

## APPETIZERS

### STUFFED MUSHROOMS GLUTEN FREE \$12

spicy Italian sausage, parmesan, onions, garlic, creamy tomato sauce

### \*FRIED CALAMARI \$13

hot peppers, marinara

### \*GARLIC PARMESAN WINGS \$13

### \*YIA YIA'S MEATBALLS \$13

beef, veal & pork, house made marinara, parmesan cheese

### BRUSCHETTA VEGAN \$10

garlic rubbed grilled bread topped with fresh tomatoes, basil, olive oil & salt

## SHARED

### BURRATA \$14

prosciutto wrapped peaches, arugula, grilled crostini

### SPINACH & ARTICHOKE DIP VEGETARIAN \$13

PITA CRISPS

### ANTIPASTO \$18

beef bresaola, red pepper salumi, aged provolone, fresh mozzarella with cracked black pepper, house made fig jam, roasted pepper, oven cured tomato, stem artichoke, focaccia bread

### \*CHILI SHRIMP \$13

roasted tomatoes, garlic, Calabrian peppers, feta cheese

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



## SOUP & SALAD

### ONION SOUP GRATINÉE \$7

caramelized onion, rustic bread, provolone, gruyere, sherry

### SPICY SAUSAGE, KALE, WHITE BEAN \$6

### SUPERFOODS SALAD VEGAN/GLUTEN FREE

baby kale, Brussel sprouts, carrots, adzuki beans, walnuts, dried cherries, sunflower seeds, organic apple cider dressing

bistro \$7 entrée \$12

### CAESAR SALAD

romaine hearts, focaccia crouton, white anchovy, creamy garlic dressing

bistro \$6 entrée \$10

### APPLE PECAN SALAD VEGETARIAN/GLUTEN FREE

young greens, cucumber, blue cheese, pecans, apples, white balsamic vinaigrette

bistro \$6 entrée \$10

### BABY SPINACH SALAD VEGETARIAN/GLUTEN FREE

heirloom tomato wedges, grilled peaches, lemon ricotta, blackberry lime vinaigrette

bistro \$6 entrée \$10

### NIÇOISE SALAD GLUTEN FREE \$20

seared tuna, olives, haricot vert, hard boiled eggs, tomatoes, potatoes, spring mix, grain mustard vinaigrette

*\*Add Chicken \$8 / Salmon or Shrimp \$10\**

## FLATBREADS

### WILD

### MUSHROOM VEGETARIAN \$12

truffle, goat cheese, mozzarella, chives

### KABOCHA SQUASH VEGAN \$12

red onion, cashew cheese, pomegranate molasses, scallions

### CAPRESE VEGETARIAN \$12

fresh mozzarella, heirloom tomatoes, basil

### SALSICCIA \$12

hot and sweet Italian sausage, pepperoni, mozzarella, basil

## PASTA

### FUSILLI VEGAN \$20

cauliflower, toasted walnuts, garlic, lemon zest, extra virgin olive oil

### ORECCHIETTE VEGETARIAN \$20

peas, basil, parmesan, creamy pink sauce

### BUCATINI AMATRICIANA \$20

pancetta, onion, garlic, crushed tomato, red pepper flake, parmesan

### \*SHORT RIB RAVIOLI \$26

wagyu beef, black truffles, shitake mushroom, shallot, braised vegetables, demi, touch of cream

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## ENTREES

### GLUTEN FREE

#### \*CORIANDER CRUSTED SALMON \$28

mashed sweet potatoes, roasted cauliflower

### GLUTEN FREE

#### \*STUFFED CHICKEN ROULADE \$24

spinach, bell peppers, cheese, caper butter sauce, mashed sweet potatoes

#### CRISPY EGGPLANT GLUTEN FREE \$20

burrata, heirloom tomato, gluten free bread crumbs, house made marinara

### GLUTEN FREE

#### \*BONE IN GRILLED RIBEYE \$40

roasted long hot peppers, Worcestershire butter, garlic mashed potatoes

#### \*SCALLOPS GLUTEN FREE \$30

pan seared sea scallops, ginger butternut squash puree, celery root, Brussel sprouts

#### \*RED FISH GLUTEN FREE \$28

fennel pollen crusted topped with salad of celery, red onion, orange and grapefruit segments, radicchio and endive

#### \*LOBSTER MACARONI & CHEESE \$28

cheddar, gruyere, parmesan, cracker crumb

### GLUTEN FREE

#### \*MOROCCAN LAMB \$36

ras elhannout seasoned loin chops, kale sofrito, roasted squash, black olives, mint demi

## SIDES

ROASTED CAULIFLOWER VEGAN \$6

SAUTEED SPINACH VEGAN \$6

SAUTEED HARICOT VERT VEGAN \$6

GARLIC MASHED POTATOES VEGETARIAN \$6

MASHED SWEET POTATOES VEGETARIAN \$6

## DESSERTS

SWEET TREAT TRIO \$7

limoncello, chocolate ganache & marble cheesecake bites

CRÈME BRULEE & BERRIES GF \$7

creamy custard topped with a layer of berries coated in caramel

MOUSSE CAKE \$7

chocolate mousse on sponge cake base filled with creamy Santo Domingo chocolate

CARROT CAKE GF \$7

layers of gluten free carrot cake spiced with cinnamon, walnuts and pineapple, cream cheese icing

Assortment of Haagen Daz Ice Cream and Sorbets \$5

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