



March 20th, 2026

Wood Fired Antipasti:

Oyster Chowder

Shallots, celery, potatoes, cream, lemon, thyme 19

Jumbo Black Tiger Shrimp Francese

Ricotta polenta, Hungarian pepper agrodolce 19

Stuffed Calamari

Garlic, breadcrumb, egg, white wine, EVOO 19

Wood Fired Entrée:

North Atlantic Plaice

Shrimp mousseline, poached radish, sweet peas,
citrus butter sauce 42

Coal Fired Swordfish

Tuscan style white beans, baby spinach, pistachio pesto, gremolata 48

Cast Iron Seared Delmonico Ribeye

Celeriac & potato gratin, charred radicchio, black truffle,
sauce bordelaise 67

Antipasti

Butternut Squash Arancini

Fresh mozzarella, pistachio pesto 18

Mussels

Sicilian tomato broth, grilled bread 19

Burrata

Arugula, marinated tomatoes, balsamic, EVOO 19

Entrée

Lump Crab Cappellini

Asparagus, spring peas, leeks, white wine, lemon, parsley 54

Pan Seared Black Bass

Yukon gold potatoes, garlicky spinach, tomato-lobster broth 49

Grilled Veal Porterhouse

Sunchokes, black garlic, glazed mushrooms, balsamic onions,
hazelnut gremolata 68

