



December 26, 2025

Antipasti Main Kitchen

Organic Chicken Liver Pâté

Grilled multigrain bread, cranberry & orange jam 14

Jumbo Shrimp Cocktail

Housemade cocktail sauce, lemon 26

Sauteed Mussels

Fennel, onion, tomato, sambuca, sage 19

Wood Fired Antipasti

Crespelle Manicotti

Braised veal cheek, ricotta, parmesan, bechamel, mint 22

Frutti di Mare

Italia seafood salad, calamari, shrimp, clams, mussels, fresh herbs, olives, onions, fennel, celery, EVOO
24

Main Kitchen Entrée

Ragu alla Genovese

Rigatoni, braised short rib, caramelized onions, white wine, parmigiano 44

Wood Fired Entrée

Baked Atlantic Cod Loin

Aqua Pazza, toasted fregola sarda, oreganata 47

Lemon White Wine Broiled 12 oz Lobster Tail

Potato puree, kabocha squash velouté, cauliflower, pearl onions, rutabaga 59

Wagyu Denver Steak Au Poivre

Potato and celeriac hash, garlicky spinach 52

