

APPETIZERS & SALADS

baby greens, sherry shallot vinaigrette 14
caesar, creamy anchovy dressing, focaccia croutons 18
farro, summer squash, corn, radish, ricotta salata, tarragon vinaigrette 19
crispy squid, arrabbiata sauce or herb-cornichon aioli 17
prosciutto, salame, capocollo, porchetta, tuscan pecorino, olives 18

EGGS & NOT SO ITALIAN

egg dishes are served with salad and roasted potatoes

2 eggs any style, multi grain toast 15
skillet-baked eggs, tomato sauce, tuscan pecorino 17
avocado multi grain toast, two eggs over easy, sriracha 18
eggs benedict, porchetta, hollandaise 18
french toast, seasonal fruit 15
buttermilk pancakes, seasonal fruit or bananas, maple syrup 16

side of toast 5 bacon 8 roasted potatoes 7

** eggs are free range and organic from Duck Manor Farm*

SANDWICHES

served with salad or fries

grilled cheese: New York cheddar, tomato, bacon, country bread 16
cheeseburger, fries, lettuce, tomato, onion 23
muffuletta, ciabatta, salame, capocollo, ham, provolone, olive spread 17
free range chicken, avocado, bacon, greens, tomato, aioli, multigrain bread 18
crispy cod fillet, brioche bun, lettuce, tomato, chipotle tartare sauce 19
meatball, tomato, mozzarella, basil, ciabatta 18

PASTA & MAIN DISHES

gluten free available

penne, tomato, basil, mozzarella 20
slow baked faroe island salmon, corn pudding, tomato vinaigrette 36
grass fed aged ribeye steak (14 oz), arugula, tomato 42

PIZZA

Neapolitan style, DOP tomato and fresh mozzarella

MARGHERITA

mozzarella, tomato, oregano, basil 20

CAPRINA

fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 21

PANUOZZO

sausage, tomato, hot pepper, mozzarella 21

SMOKED SALMON

everything bagel crust, creme fraiche, capers, dill 21