

ANTIPASTI

CAPRESE BRUSCHETTA - 15 V

Confit Grape Tomatoes and Burrata on a Garlic Crostini with Basil-Infused Olive Oil and Balsamic Glaze Drizzle

Pairs with *Chardonnay* glass, *Close Pegase* bottle

SCALLOPS AND ASPARAGUS - 22 GF

Two Jumbo Pan-Seared Sea Scallops and Grilled Asparagus Served with Tonnato, Pine Nuts, Parmigiano Reggiano, and Lemon Wedge

Pairs with *Sauv Blanc* glass, *Groth* bottle

FOCACCIA - 12 VN

House-made Rosemary Focaccia with Basil-infused Olive Oil

Pairs with *Rose'* glass, *Rose'* bottle

CHEESY FOCACCIA - 14

House-made Rosemary Focaccia with Garlic Oil, Smoked Mozzarella, and a Side of Marinara

Pairs with *Chianti* glass, *Monsanto* bottle

CHARCUTERIE - 32 N

Soppressata, Pepperoni, Capicola Piccante, Smoked Mozzarella, Burrata, Parmigiano Reggiano, Pickled English Cucumber, Orange Marmalade, Candied Walnuts,

Tonnato, Garlic Ciabatta Crostini

Gluten Free Option

Pairs with *Pinot Noir* glass, *Latour* bottle



vegetarian



gluten free



contains nuts



vegan



dairy free

Many of our dishes may be prepared gluten free, vegetarian or vegan with a small adjustment upon request.

Gluten free noodles may be substituted into any pasta dish (other than Cannelloni and Ravioli) for \$2.

**Substitution does not guarantee dish will be completely gluten free.*

Please ask your server for details on additional adjustments.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

ZUPPE E INSALATA

CAESAR SALAD - 13

Chopped Romaine, Caesar Dressing, Rosemary Garlic Focaccia Croutons, Shaved Parmigiano Reggiano

Add Anchovies - 2.50

ARUGULA SALAD - 15 GF VN

Arugula, Charred Tomato Vinaigrette, Cucumber, Confit Grape Tomatoes, Bell Pepper

PROTEIN ADD-ONS

ITALIAN SAUSAGE- 8

GRILLED CHICKEN BREAST - 11

TIGER SHRIMP (3) - 13

JUMBO SEA SCALLOPS (3) - 24

8 oz SALMON FILLET - 18

CONTORNO

ROASTED ASPARAGUS - 5

ROASTED MUSHROOMS - 8

SMASHED GOLD POTATOES - 5

CROSTINI (5) - 7

PRIMI PIATTI

RAVIOLI - 40

House-made Egg Pasta filled with Lobster, Shrimp, and Ricotta in a Brown Butter Sauce
Pairs with *Sauv Blanc* glass, *Groth* bottle

SCAMPI - 39

Linguine with Pan-Seared Tiger Shrimp and Jumbo Sea Scallops in a Lemon Caper Butter Sauce
Pairs with *Chardonnay* glass, *Groth* bottle

RIGATONI SALSICCIA - 23 DF

Rigatoni with Grilled Italian Rope Sausage and Roasted Bell Peppers in Marinara Sauce
Pairs with *Chianti* glass, *Brunello* bottle

ANGEL HAIR - 24 VN DF

Angel Hair with Asparagus, Artichokes, Roasted Mushrooms, and Confit Grape Tomato in a White Wine Broth
Pairs with *Vouvray* glass, *Chalk Hill* bottle

SEAFOOD CANNELLONI - 38

House-made Egg Noodle with Bay Scallops, White Shrimp, and White Fish Baked in Marscapone Cream Sauce and Smoked Mozzarella
Pairs with *Chardonnay* glass, *Veuve Clicquot* bottle

GNOCCHI - 24 V N

Gold Potato Gnocchi with Confit Grape Tomato, Balsamic Glaze, and Shaved Parmigiano Reggiano in a Pesto Cream Sauce
Pairs with *Pinot Grigio* glass, *Teifenbrunner* bottle

CARNE E PESCE

Splits on entrees only - \$5

VEAL PARMESAN - 34

6 oz Breaded and Fried Veal Baked with Smoked Mozzarella in Marinara Served with Linguine
Pairs with *Cabernet* glass, *Faust* bottle

SALMON - 32 GF

8 oz Salmon Filet with Artichoke Purée, Grilled Cucumber, and Grape Tomato in a Kalamata Tapenade Sauce
Pairs with *Rose'* glass, *Rose'* bottle

PORK CHOP - 46 GF

14 oz Tomahawk Pork Chop with Smashed Gold Potatoes, Roasted Carrots, and Bourbon Apple Glaze
Pairs with *Pinot Noir* glass, *Leviathan* bottle

SURF & TURF GF

Friday and Saturday only

8 oz Filet, Gold Smashed Potatoes, Grilled Asparagus, and a Mushroom Compound Butter

with choice of:

