



Antipasti / Insalate

Seasonal soup	8
Mixed organic greens / goat cheese / white balsamic vinaigrette	7
Calamari / charred lemons / spicy crushed tomato sauce / roasted garlic thyme aioli	12
Burrata / caponata / grilled bread	11
*Romaine hearts / caesar dressing / rustic croutons / Parmigiano	9
*Pan seared sea scallops / fried capers / grapefruit / brown butter	14
Tricolore salad / candied walnuts / piave / honey thyme dressing	9
Salumi & cheese / marcona almonds	14
Grilled Caledonian shrimp / white beans / shallots / mountain oregano	13
*Ahi tuna carpaccio / lemon oil / olives / radishes	12

Primi

Laughing Bird Shrimp risotto / asparagus / spinach / saffron	22
Butternut squash ravioli / brown butter / sage / Parmigiano	17
Squid ink linguine / manila clams / mussels / calamari / crushed tomatoes / olives / capers	23
Potato gnocchi / duck sugo / wild arugula	19
Orecchiette / local sausage / rapini / controne chili / Parmigiano	18
Spaghettoni alla Amatriciana / Niman guanciale / garlic / crushed tomatoes / pecorino	16

Secondi

Barramundi / braised escarole / potatoes / lemon / olives / salsa verde	27
Brodetto / seafood stew / saffron tomato broth	30
*Pan seared duck breast / heirloom carrots / soft polenta / fruit mostarda	24
*All natural strip loin / sweet onion agrodolce / fingerling potatoes / wild arugula	31
Natural free range chicken / seasonal vegetables / capers / lemon	22

Wood Oven Pizza

Margherita / crushed Italian tomatoes / mozzarella / fresh basil	12
Prosciutto / mozzarella / arugula / Parmigiano	14
Schreiners sausage / roasted peppers / mozzarella / crushed tomatoes	13
Porcini mushroom / pancetta / arugula / crushed tomatoes / fresh mozzarella	13

Contorni 6

Sautéed rapini / cannellini beans / garlic	Braised escarole & guanciale
Anson Mills soft polenta	Fingerling potatoes & cipollini onions

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

Please advise your server of any food allergies prior to ordering

* 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