

## charcuterie

*meat & cheese board*  
**CHOICE OF THREE**  
**18 CHOICE OF FIVE**  
27

### CHEESE

**SMOKED PROVOLONE** - Firm, Smokey Flavor (U.S.A)  
**PARMESAN REGGIANO** - Hard Cow's Milk Cheese (Italy)  
**PURPLE HAZE** - Goat Cheese, Fennel and Lavender Pollen, (CA)  
**MANCHEGO** - Semi-Firm Sheep's Milk Cheese, Light and Buttery (Spain)  
**DUBLINER CHEDDAR** - Fruity Sweet Flavor (United Kingdom)

### MEAT

**BRESAOLA** - Eye Round Beef, Aged Sea Salt Garlic (U.S.A)  
**PORCHETTA** - Fennel, Spices, House-Made  
**HOT CAPICOLA** - Traditional Rustic Italian Cured Meat made from Pork Shoulder, Dry Cured (Italy)  
**GENOA SALAMI** - Pork, Peppercorns (Italy)  
*ADD HONEY \$3.00 ~ ADD OLIVES \$3.00 ~ ADD FRUIT \$3.00*

## appetizers

<p><b>HOUSE SALAD</b> Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, Watermelon Radish, Sherry Vinaigrette</p> <p><b>ASIAN CHICKEN SALAD</b> Shaved Napa Cabbage, Edamame, Red Peppers, Carrots, Shredded Chicken, Won Ton Thai Chili Vinaigrette</p> <p><b>BEET CARPACCIO</b> Roasted Red and Golden Beets, Fried Goat Cheese Croquette, Arugula, Pomegranate Vinaigrette</p> <p><b>COBB SALAD</b> Shaved Romaine, Bacon, Bleu Cheese Crumbles, Avocado, Hard Boiled Egg, White Balsamic Vinaigrette</p> <p><b>GRILLED CHICKEN JICAMA AND APPLE WALNUT SALAD</b> Julianne Jicama, Apples, Toasted Walnuts mixed with Blue Cheese Crumbles in a Lemon Dijon Vinaigrette</p> <p><b>SICILIO SALAD</b> Shaved Romaine, Parmesan Reggiano, Crostini, Sherry Vinaigrette</p>	<p>8</p> <p>14</p> <p>12</p> <p>14</p> <p>18</p> <p>10</p>	<p><b>CAESAR SALAD</b> Shaved Romaine, Parmesan Reggiano, Crostini, House Made Caesar Dressing</p> <p><b>DIVER SCALLOPS APPETIZER</b> Seared Scallops, Honey Lime Sriracha atop Julianne Marinated Mixed Vegetables</p> <p><b>THE "KRAKEN"</b> Lightly Breaded Calamari Rings and Tentacles</p> <p><b>FRESH MOZZARELLA WATERMELLON</b> Fresh Mozzarella, Watermelon Discs Topped with Fresh Basil and Balsamic Reduction</p> <p><b>TUNA AVOCADO TARTARE</b> Sushi grade Tuna from Hawaii and Avocado in Terrine Stacked with Won Ton Crisps</p> <p><b>ISABELLA MEATBALLS</b> Beef, Pork &amp; Veal, Baked in House Marinara, Provolone</p> <p><b>ANTIPASTA</b> Prosciutto, Capicola, Soppressata, Pepperoncini, Olives, Aged Provolone. Served with Olive Oil and Balsamic atop Arugula</p>	<p>10</p> <p>18</p> <p>16</p> <p>13</p> <p>18</p> <p>15</p> <p>16</p>
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## pizza – flatbreads - 15

Olive Oil, Garlic with Mozzarella, Hot Sausage, Spinach  
Olive Oil, Garlic with Mozzarella, Tomato, Basil • Olive Oil, Garlic with Mozzarella, Prosciutto, topped with Arugula and Artichoke Salad

