



DINNER MENU

Starters

Soup of the Day 9

Wild Mushroom Arancinis 11

risotto fritters with mushrooms, garlic, parmesan served with garlic aioli

Crab Cakes 15

jumbo lump blue crab, old bay remoulade, marinated tomatoes

Salt and Pepper Calamari 14

calamari served with crispy garlic, chilis, lemon garlic aioli

Antipasto Platter 14

salami, sopressata, prosciutto, marinated olives, peppers, manchego cheese

Salads

Classic Caesar 11

crisp romaine lettuce, shaved parmesan, anchovy, tomato bruschetta

Mediterranean Salad 11

romaine lettuce, radicchio, tomatoes, cucumbers, olives, feta cheese, Greek yogurt vinaigrette

House Salad 10

mixed greens, cucumber, tomatoes, onions, croutons, blue cheese, house vinaigrette

add grilled shrimp 6 or chicken 5 to any salad

Pizzas

Margherita 14

fresh mozzarella, roma tomatoes, basil

Mushroom 15

roasted mushrooms, garlic, caramelized onion, goat cheese, rosemary

Italian meat 15

salami, sopressata, pepperoni, roasted jalapeños, ricotta

Greek 15

feta, olive, tomato, onion, arugula, tzatziki sauce

Prosciutto 16

prosciutto san daniel, mascarpone, roasted pears, arugula, aged balsamic

Entrees

'Catch of the day' M/P
zucchini puree, confit tomatoes, fennel, olives, salsa verde
Grilled 'Rare' Ahi Tuna 26
jasmine rice, stir fry eggplant, shishito peppers, sweet soy glaze
Shrimp Penne Arrabiata 23
penne pasta, spicy tomato, olive oil, parsley
Chicken Picatta 22
Capers, white wine, lemon, roasted potatoes, asparagus
Prime Beef Ribeye 27
Grilled vegetable ragout, chimichurri sauce

Sides \$6

Roasted potatoes
Sautéed asparagus
Jasmine rice
Penne pasta with butter and parmesan

Beverages

Illy Coffee 4
Milk 4
Fresh Brewed Iced Tea 4
Tea forte Iced Tea service 8 (no refills) choice of Ceylon Gold, Pomegranate Blackberry, Raspberry Nectar,
White Ginger Pear
Tea forte Hot Tea 5 assorted flavors
Juices Apple, Orange, or Grapefruit 5

Evian 750ml 7
Badoit 750 ml 7

Coke, Sprite, Diet Coke 4

Menu items served raw or rare, including meat, seafood, shellfish or eggs, may increase risk of foodborne illness. Please notify your server if you have any food allergies. Peanut oil is used in preparation of our cooking. Our food is seasoned well; if you would like it lightly seasoned please let us know. 20 percent gratuity will be added to parties of six or more.

Executive Chef: Jared Montarbo