

Nibbles & Bites

Oysters
Individual 3 / Six 18 / Twelve 30

Giant Meat Ball 11
Whipped Ricotta, Fresh Tomato Sauce

Fish Tacos 15
House Made Corn Tortilla, Chipotle Slaw,
Tomatillo Salsa

Tolani Guacamole 12
Diced Tomato, Red Pepper, Poblano,
Cilantro, Fresh Lime Juice

Curried Lamb Sliders 17
Raita, Poblano, Zucchini,
Oregano Sea Salt Fries

Grilled Octopus 16
Cucumber, Tomato, Onion,
Fingerling Potato, Nicoise Dressing

Meats & Cheese

Individual 8	Selection of Three 19	Selection of Five 22
CHEESE		MEATS
Tolani Mozzarella		Droewors
Parmegiano		*Proscuitto
3 Year Aged Gouda		Biltong
Prairie Breeze		*Coppa
Manchego		*Speck
Brie Fermier		*Sopressata
Silton Blue		*From Salumeria Rosi
Cremeux de Bourgogne		



CHEF TASTING
Six Courses 60
add Wine Pairing 25



Shareables

Truffled Gnudi 19
Spring Peas, Pecorino, Shaved Truffle

Curried Mussels 12
Thai Basil, Tamarind, Lime

Brick Chicken 20
Asparagus, Wild Mushrooms, Preserved Lemon

Vegetarian "Spaghetti & Meatballs" 17
Spaghetti Squash, Confit Tomatoes, Parmesan Broth, Crispy Eggplant

Grilled Salmon 24
Fava Bean & Potato Fricassee, Warm Tomato Vinagrette

Diver Scallops 26
Balsamic Glazed Strawberries, Lemon Confit, Arugula

NY Strip Steak 28
Spinach, Herb Infused Fingerling Potatoes

Greens & Other Stuff

Soup of The Day 10

Toasted Artisinal Bread Basket 8
Cianattina, Foccacia Romana, Olive Bread

Mesclun Salad 9
Cherry Tomato, Shaved Fennel

Watercress & endive Salad 14
Gorgonzola, Walnuts, Rhubarb Carpaccio

Watermelon Salad 10
Feta, Arugula, Mint, Fennel

Sides & Extras

Hand Cut Fries 8	Sauteed Spinach
Oregano Sea Salt	Roasted Garlic
Grilled Corn 9	Grilled Asparagus 12
Sweet Lime Butter	Lemon Balsamic Reduction
	Wild Mushrooms 12
	Fresh Shallots & Thyme

Executive Chef : Cesare De Chellis

20% Gratuity will be added on parties of 6 or more
\$25 Credit Card Minimum