

LUNCH MENU

Appetizer

Celery Root Soup *

pickled raisins, fresh parsley

Mesclun Greens Salad *

tomatoes, shaved parmesan, black truffle vinaigrette

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrée

Fusilli Amatriciana

guanciale, pecorino romano cheese, fresh basil

Short Rib Panini

baguette, smoked mozzarella, caramelized onions

Lamb Burger

brioche bun, roasted red peppers, feta cheese, tzatziki

Portobello Sandwich

baguette, fresh mozzarella, balsamic onions, avocado aioli, alfalfa sprouts

Dessert

NY Cheesecake

ginger graham cracker crust, cherry compote, whipped cream

Chocolate Brownie

vanilla ice cream, chocolate sauce

Ice Cream & Sorbet *

Lunch \$29.95 Monday thru Friday

(excluding tax, beverage and gratuity)

(NO SUBSTITUTIONS)

*** Denotes Gluten-Free Dishes ***

Items subject to change

DINNER MENU

Appetizer

Celery Root Soup *

pickled raisins, fresh parsley

Roasted Beets *

citrus greek yogurt, crumbled pistachios, lemon oil

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrée

Atlantic Salmon 35 *

*cherry tomatoes, spiced chickpeas, roasted cauliflower,
watermelon radish, green pea puree, lemon oil*

Roasted "Free Bird" Chicken *

herb roasted potatoes, fennel, grilled scallions, natural gravy

Stout Braised Short Ribs

roasted carrots, haricots verts, mashed potatoes

Spring Fusilli

*cherry tomatoes, peas, house-made pesto sauce,
pecorino romano cheese, garlic breadcrumbs*

Dessert

NY Cheesecake

ginger graham cracker crust, cherry compote, whipped cream

Chocolate Brownie

vanilla ice cream, chocolate sauce

Ice Cream & Sorbet *

Dinner \$44.95 Sunday thru Thursday

(excluding tax, beverage and gratuity)

(NO SUBSTITUTIONS)

*** Denotes Gluten-Free Dishes ***

Items subject to change