

STARTERS

- LENTIL PANCAKES- lentil pancakes, mushrooms, brandy cream sauce 15
- ARANCINI - cheesy risotto balls, tomato cream sauce, parmesan 13
- PRINCE EDWARD ISLAND MUSSELS - anisette, bacon, shallots, tomatoes, basil, parmesan, with pommes frites 18
- GRILLED EGGPLANT - roasted red peppers, goat cheese, fresh mozzarella, pesto, balsamic reduction sauce 16
- CHARCUTERIE - chefs selection of cured meats and cheeses, pickles, crostinis 20
- CALAMARI - calamari rings, artichokes, capers, tomatoes, mild pepper rings, lemon aioli, spicy red sauce 18
- WARM CITRUS OLIVES - orange and lemon zest, thyme, rosemary 9
- TOMATO SOUP - heirloom tomato, basil, corn bread, creme fraiche 9

FLATBREADS FROM THE WOODFIRED OVEN

- FUNGHI- herb roasted mushrooms, ricotta béchamel, fontina, parmesan, herbs 18
- MARGHERITA - vine-ripened tomatoes, fresh mozzarella, chiffonade of basil 16
- PEAR - caramelized onions, cambozola cheese, walnuts, pears, arugula 17
- GLUTEN FREE CAULIFLOWER CRUST 19

FROM THE GARDEN

- ALMOND CRUSTED BRIE SALAD - mixed field greens, seasonal fruit, toasted hazelnuts, apricot vinaigrette 17
- WINTER CITRUS SALAD - blood orange, grapefruit, valencia orange, almonds, quinoa, frisee, honey citrus vinaigrette 16
- CLASSIC CAESAR SALAD 15
- add anchovies 2
- HOUSE SALAD - mixed greens, tomatoes, chickpeas, radishes, balsamic vinaigrette 11

PASTA

- RIGATONI BOLOGNESE - hearty meat sauce, béchamel, parmesan 22
- HOUSEMADE GNOCCHI - wild mushroom cream sauce, demi, truffle oil 23
- FLORENTINE RAVIOLI - marinara, parmesan cheese 23
- SHRIMP SCAMPI - spaghetti, lemon garlic butter sauce 26

MAINS

- SCOTTISH SALMON - mix of lentil and farro, greens, butternut squash, maple mustard reduction 29
- PAN SEARED DAY BOAT SCALLOPS - roasted parsnip risotto, parmesan 34
- TWICE COOKED MOROCCAN DUCK LEGS - couscous, pistachios, dried fruits, pomegranate bbq sauce, sesame 30
- CHICKEN FRANCESE - parmesan, orecchiette with eggplant, mushrooms, olives, tomatoes, lemon beurre blanc 30
- PERCH - cannellini beans, tuscan kale, lemon and caper beurre blanc 31
- SHORT RIB- roasted carrots, roasted brussels sprouts, mashed potatoes, madeira jus 42
- VEAL SCALLOPINI (PROVIMI) - housemade gnocchi, artichokes, tomatoes, capers, lemon white wine sauce 36