



August 26, 2026

Antipasti

Prosciutto & Melon

18-month prosciutto di parma, local cantaloupe 19

Wood Fired Shishito Peppers

Lemon, evoo, parmigiano reggiano 17

Burrata

Green tomato, heirloom tomato, charred corn, white balsamic, evoo 21

Roasted Local Carrots

Spicy goat cheese emulsion, toasted walnuts, peach & maple glaze 18

Entrée

Atlantic Halibut

Arugula, roasted root vegetables, golden raisin vinaigrette,
apricot & calabrian chili glaze 54

Veal Chop Marsala

Whipped potato, italian runner beans, mushroom-marsala pan sauce 68

Lumache Arrabbiata

Shrimp, italian sausage, hot banana peppers, cajun tomato cream, basil 39

