

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)
PETITE BASQUE – SEMI HARD SHEEP'S MILK, SUBTLE AND SWEET (FRANCE)

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)
SOPPESSATA – DRY-CURED PORK SALAMI AGED 40 DAYS (ITALY)
Add Honey \$3.00 ~ Add Olives \$3.00 ~ Add Fruit \$3.00

APPETIZERS

CORN CHOWDER	8	WATERMELON SALAD	13
PASTA FAGIOLI	8	SEEDLESS WATERMELON WITH CUCUMBER AND FETA CHEESE TOSSED WITH A JALAPENO VINAIGRETTE	
HOUSE SALAD	8	SHRIMP COCKTAIL	18
MIXED GREENS, TOMATO, CUCUMBER, CARROTT, SHERRY VINAIGRETTE		LARGE SHRIMP WITH HOUSE MADE COCKTAIL SAUCE	
THAI CHICKEN SALAD	15	DIVER SCALLOPS	18
SHAVED NAPA CABBAGE, EDAMAME, RED PAPPERS, CARROTS, SHREDDED CHICKEN, WON TON THAI CHILI VINAIGRETTE		SEARED SCALLOPS WITH HOMEDMADE GNOCCHI IN A LIMONCELLO BUTTER SAUCE	
CEASAR SALAD	10	THE "KRAKEN"	16
CHOPPED ROMAINE, SHAVED PARMESAN AND A TOASTED CROSTINI TOSSED IN OUR HOUSE MADE CAESAR DRESSING		LIGHTLY BREADED CALAMARI RINGS AND TENTACLES	
BEEF CARPACCIO	14	EGGPLANT ROLLENTINI	15
ROASTED RED AND GOLDEN BEETS, FRIED GOAT CHEESE CROQUETTE, ARUGULA, MEYER LEMON VINAIGRETTE		BREDDER EGGPLANT STUFFED WITH SPINACH AND RICOTTA CHEESE. BAKED IN HOUSE MADE MARINARA	
SICILIO SALAD	10	ISABELLA MEATBALLS	15
SHAVED ROMAINE, PARMESAN REGGIANO, CROSTINI, SHERRY VINAIGRETTE		BEEF, PORK & VEAL, BAKED IN HOUSE MARINARA, PROVOLONE	

FLATBREADS

MARGARITA FLATBREAD – 10	GARLIC WITH MOZZARELLA, FRESH BASIL AND TOMATOES
GAMBARI FLATBREAD – 15	SHRIMP, SPINACH, RED PEPPERS AND MOZZARELLA

MAIN COURSES

FROM THE SEA

MARKET FISH	MARKET PRICE
ASK YOUR SERVER FOR TODAY'S SELECTION	
BRANZINO	34
CRISPY SKIN, INFUSED WITH SHALLOT, GARLIC AND SLICED LEMON, FINISHED WITH EXTRA VIRGIN OLIVE OIL WITH WILD RICE AND HAIRCOVERTS	
KING SALMON	34
CRISPY SKIN IN A LEMON BUTTER, DILL INFUSED WHITE WINE SAUCE WITH ROASTED FINGERLING POTATOS AND ASPARAGUS	
FRESH HAWAIIAN AHI TUNA	36
EDAMAME CRUSTED OVER COCONUT RICE WITH A SOY YUZU AND WASABI DRIZZLE	
SHRIMP AND SCALLOP CAVATELLI	35
HOUSEMADE CAVATELLI, SAUTEED SHRIMP, SCALLOPS, RED PEPPER FLAKES, SPICY BLUSH SAUCE	
SEAFOOD FRA DIAVOLO	38
SHRIMP, SCALLOPS, MUSSELS OVER BUCATINI PASTA WITH A SPICY MARINARA	

BUTCHERY

FILET MIGNON	55
8OZ GRILLED WITH A WILD MUSHROOM DEMI-GLACE, HORSERADISH WHIPPED POTATOES, TRI-COLOR CARROTS	
FLAT IRON STEAK	36
GRILLED FLAT IRON STEAK WITH TRUFFLE FRIES AND MAITRE D BUTTER	
PRIME RESERVE GRILLED PORKCHOP	32
14OZ. BONE IN, WITH LYONNAISE POTATOES AND SAUTEED SPINACH	
VEAL MILANESE	28
BREADED MILK FED VEAL TOPPED WITH ARUGULA, CHERRY TOMATOES AND SHAVED PAMESEAN WITH MEYER LEMON VINAIGRETTE	
CHICKEN FRANCAISE	28
WITH PARMESEAN RISOTTO AND GRILLED ASPARAGUS WITH A LEMON BUTTER SAUCE	

VEGAN/ VEGETARIAN

VEGETABLE RISOTTO	18	VEGAN STUFFED PEPPERS	18
AN ARRAY OF SEASONAL VEGTABLES AND CREAMY RISOTTO		JASMINE RICE, TOMATO, BLACK BEANS, ROASTED CORN, SAUTEED AND SERVED ATOP SPINACH	

PASTA

LOBSTER RAVIOLI	30	BOLOGNESE	Half/Full 12/19
WITH SHITAKE MUSHROOM AND DICED TOMATO RAGOUT, SAUTEED SPINACH, GEARNSHED WITH CHOPPED SCALLION IN A LEMON BUTTER WHITE WINE SAUCE		VEAL, PORK, BEEF RAGU, CRUSHED TOMATO, HOUSE MADE FETTUCINE	
SPAGHETTI POMODORA	9/16	BUTERA	10/18
FRESH SPAGHETTI, HEIRLOOM TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL		SPICY SAUSAGE, CRUSHED TOMATO, PEAS, RIGATONI	

SIDES

MASHED POTATOES	7	SHITAKE MUSHROOMS	8
SPINACH, GARLIC & OIL	8	ROASTED CAULIFLOWER	9
TRUFFLE FRIES	8	GRILLED ASPARAGUSE	8