

Antipasti

Seasonal soup	8
Calamari / charred lemons / spicy crushed tomato sauce / roasted garlic thyme aioli	13
Burrata / caponata / grilled bread	11
Salumi / cheese / marcona almonds / marinated olives	14
Grilled local Italian sausage / Anson Mills polenta / roasted cherry tomatoes	9
Grilled Caledonian shrimp / lemon / parsley / extra virgin olive oil	12
*Pan seared sea scallops / capers / grapefruit / brown butter	14
Roasted seasonal figs / gorgonzola / prosciutto	11

Insalate

*Romaine hearts / caesar dressing / focaccia croutons / parmigiano	9
Organic greens / english cucumbers / cherry tomatoes / balsamic / focaccia croutons	7
Wild arugula / artichokes / roasted mushrooms / piave cheese / lemon oil	10
Bibb lettuce / gorgonzola / grilled onions / crispy pancetta / red wine vinegar	10

Wood Oven Pizza

Margherita / crushed Italian tomatoes / mozzarella / fresh basil	12
Schreiners sausage / rapini / mozzarella / crushed tomatoes	14
Roasted wild mushroom / mozzarella / goat cheese / scallions	13

Primi

Seasonal risotto / carnaroli rice	SP
Orecchiette / braised pork sugo / roasted vegetables / marsala / parmigiano	19
Crab ravioli / ricotta cheese / sweet corn / wilted spinach / porcini butter	20
Potato gnocchi / braised veal / Wilcox heirloom tomatoes / veal jus	18
Fettuccine / leeks / wild mushrooms / parmigiano / bread crumbs / truffle oil	17
Capellini / PEI mussels / cherry tomato / chives / chile	19
Butternut squash ravioli / brown butter / fried sage / parmigiano	16

Secondi

*Seasonal fish	SP
*Veal chop / Tuscan white beans / roasted tomatoes / braised escarole / saba	29
*Angus skirt steak / fingerling potatoes / cipollini onions / wild mushrooms / salsa verde	25
Natural free range chicken / seasonal vegetables / capers / preserved lemons	21
Tomato Seafood Broth / scallops / shrimp / fish / calamari / clams / mussels	29

Contorni 6

Toasted rapini	Cannellini beans / escarole
Grilled asparagus / lemon / parmigiano	Anson Mills polenta
Fingerling potatoes and onions	Roasted wild mushrooms

whenever possible we use all organic ingredients and support local farmers and artisans guided by principles of sustainability

* Items that are served cooked to order, under cooked, or raw

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs is subject to food borne illness

Chef de Cuisine James Siao