



CHICKEN AGNOLOTTI

Sautéed chicken, applewood smoked bacon, cremini mushrooms, granny smith apples, marsala parmesan cream, sweet potato agnolotti -17

BRAISED PORK OSSO BUCO

Long braised pork shank, herb-mashed potatoes, maple brussel sprouts, aromatic au jus -20

SHRIMP POLENTA

Sautéed shrimp, smoked bacon, peri peri, herbed marsala sauce, seared polenta cake, queso fresco -18

SAVORY CHICKEN

Encrusted chicken breast, honey-thyme dijon, mashed potatoes, sautéed seasonal vegetables -18

BRAISED SHORTRIB

Long braised short rib, ancho apricot glaze, golden beet-roasted mushroom risotto -24

FRESH HERB ENCRUSTED EGGPLANT

Eggplant, fresh herbs, charred mediterranean raviolo, basil queso crema, aromatic tomato sauce -17

SCALLOP RAVIOLI

Seared domestic scallops, crab, sweet corn & bacon ravioli, roasted tomato butter, spinach feta salad -25

SHRIMP PENNE

Sautéed shrimp, kalamata olives, basil, tomato-white wine sugo, feta -18

SEAFOOD LINGUINI

Sauteé of shrimp, mussels, calamari, chorizo, charred yellow tomato-fennel soffrito -20

SCALLOP RISOTTO

Seared scallops, pecan smoked ham, English peas, fresh thyme, lemon scented whipped cream -26

BASIL PARMESAN ENCRUSTED SALMON

Herb-mashed potatoes, seasonal vegetables -20

For the Kids

BOWL OF PENNE PASTA Choice of tomato sugo or butter cream sauce with parmesan -5 (add chicken, meatballs or shrimp for -3)