

Cocktails

Frozen Matcha Colada
Coconut, Matcha, lemon balm

Frozen Dark & Stormy
Gosling's Black Seal Rum, ginger beer, lime

Pineapple Express
Coconut Rum, St. Germain elderflower, Green Vida
fresh juice – pineapple, cucumber, green apple & lemon
– topped with a splash of tonic

Ciders

Rosellini
Platform Beer Co, England
Peach Rose Apple Ale with hibiscus

Gurutzeta
Sagardoa, Spain
Delicate, floral, funky

Aval
Bretagne, France
Crisp, citrusy blend of 5 apples

Farm Flor
Graft, Hudson Valley
Hipster, dry, and tart

Cidre Bouche Brut
Etienne Dupont, Normandie, France
Golden baked apple, orange, earthy

Drafts

Strange Roots Empty Ocean IPA 7.2%
Dry hopped and hazy with Citra and Mosaic Hops

Blanche De Bruxelles
Belgian wit

21st Amendment Hell or High Watermelon
American wheat beer brewed with real watermelon,
crisp, dry and refreshing... its summer in a can!

Rose Wine

Sparkling Rose Lambrusco
Lini 910, Emilia - Romagna, Salamino – Sorbara
Crushed raspberry, peach, mineral spice

Purato
Fuedo Di Santa Tresa, Sicily, Nero D'Avola
Wild strawberry, herb

Rose di Lulu
Botromagno, Puglia, Nero di Troia
Pink grapefruit, peony, jasmine

Regaleali
Tasca D'Almerita, Sicily, Nerello Mascalese
Cherry, raspberry, blackberry, rose petal

Serra Lori
Argiolas, Sardinia, Cannonau, Monica
Rich cherry, black raspberry, white pepper, herb

Cerasuolo (Organic)
Valle Reale, Abruzzo, Montepulciano
Sour cherry, strawberry jam, wild herbs

Rosaenovae
Terredora Dipaolo, Campania, Aglianico
Apricot, strawberry, wild rose

Restaurant Week Specials

Appetizers

Soup

Chilled heirloom tomato gazpacho topped with jumbo lump crab meat

Risotto Balls

Pan-seared breaded balls of risotto stuffed with fresh mozzarella and Bolognese in a bed of pomodoro and pesto, topped with ricotta

Artichoke

Whole oven roasted artichoke split in half, finished with breadcrumbs, EVOO, garlic, lemon, cracked black pepper

Figs

Brown Turkish figs stuffed with goat cheese and roasted in the wood oven, finished with baby arugula and Prosciutto di Parma

Lentil Salad

Baby arugula dressed with EVOO and lemon, tossed with wild mushrooms, caramelized onions, capers, and pine nuts in a white truffle oil, topped with shaved pecorino romano

Truffled Burrata

Roasted red beets, black truffles, basil microgreens

Crab Salad

Jumbo lump crabmeat tossed in a lemon caper aioli with baby arugula, Belgian endive, and radicchio, finished with cherry tomatoes

Lunch

Polenta

Creamy parmesan polenta with sautéed wild mushrooms and dandelion greens, topped with a vegetable gremolata of radishes, heirloom peas, shaved asparagus and parsley

Half Pizza and Half Salad

*Pizza special of the day with choice of salad
Available Monday through Friday*

Entrees

Pizza

Bianca, Brown Turkish Figs, goat cheese, baby arugula and aged Balsamic

Seafood Pasta

Chargrilled shrimp, spinach, cherry tomatoes, and radicchio in a light sherry cream sauce over bucatini

Soft Shell Crabs

Pan-seared semolina crusted soft shell crabs topped with a lemon caper aioli, Sardinian fregola salad with Taggiasca olives, shaved fennel, roasted tomatoes, and lemon zest accompanied with a side of sautéed broccoli rabe