NO SURF - 47

TIGER SHRIMP (3) - 59

JUMBO SCALLOPS (3) - 78

LOBSTER TAIL - 106 *pre-order only*

Pairs with *Malbec* glass, *Chateaux Greysac* Bottle

Gratuity added to groups of 8 or more

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SOFT DRINKS

**Coke, Diet Coke, Sprite, Coke Zero, Fresca,
Mr. Pibb, Iced Tea, Minute Maid Lemonade - 3
Pellegrino Sparkling Water (1L) - 6**

BARISTA

Add Caramel or Vanilla for 50¢

COFFEE - 3

SOLO ESPRESSO - 4

DOPIO ESPRESSO - 5

AMERICANO - 5

CAPPUCINO - 5

LATTE - 5

AFFOGATO - 8

Espresso served over vanilla gelato

HOT CHOCOLATE - 4

HOT TEA - 4

Ask to see our tea box flavors

MOCKTAILS

non-alcoholic

HIBISCUS FIZZ - 7

Fruity & Crisp

Hibiscus syrup, lime juice, orange juice, soda

LAVENDER LEMONADE - 7

Fruity & Sweet

Lavender syrup, lemonade, Sprite

OLD FASHIONED RITUAL - 11

Strong & Complex

Ritual Whiskey, demerara, Fee Brothers
bitters

BEER

Ask about our rotating drafts

BOTTLED

Bud Light, Busch Light, Michelob Ultra,

Miller Lite - 5

Corona - 6

Ruthie (non-alcoholic) - 5

CAN

Toppling Goliath Dorothy's - 7

New World Lager 5.0%

Peroni - 7

Italian Pilsner 5.9%

Clock House Witch Slap - 8

New England IPA 6.0%

Stella Artois - 8

Belgian Lager 5.2%

Exile G.G. - 8

Munich Dunkel 5%

Big Grove Easy Eddy - 8

New England IPA 6.0%

Exile Ruthie - 8

American Pale Lager 4.9%

Blue Moon - 7

Belgian Wheat Ale 5.4%

MULES

Flavored vodka, lime juice, & ginger beer

STRAWBERRY & LEMONGRASS - 10

CUCUMBER - 10

DRAGONFRUIT - 10

SEASONAL COCKTAILS

HIBISCUS SPRITZ - 12

Fizzy & Refreshing

360 Vodka, hibiscus syrup, orange juice, lime juice, prosecco

CUCUMBER MINT SMASH - 12

Fruity & Bright

Cucumber vodka, lime juice, lemon juice, mint, Sprite

LAVENDER SOUR - 14

Fruity & Sweet

Empress gin, elderflower liqueur, lavender syrup, lemon juice, egg whites

CACTUS FLOWER - 13

Slightly Sour & Sweet

Watermelon tequila, lime juice, Domaine de Canton, dragonfruit syrup

CEDAR RIDGE OLD CUBAN - 12

Strong & Complex

Cedar Ridge rum, simple syrup, lime juice, bitters, mint, prosecco

SMOKED CHERRYWOOD PEACH OLD FASHIONED - 15

Boozy & Mellow

Hennessy V.S cognac, Giffard Peach Liqueur, tuaca, demerara syrup, bitters

SIGNATURE COCKTAIL

APRICOT GODFATHER - 13

Boozy & Balanced

Four Roses yellow label bourbon, Rothman & Winter apricot liqueur, Disaronno amaretto, black walnut bitters

AFTER DINNER COCKTAILS

ESPRESSO MARTINI - 14

Smooth & Lightly Rich

Vodka, kamora, demerara syrup, espresso, egg whites

CHOCOLATE MARTINI - 14

Boozy & Rich

Vanilla vodka, chocolate liqueur, heavy cream

WHITE WINE

CAPOSALTO

Moscato - **9/35**

Veneto, Italy

SAINT M

Riesling - **9/35**

Mosel, Germany

SAUVION

Vouvray - **14/54**

Vouvray, France

BENVOLIO

Pinot Grigio - **10/38**

Fruili, Italy

CROSSINGS

Sauvignon Blanc - **9/35**

Marlborough, New Zealand

"KATHERINE'S" CAMBRIA

Oaked Chardonnay - **12/48**

Napa Valley, California

CLINE

Viognier - **9/33**

Sonoma Valley, California

ROSE AND SPARKLING

MURPPHY GOODE

Rose - **11/40**

California, USA

ZARDETTO

Prosecco (on tap) - **8**

Veneto, Italy

RED WINE

ERATH "RESPLENDENT"

Pinot Noir - **12/42**

Willamette Valley, Oregon

ANTINORI SANTA CRISTINA

Chianti Superiore - **11/40**

Tuscany, Italy

CATENA "VISTA FLORES"

Malbec - **10/38**

Mendoza, Argentina

EARTHQUAKE

Zinfandel - **14/54**

Lodi, California

COLUMBIA CREST GRAND ESTATES

Merlot - **9/33**

Paterson, Washington

TREANA

Cabernet Sauvignon - **15/55**

Paso Robles, California

MICHAEL DAVID PETITE PETIT

Petite Sirah - **12/42**

Lodi, California

**RESERVE
WINE LIST
AVAILABLE**