème, Spicy Cherry Peppers **14**
- COD** Corn Meal Crust, Tartar, Colby Jack, Romaine **10**

PASTA:

- GNOCCHI** Slow Braised Pork Ragu **14**
- SPAGHETTI & MEATBALL** Beef + Pork Meatball, Marinara **14**
- LASAGNA** Eggplant, Ricotta, Mozzarella **14**
- RISOTTO** Cremini, Shitake, Garlic Butter **15**
- CIOPPINO** Gulf Shrimp, Clams, Mussels, Calamari, Fresh Fish, Fettuccini, Tomato Broth **22**
- ORECCHIETTE** Italian Sausage, Broccolini, Chili Flakes **16**
- RAVIOLI** Lobster Cream Tarragon **21**
- SHRIMP SCAMPI** Garlic, White Wine, Spaghetti **18**
- RIGATONI** Vodka Cream Sauce, Asparagus, Sun Dried Tomato **14** Parmesan Crusted Chicken **+3**
- CARBONARA** Fettuccini, Pancetta, Peas, 5-Minute Egg **17**
- FETTUCCHINI** Beef + Pork Ragu **16**
- SEAFOOD RISOTTO** Gulf Shrimp, Calamari, Octopus, Pepper Flake, Light Tomato Sauce **21**

ENTRÉE:

- FILET TRIO** Horseradish, Parmesan Garlic + Black N Bleu, Seasonal Vegetable, Roasted Baby Golds **28**
- SALMON** Pan Seared, Lemon Beurre Blanc, Israeli Couscous, Carrots **20**
- CHICKEN PICCATA** Lemon, Capers, Garlic Butter, Spaghetti **17**
- RIBS** Baby Back, House Made Sauce, Golden Twice Baked Potatoes **14/20**
- LAMB SHANK** Domestic, Slow Roasted, Risotto, Fennel, Carrots **25**
- CHICKEN MARSALA** Wild Mushroom, Risotto with Asparagus **17**
- PORK PORTERHOUSE** 16oz, Golden Mashed, Seasonal Vegetables **19**
- NEW YORK STRIP** Seasonal Vegetable + Roasted Baby Golds **28**
- SALMON OREGANATA** Parmesan Garlic Crust, Baby Spinach, Grape Tomatoes **22**
- COD PUTTANESCA** Olives, Capers, Tomato, Couscous **18**
- CHICKEN PARMESAN** Fresh Mozzarella, Marinara, Spaghetti **15**
- FISH N CHIPS** Fresh Hand Dipped Cod, Tartar Sauce, Fries **15**
- HALIBUT** Pecan Crust, Mustard Crème Sauce, Golden Mashed, Roasted Vegetables **29**
- VEAL SALTIMBOCCA** Prosciutto di Parma, Wild Mushrooms, Aged Provolone, Garlic Butter Gemelli **20**



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TO START:

- CALAMARI** Sun Dried Tomato, Basil Aioli, Marinara **11**
- COLOSSAL MEATBALL** Beef + Pork, Marinara, Crostini **8**
- GRILLED SEAFOOD** Calamari, Shrimp, Octopus, Clams, Mussels, Salsa Verde, Lemon **16**
- MUSSELS** Garlic, White Wine, Grilled Artisanal Bread, Fine Herbs **11**
- BRUSCHETTA** Roasted Eggplant, Tomato, Crostini **7**
- ARANCINI** Italian Rice Balls Filled with Ground Beef, Peas + Mozzarella **9**
- BANG SHRIMP** Gulf Shrimp, Crisp Batter, Sriracha Aioli **12**
- ITALIAN BEEF EGG ROLL** Mozzarella, Green Peppers, Caramelized Onions, Giardiniera Relish **8**
- SEA SCALLOPS** Jumbo Pan Seared, Spinach **14**
- GOAT CHEESE** Baked, Marinara, Basil, Garlic Butter Crostini **8**
- MEAT + CHEESE** Dry Aged Meats, Artisanal Cheeses, Grain Mustard, Pickled Fennel, Caper Berries, Cornichon Pickles, Fig Jam, Candied Walnuts, Crostini **14**
- CLAMS** Horseradish Crusted **9/15**

SOUP/SALAD:

Small/Large

TODAY'S MARKET INSPIRED SOUPS 5

- CAESAR** Baby Romaine, Ciabatta Crisps, Shaved Grana Padano **5/8**
- CHOPPED** Greens, Dried Cherries, Tomato, Onion, Goat Cheese, Bacon, Ditalini, White Balsamic **6/9**
- WEDGE** Iceberg, Tomato, Crumbled Bleu Cheese, Bacon, Crispy Onion, Bleu Cheese Dressing **5/8**
- ASPARAGUS** Grilled Asparagus, Mixed Greens, Grape Tomatoes, Bleu Cheese, Balsamic **7/10**
- JULIE'S** Mixed Greens, Tomato, Onion, Bleu Cheese, Walnuts, White Balsamic **6/9**
- + **GRILLED SHRIMP** 6 + **PETIT FILET** 7 + **CHICKEN** 4 + **SALMON** 8

ARTISAN PIZZA:

- MARGHERITA** Pomodoro, Fresh Mozzarella, Basil **11**
- WILD MUSHROOM** Parmesan Crème, Cremini, Shitake, Caramelized Onions **13**
- SAUSAGE E PEPE** Pomodoro, Italian Sausage, Caramelized Onions, Bell Peppers **13**
- MEAT LOVERS** Pomodoro, Meatball, Bacon, Sausage, Salami **15**
- PROSCIUTTO** Parmesan Crème, Caramelized Onions, Arugula, Balsamic Glaze **15**
- SHRIMP SCAMPI** Parmesan Crème, Gulf Shrimp, Garlic Butter, Red Onion **16**
- CLASSIC CHEESE** Pomodoro, Mozzarella **10**

SIDES:

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| FRIES | 3 | ROASTED BABY GOLDS | 4 |
| GOLDEN MASHED | 4 | GOLDEN TWICE BAKED | 5 |
| SPINACH | 4 | GRILLED ASPARAGUS | 6 |
| BROCCOLINI | 4 | PASTA MARINARA | 4 |
| ROASTED VEGETABLES | 4 | SAUTEÉD MUSHROOMS | 6 |