



dinner



appetizers

ANTIPASTO PLATTER 16
Cured Italian meats, fine cheese, marinated olives, grilled vegetables and assorted flatbread (GFA)

ASPARAGUS & PECORINO ROMANO 12
Grilled asparagus topped with shredded pecorino romano cheese, drizzled with olive oil and balsamic reduction (GF)

BUFFALO MOZZARELLA & HEIRLOOM TOMATO 12
Sliced fresh buffalo mozzarella, heirloom tomatoes, roasted red peppers, balsamic reduction, micro basil (GF)

CALAMARI 16
Flash fried and crispy marinara dip

STEAMED MUSSELS 14
In a white wine, lemon and herb broth with crispy garlic bread (GFA)

pizza

Homemade crust fresh from our hearth oven

MARGHERITA 14
Heirloom tomato and basil (GFA)

WHITE PIZZA 15
Ricotta, parmesan, mozzarella with garlic and extra virgin olive oil (GFA)

TRADITIONAL 14
Pepperoni, sausage or plain mozzarella (GFA)



soup & salads

CLASSIC CHICKEN NOODLE SOUP 10
Freshly made broth of all natural chicken, tender vegetables, vermicelli pasta, parmesan crouton (GFA)

CAESAR SALAD 10
Crisp romaine lettuce with anchovy, parmesan, caesar dressing and garlic seasoned crouton (GFA)

WEDGE SALAD 12
Baby iceberg lettuce, tomatoes, bacon, and Florida black & blue cheese, blue cheese dressing (GF)

INSALATA MISTA 11
Bibb lettuce, radicchio and arugula with shavings of carrot, cucumber and fennel, white balsamic vinaigrette (GF)

pasta

SPAGHETTI BOLOGNESE 26
Housemade classic meat sauce tossed with spaghetti, freshly grated parmesan cheese (GFA)

LINGUINE CON OLIVE 24
Roasted tomatoes, olives, basil leaves, pepitas, carrot and lemon olive oil (GFA)

CHICKEN PARMESAN 26
All natural chicken breast breaded and pan seared, topped with melted mozzarella with garlic and linguine pomodoro (GFA)

SPAGHETTI CARBONARA 21
Bacon lardons, sautéed onions and peas finished with white wine cream sauce (GFA)

PASTA FRUTTI DI MARE 32
Mussels, shrimp, calamari and clams tossed with linguine, baby heirloom tomatoes with a white wine herb garlic sauce (GFA)

dessert

RICOTTA CHEESECAKE 9
Bitter orange, berry compote, candied citrus

CANNOLI 9
Duet of chocolate chip and pistachio cream filled cannoli shells

VANILLA BEAN CRÈME BRÛLÉE 9
Housemade almond biscotti

CHOCOLATE & COFFEE LAYER CAKE 9
Moist layers of chocolate cake, coffee cream, chocolate fudge and ganache

HOUSE SPUN GELATO 9
Ask for today's flavor (GF)

S'MORES KIT 17
Fun dessert-on-the-go for 4 people





sparkling wines

Listed from milder to stronger

	5oz	8oz	BTL
Poema, <i>Brut</i> , Cava, Catalonia, Spain			60
Canvas, Blanc de Blancs, <i>Brut</i> , Italy	12		50

light intensity white/rosé wines

Listed from milder to stronger

	5oz	8oz	BTL
Canvas, Pinot Grigio, Veneto, Italy	12	15	48
M. Chapoutier, Côtes du Rhône, <i>Rosé</i> , “Belleruche”, Rhône, France	14	17	50

medium intensity white wines

Listed from milder to stronger

	5oz	8oz	BTL
Murphy-Goode, Sauvignon Blanc, “The Fumé”, North Coast, California	12	15	48
Canvas, Chardonnay, California	12	15	48
Rodney Strong, Chardonnay, Sonoma County, <i>Sustainably Grown</i> , California	13	16	58
Decoy by Duckhorn, Chardonnay, Sonoma County, California			88

full intensity white wine

	5oz	8oz	BTL
Hess Collection, Chardonnay, Napa Valley, California	15	18	60

light intensity red wines

Listed from milder to stronger

	5oz	8oz	BTL
Canvas, Pinot Noir, California	12	15	48
MacMurray Estate Vineyards, Pinot Noir, Central Coast, California	15	18	52
Patz & Hall, Pinot Noir, Sonoma Coast, California			125

medium intensity red wines

Listed from milder to stronger

	5oz	8oz	BTL
Canvas, Merlot, California	12	15	48
Canvas, Cabernet Sauvignon, California	12	15	48
Bodega Catena Zapata, Malbec, “Catena”, 60 Vista Flores, Mendoza, Argentina	15	18	
Flora Springs, Merlot, Napa Valley, California	20	23	92
Simi, Cabernet Sauvignon, Alexander Valley, California	18	21	75
Drumheller, Cabernet Sauvignon, Columbia Valley, Washington	14	17	50
Charles & Charles, Merlot Blend, Columbia Valley, Washington	14	17	48

full intensity red wines

Listed from milder to stronger

	5oz	8oz	BTL
ZD Wines, Cabernet Sauvignon, Napa Valley, California			110
Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, California			95





beer

BOTTLED DOMESTIC BEER 7
 Budweiser, Bud Light
 Coors Light
 Michelob Ultra
 Samuel Adams

BOTTLED IMPORT & SPECIALTY BEER 8
 Amstel Light
 Corona Extra, Corona Light
 Heineken
 Blue Moon Belgian White

DRAFT BEER
 Stella Artois, Belgium 9
 Yuengling Traditional Lager 8
 Miller Lite 8
 Samuel Adams Seasonal 9
 Seasonal Craft Beers 9
 Ask your server for today's selections

entrees

CHICKEN FRANÇAISE 26
 Classic preparation with lemon-beurre blanc, blackened kale, boursin mashed potato (GFA)

NIMAN RANCH ALL-NATURAL PORK CHOP* 36
 12 ounce chop grilled, brandy cream sauce, roasted new potatoes, carrot and asparagus (GF)

BEEF TENDERLOIN FILET* 37
 6 oz. tender cut filet, cipollini onions, bacon lardon demi-glace, grilled asparagus, roasted potatoes (GF)

GRILLED LANE SNAPPER 38
 Sweet potato fries and grapefruit red onion relish, asparagus spears (GFA)

TWO GRIT NAPOLEON 20
 Purple Florida rice grits and classic corn grits paired with grilled broccolini and local vegetable coulis (GF)

1-21-19



(GF) = Gluten Free menu item

(GFA) = Gluten Free Available. Menu item can be prepared without gluten

For parties of six or more, a 20% gratuity will automatically be added to your bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.