



**May 4, 2021**

**Antipasti**

**Local Greens**

Radish, fennel, pickled carrots, marcona almonds,  
goat cheese, shallot vinaigrette 10

**Steamed Mussels**

Calabrian chili, tomato, garlic, white wine, grilled bread 14

**Entrée**

**Atlantic Halibut**

Cauliflower cous cous, artichokes, tarragon, lemon 36

**Bucatini Aqua Pazza**

Shrimp, white wine, banana peppers, capers,  
san marzano tomatoes 30

**NY Strip**

Bleu cheese gratin, banana peppers, grilled asparagus, demi glace 47

**Pork Chop “Capicola Style”**

Herb crusted, wood fired red pepper, peperonata, broccoli rabe 34

**Coravin Wine Selections**

**6oz/9oz/bottle**

**Camigliano Brunello di Montalcino 2015**

*22.75/34./89*

**Damilano Lecinquevinge**

**Barolo 2015**

*19.25/28.75/75*

**Paul Hobbs Crossbarn Napa**

**Cabernet 2017**

*24.25/36.25/95*

**Sea Smoke, “10”**

**Pinot Noir 2018**

*38.50/57.75/152*