



August 30, 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

Olive Tapenade Crostini

Pinenuts, capers, parsley, parmigiano reggiano 15

Entrée

Atlantic Halibut

Patty pan squash, baby eggplant, local green & yellow beans, sauce vierge 54

Lobster Bucatini

Local sweet corn & peppers, calabrian chili butter, basil 48

Ragu alla Genovese

Rigatoni, braised beef short ribs, caramelized onion, white wine, pecorino romano 46

Veal Chop Marsala

Roasted potatoes, sauteed spinach, mushroom-marsala pan sauce 68

