



October 10, 2026

Antipasti

Shishito Peppers

EVOO, lemon, ricotta salata 17

Chopped Salad

Romaine, local cauliflower, fresh mozzarella, cucumber, tomatoes, hot cherry peppers, pecorino romano, oregano vinaigrette 16

Local Beet Salad

Arugula, radicchio, gorgonzola, toasted walnuts, radish, balsamic-plum vinaigrette 16

Sautéed Mussels

Bacon, corn, sweet peppers, garlic, white wine 19

Organic Chicken Liver Pâté

Cranberry compote, grilled bread 16

Entrée

Atlantic Halibut

Rice & fregola pilaf, lemon beurre blanc 52

Orecchiette

Italian sausage, rapini, calabrian chili, pecorino romano, white wine, garlic 39

Ragu alla Genovese

Rigatoni, braised beef short ribs, caramelized onions, white wine, pecorino romano 44

Veal Chop Saltimbocca

Prosciutto, sage, asiago, roasted potato, garlicky spinach 69

Roasted Half Chicken

Parsnip purée, baby yukon gold potatoes, black garlic demi-glace 42

