



STARTERS

TEN DOLLARS

Soup (ask your server)

Scarborough Farms Tender Greens with shaved white onions, toasted walnut dressing and a "shower" of Maytag blue cheese

Panko Crusted Cambazola Cheese young butter lettuce, Granny Smith apple, Marcona almonds, shaved fennel and red onions, shallot vinaigrette

Panzanella (Italian bread and tomato salad) with Tutti Fruitti Farms Heirloom tomatoes, chopped cucumber, red onion, celery, mint, basil, toasted pistachio, gorgonzola and red wine extra virgin dressing

Belgian Endive with julienne spinach, pistachios, gorgonzola cheese, pistachio oil and aged sherry vinegar- grain mustard dressing

Caesar Salad with toasted croutons, Romano cheese and garlic dressing

Oven Baked Tomato-Goat Cheese Fondutta with grilled Tuscan bruschetta and arugula salad

Ahi Tuna Cones sesame cones filled with fresh Ahi tuna poke

Tutti Fruitti Farms Heirloom Tomatoes Caprese with fresh mozzarella, basil, balsamic syrup and evoo

Mac and Cheese four cheeses, mozzarella, cheddar, Fontina and parmesan with crunchy Panko-herb crust

FLAT BREADS AND PASTA

FIFTEEN DOLLARS

Quattro Formaggio Flatbread with home-made ricotta, mascarpone, mozzarella and gorgonzola cheese, Marcona almonds and smoked tomato vinaigrette

Black Spaghetti with rock shrimp, spicy salami Calabrese and green chili sauce

Potato Gnocchi with pink shrimp, dried and fresh tomato, basil, fennel, lobster broth and truffle butter

Sweet Italian Sausage Flatbread with roasted organic sweet peppers, fresh mozzarella, pesto and ricotta

Fettuccini with organic pesto, grilled chicken, organic tomato, shiitake mushroom and sundried tomato

Margherita Flatbread with fresh tomato sauce, whole milk mozzarella, basil and evoo

Fresh Made Ricotta-Mascarpone Ravioli with organic heirloom tomato-basil sauce

Spaghettoni Al Fruitti Di Mare with fresh seafood, clams, mussels, tomato sauce, oregano, chili flakes and evoo

Penne with sweet Italian sausage, roasted peppers, capers, chile flakes, goat cheese, garlic, evoo and tomato sauce

Thin Crusted Smoked Salmon with capers, crème fraiche, shaved red onions and chive oil

Angel Hair Pasta Pomodoro with heirloom tomato, garlic, basil and evoo

Smoked Salmon and Fusilli baked with mascarpone, ricotta, lemon, parsley, red onion, asparagus, sundried tomato and roasted garlic cream

SIDES

Spanish Butter Beans	6
Mashed Potato	6
Tutti Fruitti Farms Organic Vegetables	6
Creamy Polenta	6
Braised Greens	6
Tuscan Bread Dip	6
Marinated Olives	6
Truffle fries	available at the bar also 8
Gorgonzola, parsley and shallot fries	available at the bar also 8
Garlic-Potato Chips	available at the bar also 8

18 % Gratuity is added to parties of 6 or more ~ 10% service charge will be added to all to-go orders

Proprietors – Michael & Kim DePaola | Executive Chef – Pete Clements



MAIN COURSES

TWENTY DOLLARS

- Slow Roasted Six Hour Pork** with Spanish butter beans, tomato, sage and garlic with smoked tomato-habanera sauce and garlic rapini
- Chicken Cacciatore** braised with mushrooms, onions, garlic and oregano on soft polenta
- Crispy Fish and Chips with a Bowl of Streamers** lemon-parsley shoestring fries, organic chipotle ketchup and herbed garlic tarter sauce
- Grilled New York Steak** with mashed potato, asparagus and truffle red wine sauce
- Crunchy Vegetable Roll** stuffed with sweet pea puree, shiitake mushroom, braised spinach and potato with shaved vegetable salad and creamy sweet pepper sauce
- Paella** fresh fish, mussels, manila clams, shrimp, roasted chicken, chorizo, and saffron rice
- Grilled Local White Sea Bass** with roasted portabella mushroom, garlic spinach, creamy truffle potato and chive sauce
- Fresh Ground Sirloin Burger** on house made Tuscan bun, ice burg lettuce, heirloom tomato, smoked Gouda, caramelized onions, organic tomato-chipotle ketchup and fresh made garlic-potato chips
- Grilled Sweet Italian Sausages and Peppers** with soft polenta and rapini

THREE COURSE PRIX FIXE-TWENTY NINE DOLLARS

Offered Monday, Tuesday, Wednesday (Choice of one item each course)

FIRST COURSE

- Scarborough Organic Greens** with organic beets, Marcona almonds, goat cheese and shallot dressing
- Romaine** with Caesar dressing, toasted croutons and Romano cheese,
- Belgian Endive** with julienne spinach, pistachios, gorgonzola cheese, pistachio oil and aged sherry vinegar- grain mustard dressing
- Soup of the day**

MAIN COURSE

- Spaghettini Al Fruitti Di Mare** with fresh seafood, clams, mussels, tomato sauce, oregano, chili flakes and evoo
- Fettuccini** with organic pesto, grilled chicken, organic tomato, shiitake mushroom and sundried tomato
- Crunchy Vegetable Roll** stuffed with sweet pea puree, portabella mushroom, braised spinach and potato with shaved vegetable salad and creamy sweet pepper sauce
- Fresh Made Ricotta-Mascarpone Ravioli** with Tutti Fruitti farms heirloom tomato-basil sauce

DESSERT

- Marcona Almond Crunch** with double chocolate mousse and burnt orange sauce

Please turn off cell phones.

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