

STARTERS

- ANTIPASTI - cured meats, artisanal cheeses, caponata, pickled peppers, crostini 24
- MEZE - quinoa tabbouleh, hummus, baby romaine leaves 15
- ARANCINI - cheesy risotto balls, tomato cream sauce, parmesan 13
- PRINCE EDWARD ISLAND MUSSELS - anisette, bacon, shallots, tomatoes, basil, parmesan, with pommes frites 18
- VEGETARIAN GRAPE LEAVES - served warm, lemon, mint 9
- GRILLED EGGPLANT - roasted red peppers, goat cheese, fresh mozzarella, pesto, balsamic reduction sauce 16
- 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

FROM THE GARDEN

- ALMOND CRUSTED BRIE SALAD - mixed field greens, seasonal fruit, toasted hazelnuts, apricot vinaigrette 17
- CLASSIC CAESAR SALAD 12
- add anchovies 2
- HOUSE SALAD - mixed greens, tomatoes, chickpeas, radishes, balsamic vinaigrette 11
- CAPRESE SALAD - heirloom tomatoes, burrata, basil, balsamic vinaigrette 17

FLATBREAD PIZZAS FROM THE WOODFIRED OVEN

- BIANCA - caramelized onions, ricotta béchamel, fontina, parmesan, herbs 17
- MARGHERITA - vine-ripened tomatoes, fresh mozzarella, chiffonade of basil 17
- PEAR - caramelized onions, cambozola cheese, walnuts, pears, arugula 17
- GLUTEN FREE CAULIFLOWER - choice of toppings 17

PASTA

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

MAINS

- SCOTTISH SALMON - mix of lentil and fregola, greens, butternut squash, maple mustard reduction 29
- PAN SEARED DAY BOAT SCALLOPS - wild mushroom, 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
- CIOPPINO - seafood stew, lobster, mussels, salmon, shrimp, tomato broth, Israeli couscous, basil pesto, crostini 41
- NEW YORK STEAK - 12 oz. grilled angus beef, pommes frites, zip sauce 42
- VEAL SCALLOPINI (PROVIMI) - housemade gnocchi, artichokes, tomatoes, capers, lemon white wine sauce 36