

STARTERS

TOMATO BRUSCHETTA
arugula, balsamic, grilled baguette 14

CRISPY CALAMARI
wild caught, housemade marinara 16

BUFFALO CAULIFLOWER
buttermilk blue cheese dressing, celery, scallions 12

PIGS IN A BLANKET
all-beef franks, puff pastry, spicy brown mustard 12

 **WORLD'S MOST DELECTABLE CHICKEN WINGS**
balsamic bbq | sweet chili glaze | spicy calabrese 15

MEATBALLS & POLENTA
hand-rolled beef meatballs, roasted corn, three cheese polenta 14

TENDERLOIN SLIDERS*
truffled potato strings, shallot mayo, bordelaise 18


PIZZAS & FLATBREADS

All selections are crafted on our hand-stretched dough with imported Italian ingredients and baked in our Stone Hearth oven ·  crust 2

MARGHERITA
hand-crushed san marzano tomatoes, fontinella, fresh mozzarella, basil 17

PEPPERONI
housemade pizza sauce, mozzarella, parmesan, garlic & oregano crust 18

BARBEQUE CHICKEN
balsamic bbq sauce, roasted onions, mozzarella, corn, calabrese 18

 **AHI TUNA***
#1 grade tuna marinated ceviche-style, avocado, balsamic shallots, tomato, arugula 20

ULTIMATE VEGGIE
cauliflower, brussels sprouts, spinach, tomato, olives, onions, parmesan, crushed red pepper, fontinella, garlic crust 17

CHICKEN & AVOCADO CLUB
applewood smoked bacon, ranch, roasted onion, tomato, mozzarella 19

PROSCIUTTO FIG
gorgonzola-mascarpone spread, fontinella, truffle arugula 19

SANDWICHES

All sandwiches are served with parmesan fries

BISTRO BURGER*
certified angus beef, sharp cheddar, tomato, romaine, shallot mayo, housemade pickles, brioche bun 17 *add fried egg 2*

 **COWBOY BURGER***
applewood smoked bacon, onion rings, calabrese sauce, balsamic bbq, jalapeño, housemade pickles, sharp cheddar 19

SPICY CRISPY CHICKEN
calabrese sauce, housemade pickles, jalapeño slaw - *available grilled* 17

GRILLED CHICKEN CLUB
applewood smoked bacon, tomato, avocado, provolone, shallot mayo 17

FAMOUS PRIME RIB DIP
pretzel roll, provolone cheese, horseradish cream, au jus 19

PASTAS

 **GNOCCHI & VODKA SAUCE**
sautéed baby spinach, creamy tomato vodka, mascarpone, black pepper 19

SPAGHETTI & MEATBALLS
italian san marzano tomato marinara, extra virgin olive oil, hand-rolled beef meatballs 19

CHICKEN & GOAT CHEESE
fusilli pasta, rosemary cream sauce, cracked black pepper 22  pasta 24

BAKED LASAGNA
layers of fresh pasta, beef bolognese, ricotta, mozzarella, parmesan, on a bed of marinara 19

LOBSTER MAC & CHEESE
maine lobster, shrimp, applewood smoked bacon, sharp cheddar, truffle, scallions, crostini 24

EVERYDAY SOUPS

CHICKEN ITALIAN DUMPLING | **LOBSTER BISQUE**
CUP 7 BOWL 9 CUP 8 BOWL 10

SALADS

Add grilled chicken 6, shrimp 7, salmon* 8, steak* 8, ahi tuna* 8

BURRATA CAPRESE 
heirloom tomatoes, basil, balsamic glaze, kale & pistachio pesto 18

CLASSIC CAESAR
romaine hearts, baby kale, parmesan, housemade croutons 16

SIGNATURE CHOP
grape tomato, roasted corn, kalamata olives, gorgonzola, burrata, cannellini beans, crispy noodles 17

ROASTED TURKEY COBB 
applewood smoked bacon, avocado, egg, tomato, gorgonzola 19

SUPER SALAD
nine superfoods: kale, spinach, pecans, figs, veggie chips, avocado, grains, raspberries, humboldt fog goat cheese, honey red wine vinaigrette 19

 **AHI TUNA POKE BOWL***
watermelon, housemade pickles, roasted corn, mediterranean grains, avocado, jalapeño, black sesame seeds, balsamic glaze, mint 21

SIDES

BAKED MAC & CHEESE 9

CRISPY POTATOES 9

BRUSSELS SPROUTS 9

CHEESY POLENTA 9

TRUFFLE FRIES 9

ROASTED CAULIFLOWER 9

PARMESAN RISOTTO 9

GRILLED ASPARAGUS 9

SWEET POTATO MASH 9

CHEF'S ENTREES

Add a small caesar salad 7 or small garden salad 6

 **BONE-IN PORK CHOP** 
espresso rub, sweet potato mash, grilled asparagus, kahlua cream sauce, roasted shallot 32

CHAR-GRILLED RIBEYE* 
hand-cut certified angus beef, three cheese polenta, grilled asparagus, roasted shallot, bordelaise sauce 36

CHICKEN PARMESAN
all natural cage-free chicken, fettuccini pasta, peppercorn cream sauce, fresh mozzarella, served over italian san marzano tomato marinara 25

ITALIAN "JAMBALAYA" 
spicy chicken, grilled shrimp, risotto, sausage, roasted red pepper 28


MAPLE GLAZED SALMON*
mediterranean grains, cucumber, grape tomato, pesto, calabrese 29

RISOTTO PRIMAVERA 
brussels sprouts, roasted red pepper, cauliflower, kalamata olives, corn, asparagus, kale & pistachio pesto 21

CHICAGO-STYLE BABY BACK RIBS
fall off the bone, balsamic barbeque sauce, parmesan fries, housemade pickles *half order* 21 *full order* 28

MADE FROM SCRATCH DESSERTS

HOUSEMADE GELATO 10

 **PEANUT BUTTER & JELLY DELIGHT** 10

WARM BROWNIE & VANILLA GELATO 10

CHOCOLATE CHIP COOKIES 4

CARAMELIZED CHEESECAKE 10

CLASSIC TIRAMISU 10

 *Chef's Favorites*

 *Gluten Free*

Ask your server for additional dishes that may be modified to become gluten free

*The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women and other individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.
20% Gratuity Added for Parties of Eight or More.