

**S T A R T E R S**

<p><b>ANTIPASTI</b> cured meats, artisanal cheeses, caponata, pickled peppers, crostini 21</p> <p><b>MEZE</b> quinoa tabbouleh, hummus, baby romaine leaves 15</p> <p><b>ARANCINI</b> Cheesy risotto balls, tomato cream sauce, parmesan 11</p> <p><b>PRINCE EDWARD ISLAND MUSSELS</b> Anisette cream, bacon, shallots, tomatoes, basil, parmesan, pommes frites 17</p>	<p><b>VEGETARIAN GRAPE LEAVES</b> served warm, lemon, mint 8</p> <p><b>GRILLED EGGPLANT</b> roasted red peppers, goat cheese, fresh mozzarella, pesto, balsamic reduction sauce 15</p> <p><b>CALAMARI</b> calamari rings, artichokes, capers, tomatoes, mild pepper rings, lemon aioli, spicy red sauce 18</p> <p><b>WARM CITRUS OLIVES</b> orange &amp; lemon zest, thyme, rosemary 8</p>
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**F R O M T H E G A R D E N**

<p><b>ALMOND CRUSTED BRIE SALAD</b> mixed field greens, seasonal fruit, toasted hazelnuts, apricot vinaigrette 17</p> <p><b>CLASSIC CAESAR SALAD</b> 12 add anchovies 2</p>	<p><b>HOUSE SALAD</b> mixed greens, tomatoes, chickpeas, radishes, balsamic vinaigrette 10</p> <p><b>Classic Wedge Salad</b> blue cheese, crumbled bacon, diced tomatoes, crumbled egg, red onion 15</p>
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**F L A T B R E A D P I Z Z A S**

**FROM THE WOOD FIRED OVEN**

<p><b>BIANCA</b> caramelized onions, ricotta béchamel, fontina, parmesan, herbs 16</p> <p><b>MARGHERITA</b> vine-ripened tomatoes, fresh mozzarella, chiffonade of basil 16</p>	<p><b>PEAR</b> Caramelized onions, cambozola cheese, pears, arugula 16</p> <p><b>GLUTEN FREE CAULIFLOWER</b> Choice of toppings 16</p>
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\*Consuming raw or undercooked poultry, meats, seafood, shellfish or eggs may cause food borne illness

**L E P A S T E**

<p><b>RIGATONI BOLOGNESE</b> hearty meat sauce, béchamel, parmesan 22</p> <p><b>HOUSEMADE GNOCCHI</b> wild mushroom cream sauce, demi, truffle oil 23</p>	<p><b>FLORENTINE RAVIOLI</b> marinara or bolognese sauce, parmesan cheese 21</p> <p><b>Butternut Squash Ravioli</b> brown butter sage sauce 23</p>
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**M A I N S**

<p><b>SCOTTISH SALMON</b> mix of lentil and fregola, greens, butternut squash, maple mustard reduction 29</p> <p><b>PAN SEARED DAY BOAT SCALLOPS</b> wild mushroom risotto, parmesan 32</p> <p><b>BRAISED SHORT RIBS</b> mashed potatoes, roasted brussels sprouts and carrots, natural jus, horseradish cream sauce 35</p> <p><b>TWICE COOKED MOROCCAN DUCK LEGS</b> couscous, pistachios, dried fruits, pomegranate bbq sauce, sesame 28</p> <p><b>CHICKEN FRANCESE</b> parmesan, orecchiette with eggplant, mushrooms, olives, tomatoes, lemon beurre blanc 27</p> <p><b>CIOPPINO</b> seafood stew, lobster, mussels, salmon, shrimp, tomato broth, Israeli couscous, basil pesto, crostini 36</p> <p><b>VEAL SCALLOPINI (PROVIMI)</b> housemade gnocchi, artichokes, tomatoes, capers, lemon white wine sauce 33</p>
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