



August 15, 2026

Antipasti

Prosciutto & Melon

18-month prosciutto di parma, local cantaloupe 19

Wood Fired Shishito Peppers

Lemon, evoo, parmigiano reggiano 17

Burrata Caprese

Heirloom tomatoes, basil, balsamic, evoo 21

Local Stone Fruit Salad

Arugula, frisee, peaches, yellow plums, apricots, pickled onion, hazelnuts, ricotta salata, pancetta vinaigrette 18

Crispy Squash Blossoms

Ricotta filling, pomodoro, basil 22

Entrée

Atlantic Halibut

Local vegetables, white wine, lemon, basil pesto 54

Prosciutto & Provolone Tortellini

Gulf shrimp, local corn & cherry tomatoes, herb butter sauce 46