## MAIN COURSES

### FROM THE SEA

<p><b>MISO GLAZED JAPANESE MERO</b> Atop Coconut Rice, Grilled Asparagus, Oyster Mushrooms</p> <p><b>SEAFOOD FRA DIAVOLO OR BIANCO</b> Shrimp, Scallops, Mussels over Bucatini Pasta. Choice of Spicy Marinara or White Wine and Garlic</p> <p><b>SHRIMP AND SCALLOP CAVATELLI</b> U-8 Tiger Shrimp, Diver Scallops, Confit Tomato, Red Pepper Flake Blush Wine Sauce</p> <p><b>KING SALMON</b> Pan Seared Crispy Honey Glazed, Tomato Concasse on a Bed of Spinach</p> <p><b>BARRAMUNDI</b> Citrus Salsa, Sweet Potato Puree, Snap Peas</p> <p><b>FRESH HAWAIIAN AHI TUNA</b> Pan Seared with Avacado, Soy, Ginger, Lime atop Soba Noodles</p>	<p>35</p> <p>38</p> <p>35</p> <p>34</p> <p>32</p> <p>36</p>
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### butchery

<p><b>WAGYU N.Y. STRIP STEAK - MARKET PRICE</b> 12 oz Grilled Wagu Strip Steak with Dry Rub, Fingerling Potatoes, Grilled Asparagus</p> <p><b>FILET MIGNON</b> 8oz Grilled with a Wild Mushroom Demi-Glace, Horseradish Whipped Potatoes, Tri-Color Carrots</p> <p><b>CHICKEN FRANCAISE</b> Chicken Tenders, Parmesan Egg Battered, Fresh Herb Risotto, Snap Peas</p> <p><b>PRIME VEAL CHOP</b> 14oz Seasoned and Grilled, Roasted Garlic Mashed Potatoes, Spinach</p> <p><b>STEAK FRITES</b> 8oz Seasoned and Grilled Flat Iron Steak Chimichuri with Truffle Fries</p> <p><b>SEARED DUCK BREAST</b> Atop Wild Rice Pilaf and Sun-Dried Cherry Demi-Glace</p>	<p></p> <p>57</p> <p>28</p> <p>55</p> <p>32</p> <p>36</p>
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### VEGAN

<p><b>CHINESE EGG PLANT</b> With Spicy Szechwan Sauce atop Cauliflower Rice, Garnished with Peanuts and Scallions</p> <p><b>CRISPY VEGAN QUINOA CAKES</b> With tomato Chickpea Relish and Topped with Chopped Nuts</p>	<p>16</p> <p>15</p>
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### VEGETARIAN

<p><b>VEGETABLE RISOTTO</b> Peppers, Onions, Shitake Mushrooms, Zucchini, Squash, Creamy Risotto</p> <p><b>BLACK BEAN ROASTED GARLIC QUINOA</b> <b>STUFFED PORTOBELLO</b> side of spinach</p>	<p>18</p> <p>16</p>
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## PASTA

<p><b>PIZZO – SAUCE W/ MEATBALLS AND HOT SAUSAGE</b> Spaghetti with Authentic Italian Meat Sauce (Pork, Veal, Beef)</p> <p><b>SPAGHETTI POMODORA</b> Fresh Spaghetti, Heirloom Tomato, Basil, Extra Virgin Olive Oil</p>	<p>18</p> <p>9/16</p>	<p><b>BOLOGNESE</b> Veal, Pork, Beef Ragù, Crushed Tomato, House Made Fettucine</p> <p><b>BUTERA</b> Spicy Sausage, Crushed Tomato, Peas, Rigatoni</p>	<p><i>Half/Full</i> 12/19</p> <p>10/18</p>
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## SIDES

<p><b>MASHED POTATOES</b></p> <p><b>SPINACH, GARLIC &amp; OIL</b></p> <p><b>TRUFFLE FRIES</b></p> <p><b>GNOCHI MARINARA</b></p>	<p>7</p> <p>8</p> <p>8</p> <p>9</p>	<p><b>SHITAKE MUSHROOMS</b></p> <p><b>CREAMY POLENTA</b></p> <p><b>ROASTED CAULIFLOWER</b></p> <p><b>FRIED POLENTA</b></p>	<p>8</p> <p>8</p> <p>9</p> <p>8</p>
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