



STARTERS

- ARANCINI** Saffron and pea risotto, mozzarella cheese, arrabbiata sauce...\$8 [V](#)

BRUSSEL SPROUTS Chopped sprouts, pancetta, honey, balsamic glaze...\$9

RICOTTA GNUDI Whole milk ricotta dumpling, brown butter, porcini mushrooms, fresh thyme...\$8 [V](#)

ZUCCHINI FRIES Zucchini squash, homemade tomato sauce...\$7 [V](#)

CRAB CAKES Pine Island lump crab, New Orleans remoulade sauce...\$13
- SEASONAL CAPRESE** Roasted heirloom cherry tomatoes, fresh mozzarella, garlic, olive oil, thyme...\$12 [V](#)

YELLOWFIN CRUDO Gulf caught #1 grade tuna, shaved jalapeño, pickled ginger, spicy cucumbers, wasabi, ponzu reduction...\$13

CALAMARI Rings and tentacles, homemade tomato sauce...\$11

MUSSELS MARINARA Tomato and white wine sauce, garlic, fresh herbs 1/2lb...\$9 1lb...\$17

PASTA 100% durum wheat semolina unless noted. Gluten-free fettuccini...add \$2

- served with soup of the day, mixed green, arugula, or Caesar salad
- SPAGHETTI with TOMATO SAUCE** Homemade tomato sauce, homemade meatballs...\$18
- PAPPARDELLE BOLOGNESE** Homemade pappardelle egg noodles, homemade meat sauce...\$19
- WALNUT CREAM FUSILLI** Fresh fusilli pasta, walnut cream, Chanterelle mushrooms, garlic, white wine, thyme...\$20 [V](#)
- VEAL TORTELLACCI** Veal stuffed pasta, demi glace cream sauce, porcini mushrooms, filet tips...\$20
- GNOCCHI with GORGONZOLA CREAM SAUCE** Potato dumpling pasta, gorgonzola cream sauce, poached pears, chopped walnuts...\$20 [V](#)
- PENNE with ROASTED CAULIFLOWER** Roasted cauliflower, white wine butter sauce, fresh thyme and parsley, hard-boiled egg yolk, pine nuts...\$19 [V](#)
- FETTUCCINI ALFREDO with BLACKENED CHICKEN BREAST** Cream and Parmesan cheese, blackened chicken breast...\$18
- LASAGNA BOLOGNESE** Seasoned ricotta, mozzarella, Bolognese and béchamel sauces...\$20

ENTRÉES

- served with soup of the day, mixed green, arugula, or Caesar salad
- PARMIGIANA** Mozzarella cheese, homemade tomato sauce, spaghetti
- Eggplant...\$17 [V](#) Breaded chicken breast...\$19 Breaded veal cutlet...\$22
- CHICKEN ROMANO** Egg batter, seasonal vegetables, arugula, lemon butter sauce...\$19
- DRY AGED PORK CHOP** Apples, bourbon demi glace, green beans, baby carrots, garlic mashed potatoes...\$25
- NEW YORK STRIP STEAK** Roasted heirloom cherry tomatoes, fried onion straws, herb butter...\$26
- FILET MIGNON** Potato croquette, asparagus, lump crabmeat, Béarnaise sauce...\$30
- MEATLOAF** Vegetable gravy, asparagus, garlic mashed potatoes...\$24
- PECAN CRUSTED GROUPER** Sautéed spinach and red bell pepper, lemon butter sauce...\$26
- SHRIMP and GRITS** Shrimp stock and tasso ham sauce, cheddar cheese grits...\$26
- SEARED SCALLOPS** Charred green onions, roasted corn and cherry tomato couscous, citrus chimichurri...\$28
- SESAME CRUSTED SALMON** Teriyaki glaze, seasonal vegetables, seaweed salad...\$24

SANDWICHES

- served with crispy shoestring fries and dill pickle
- LITTLE ITALY** Sopressata salami, capocollo ham, mortadella, provolone cheese, arugula, homemade pickled red onions, herb vinaigrette, cold or hot pressed demi-baguette...\$13
- HANDCARVED RUEBEN** Homemade corned beef, Swiss cheese, sauerkraut, 1000 island dressing, homemade grilled Jewish rye bread...\$15
- ½ POUND BURGER** Gruyere cheese, bacon, caramelized onions, arugula, roasted cherry tomato ketchup, gourmet butter roll...\$15 Sub vegetarian patty...\$2 [V](#)
- FRESH CATCH** Grilled or blackened cod filet, homemade cabbage slaw, gourmet butter roll...\$14 Grouper or Mahi Mahi, when available...\$16

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of food borne illness
20% gratuity will be added to parties of 6 or more
[V](#)egetarian

